



ANTHONY'S WATERFRONT BRUNCH

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

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.

MORE BREAKFAST SELECTIONS

FRENCH TOAST 24

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

MOSS BAY AVOCADO TOAST 19

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

ANTHONY'S SPECIALS

SEAFOOD OMELETTE GFA 29

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

DUNGENESS CRAB CAKE BOWL* 32

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

BLUEBERRY CRÊPES 23

Oven baked delicate, golden crêpes with mascarpone cream cheese filling finished with Northwest blueberries. Served with alder smoked bacon.

AFTERNOON SELECTIONS

ANTHONY'S CLAM CHOWDER 9 | 14

With potatoes and bacon.

PAN FRIED OYSTERS GFA 29

Served with fisherman's potatoes and ginger slaw.

ANTHONY'S COBB SALAD GFA 20

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 SALMON GFA 28

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

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

*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.