

CELEBRATE

Easter

BRUNCH AT ANTHONY'S



Libations

CLASSIC MIMOSA

Make breakfast special with a glass of freshly squeezed orange juice and Domaine Ste. Michelle brut.

9.5

ANTHONY'S BLOODY MARY

Made from scratch using Anthony's signature homemade recipe!

10.5

APEROL SPRITZ

Aperol, sparkling wine and soda water garnished with a fresh orange.

11.5

CHAMPAGNE MAGNOLIA

Domaine Ste. Michelle brut and freshly squeezed orange juice with a float of Grand Marnier.

10.5

SCREWDRIVER

Freshly squeezed orange juice and vodka.

9.5

FRENCH 75

Anthony's spin on a classic with gin and Domaine Ste. Michelle brut garnished with a lemon twist.

9.5

SALTY DOG

Grapefruit juice, vodka or gin with a salted rim.

9

CHAMPAGNE KIR

Domaine Ste. Michelle brut and crème de cassis served with a lemon twist.

8.5

EASTER FAVORITES

SAN JUAN SCRAMBLE GFA

24

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

EGGS BENEDICT*

26

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

AVOCADO TOAST

19

Fresh avocado on grilled sourdough toast topped with cherry tomatoes, microgreens and seasoning. Served with ginger slaw.

BACON & EGGS* GFA

21

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

BEST OF SEASON CRÊPES

24

Oven baked delicate, golden crêpes with mascarpone cream cheese filling finished with our "Best of Season" fruit. Served with alder smoked bacon.

HOMEPORT BOWL*

24

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

FRENCH TOAST

24

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

ANTHONY'S WATERFRONT BRUNCH

Today's brunch will be served with warm, homemade blueberry coffee cake

SEAFOOD SPECIALTIES

SMOKED SALMON SCRAMBLE GFA

27

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.

NEW ORLEANS BOWL*

26.5

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

NORTHWEST ALDER PLANKED SALMON GFA

29

Roasted on alder in traditional Northwest style and finished with sundried tomato basil butter. Served with fisherman's potatoes and ginger slaw.

AFTERNOON SELECTIONS

ANTHONY'S CLAM CHOWDER

9.5 | 14.5

New England style clam chowder with potatoes and bacon.

ANTHONY'S COBB SALAD GFA

22

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

CRISPY TRUE COD BURGER

21

Lightly panko crusted and served open-faced with lettuce, tomato and tartar sauce. Served with french fries.

FISH & CHIPS

25 | 29

Two or three pieces of wild Alaska true cod panko crusted. Served with french fries and ginger slaw.

PAN FRIED OYSTERS GFA

30

Served with fisherman's potatoes and ginger slaw.

HOUSE-GROUND BURGER & FRIES* GFA

21

AVELLINO GLUTEN FREE BAKERY BUN AVAILABLE UPON REQUEST

Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with french fries. **WITH IMPOSSIBLE BURGER** | 24

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

GLUTEN FREE AVAILABLE - GFA

These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.