



## ANTHONY'S WATERFRONT BRUNCH

SEASONAL ♦ COMMITMENT TO LOCAL ♦ FAMILY OWNED

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

### BRUNCH TRADITIONS

#### **Bacon & Eggs** GF

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

#### **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

#### **Ham & Cheese Scramble** GF

With Kurobuta ham, asparagus, mushrooms and cheddar cheese. Served with fisherman's potatoes and alder smoked bacon | 24

#### **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 Blueberry Crepes**

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

#### **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 | 24

#### **Creme Brulee French Toast**

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

#### **Northwest Berry Waffle**

Our crisp waffle served with fresh berries, maple syrup and alder smoked bacon | 21

\*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.**

# ALL ABOUT OYSTERS!

Celebrate Anthony's oyster festival with some of these brunch dishes!

## Hangtown Fry\*

An open-faced omelet with pan fried oysters, spinach, tomato, garlic herb and cheddar cheeses with alder smoked bacon | 21

## Pan Fried Oysters\* GF

Pan fried fresh yearling oysters served with fisherman's potatoes and ginger slaw | 25

## Northwest Oyster Benedict\*

Pan fried oysters on a toasted English muffin with sliced tomato, crispy bacon and hollandaise. Served with fisherman's potatoes | 24

# 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

Julienne breast of chicken, 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

## Wild Alaska Silver Salmon

Roasted on alder plank in traditional Northwest style 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 or four pieces lightly panko crusted and served with French fries and ginger slaw | 25 | 28

# BRUNCH HAPPY HOUR

Classic Mimosa | 7.5

Anthony's Bloody Mary | 8

French 75

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

Champagne Magnolia

Domaine Ste. Michelle Brut, freshly squeezed orange juice, float of Grand Mariner | 8.5

Rose - Seven Hills Winery | 9

Chardonnay - Anthony's by Gordon Estate | 7.5

Sparkling - Domaine Ste. Michelle Brut | 7.5

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