



## ANTHONY'S WATERFRONT BRUNCH

SEASONAL ◆ COMMITMENT TO LOCAL ◆ FAMILY OWNED

### TRADITIONS

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

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

Alder smoked bacon, fisherman's potatoes and your choice of over easy or eggs scrambled with garlic-herb cheese | 17

#### **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 | 20

#### **Traditional Eggs Benedict\***

A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes | 20

#### **Northwest Blueberry Crepes**

Oven baked delicate golden crepes with a lightly sweetened cream cheese filling finished with blueberry sauce. Served with alder smoked bacon | 17

#### **HomePort Breakfast Bowl\***

Anthony's custom ground sausage served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay | 19

### ANTHONY'S SEAFOOD FAVORITES

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

#### **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 | 22

#### **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

#### **Seafood Omelette**

Dungeness crab, bay shrimp and garlic-herb cheese in a tender omelette finished with light Mornay. Served with alder smoked bacon and fisherman's potatoes | 29

\*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.

### Grilled Chicken Caesar

Chargrilled chicken breast, romaine lettuce, homemade dressing, croutons.  
Finished with Parmesan | 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 | 24

### 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 | 29

### Crispy Panko Wild Alaska True Cod 'n Chips

Three pieces lightly panko crusted and served with French fries and ginger slaw | 24

4 Pieces of Crispy Panko Wild Alaska True Cod 'n Chips | 27

## BRUNCH HAPPY HOUR

### Classic Mimosa

Domaine Ste. Michelle Brut, freshly squeezed orange juice | 7.5

### Anthony's Bloody Mary

Anthony's Signature Homemade Bloody Mary Mix, vodka | 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 - Sparkman Cellars "This Old Porch"

Columbia Valley, 2019 | 9

### Chardonnay - Anthony's by Gordon Estate

Columbia Valley, 2018 | 7.5

### Sparkling - Domaine Ste. Michelle Brut

Columbia Valley, NV | 7.5

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