



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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