

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.

8.5

### ANTHONY'S BLOODY MARY

Made from scratch using Anthony's signature homemade recipe!

9

### APEROL SPRITZ

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

11

### 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.

8.5

### 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

22

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\*

24

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

### BACON & EGGS\* GFA

19

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

### BLUEBERRY CRÊPES

23

Oven baked delicate, golden crêpes with mascarpone cream cheese filling finished with Northwest blueberry sauce. Served with alder smoked bacon.

### HOMEPORT BOWL\*

22

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

<b>DUNGENESS CRAB CAKE BOWL*</b>	<b>31</b>
Dungeness crab cake topped with eggs over medium, fisherman’s potatoes and grilled sourdough with a drizzle of Mornay sauce.	
<b>SMOKED SALMON SCRAMBLE</b> <small>GFA</small>	<b>26</b>
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.	
<b>NORTHWEST ALDER PLANKED SALMON</b> <small>GFA</small>	<b>28</b>
Roasted on alder in traditional Northwest style and finished with sundried tomato basil butter. Served with fisherman’s potatoes and ginger slaw.	

## AFTERNOON SELECTIONS

<b>ANTHONY’S CLAM CHOWDER</b>	<b>9   14</b>
New England style clam chowder with potatoes and bacon.	
<b>PAN FRIED OYSTERS</b> <small>GFA</small>	<b>29</b>
Served with fisherman’s potatoes and ginger slaw.	
<b>ANTHONY’S COBB SALAD</b> <small>GFA</small>	<b>20</b>
Oregon Coast shrimp, mango, avocado, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.	
<b>FISH &amp; CHIPS</b>	<b>22   26</b>
Two or three pieces of wild Alaska true cod panko crusted. Served with french fries and ginger slaw.	
<b>ALMOND CHICKEN SALAD</b> <small>GFA</small>	<b>19</b>
Chicken breast, toasted almonds, crispy noodles and romaine with sesame-tamari dressing.	

\*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.