



ANTHONY'S WATERFRONT BRUNCH

SEASONAL ♦ COMMITMENT TO LOCAL ♦ FAMILY OWNED

Anthony's brunch includes our warm homemade blueberry coffee cake.

BRUNCH TRADITIONS

San Juan Scramble **GF**

With garlic-herb cheese and topped with chives, tomatoes, sour cream, cheddar cheese and avocado slices. Served with alder smoked bacon and fisherman's potatoes | 21

Smoked Salmon Scramble **GF**

Eggs scrambled with wild Alaska smoked salmon, cream cheese, red onions, diced tomatoes and fresh dill. Served with alder smoked bacon and fisherman's potatoes | 24

Bacon & Eggs **GF**

Alder smoked bacon, fisherman's potatoes and eggs scrambled with garlic-herb cheese or over easy | 18

Traditional Eggs Benedict*

A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes | 21

ANTHONY'S FAVORITES

Northwest Rhubarb-Strawberry Crepes

Oven baked delicate, golden crepes with a mascarpone cream cheese filling finished with rhubarb-strawberry sauce. Served with alder smoked bacon | 21

Creme Brulee French Toast

Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon | 22

HomePort Breakfast Bowl*

Anthony's custom ground sausage served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay | 20

New Orleans Bowl

Ocean prawns seared with Cajun spices and basil. Served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay | 23

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

GF We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.

AFTERNOONS

Anthony's favorite lunch selections are served throughout brunch.

Anthony's Award-Winning Clam Chowder

New England style clam chowder with potatoes and bacon | 9 | 14

Almond Chicken Salad **GF**

Chicken breast, toasted almonds, crispy noodles and romaine with sesame-tamari dressing | 18

Anthony's Cobb Salad

Oregon Coast shrimp, mango, avocado, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese | 22

Pan Fried Oysters* **GF**

Pan fried fresh yearling oysters from Willapa Bay.
Served with fisherman's potatoes and ginger slaw | 25

Wild Alaska Silver Salmon

Chargrilled and finished with sundried tomato basil butter. Served with fisherman's potatoes and ginger slaw | 28

Crispy Panko Wild Alaska True Cod 'n Chips

Three pieces lightly panko crusted and served with French fries and ginger slaw | 25

4 Pieces of Crispy Panko Wild Alaska True Cod 'n Chips | 28

BRUNCH HAPPY HOUR

Classic Mimosa | 7.5

Anthony's Bloody Mary

Anthony's Signature Homemade Bloody Mary Mix, vodka | 8

Aperol Spritz

Aperol, sparkling wine, soda water and garnished with an orange | 10

French 75

Domaine Ste. Michelle Brut, gin, garnished with a lemon twist | 8

Salty Dog

Grapefruit juice, vodka or gin with a salted rim | 7.5

Champagne Kir

Domaine Ste. Michelle Brut, creme de cassis, lemon twist | 8.5

Screwdriver

Freshly squeezed orange juice and vodka | 7.5

Champagne Magnolia

Domaine Ste. Michelle Brut, freshly squeezed orange juice, float of Grand Mariner | 9

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