



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 your choice of over easy or scrambled eggs with garlic-herb cheese | 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

Traditional Eggs Benedict*

A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes | 21

Moss Bay Avocado Toast

Fresh avocado on grilled sourdough toast topped with cherry tomatoes, micro greens and seasoning. Served with ginger slaw | 18

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

Creme Brulee French Toast

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

SEAFOOD FAVORITES

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

Northwest Dungeness Crab Cake Bowl*

Dungeness crab cake topped with eggs over medium, fisherman's potatoes and grilled sourdough with a drizzle of Mornay | 32

Hangtown Fry*

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

Northwest Oyster Benedict*

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

*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.

Anthony's Award-Winning Clam Chowder

New England style clam chowder with potatoes and bacon | 9 | 14

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 Willapa Bay Oysters **GF**

Fresh yearling oysters from Willapa Bay. Served with fisherman's potatoes and ginger slaw | 25

Crispy Panko Wild Alaska True Cod 'n Chips

Three pieces lightly panko crusted and served with French fries and ginger slaw | 25

4 Pieces of Crispy Panko Wild Alaska True Cod 'n Chips | 28

Wild Alaska Silver Salmon **GF**

Chargrilled with sundried tomato basil butter. Served with fisherman's potatoes and ginger slaw | 28

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 - Seven Hills Winery

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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