

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.

BEST OF SEASON CRÊPES

23

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

AVOCADO TOAST

19

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

ADD POACHED OR FRIED EGGS*

+ \$5

ANTHONY’S WATERFRONT BRUNCH

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

SEAFOOD SPECIALTIES

FISHERMAN’S SCRAMBLE

29

Eggs scrambled with bay shrimp, Dungeness crab, onions and Northwest mushrooms, finished with Mornay sauce.

DUNGENESS CRAB CAKE BOWL*

31

Dungeness crab cake topped with eggs over medium, fisherman’s potatoes and grilled sourdough with a drizzle of Mornay sauce.

SMOKED SALMON SCRAMBLE GFA

26

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.

DUNGENESS CRAB CAKE BENEDICT*

36

A toasted English muffin topped with a Dungeness crab cake, poached eggs and hollandaise. Served with fisherman’s potatoes.

AFTERNOON SELECTIONS

PAN FRIED OYSTERS GFA

29

Served with fisherman’s potatoes and ginger slaw.

CHICKEN CAESAR SALAD GFA

19

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

ANTHONY’S COBB SALAD GFA

24

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

FISH & CHIPS

26 | 29

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

NORTHWEST ALDER PLANKED SALMON GFA

28

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

*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.