



# WATERFRONT BRUNCH

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

## TRADITIONS\_\_\_\_\_

### **Bacon & Eggs** GF

Alder smoked bacon, fisherman's potatoes and eggs scrambled with garlic-herb cheese or over easy - 15

### **San Juan Scramble** GF

Eggs scrambled with garlic-herb cheese and topped with chives, tomatoes, sour cream and cheddar cheese. Served over avocado slices with alder smoked bacon - 16

### **Seafood Omelette**

Dungeness crab, bay shrimp and garlic-herb cheese in a tender omelette finished with light Mornay. Served with alder smoked bacon - 25

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

A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes - 16

## ANTHONY'S FAVORITES\_\_\_\_\_

### **Blueberry Crepes**

Oven baked delicate golden crepes with a lightly sweetened cream cheese filling finished with blueberry sauce. Served with alder smoked bacon - 16

### **Creme Brulee French Toast**

Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup and orange honey butter. Served with alder smoked bacon - 15

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

Anthony's custom ground sausage served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay - 15

### **Northwest Dungeness Crab Cake Bowl\***

Dungeness crab cake topped with eggs over medium, fisherman's potatoes and grilled sourdough with a drizzle of Mornay - 26

\*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.



## ANTHONY'S FRESH & LOCAL

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To ensure that our guests receive the highest quality seafood we own and operate our own seafood company. In addition to seafood, Anthony's has long-standing relationships with local farmers throughout the region with a commitment to "best of season" produce. Enjoy our classic brunch recipes using fresh and local ingredients.

## AFTERNOONS

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Anthony's favorite lunch selections are served throughout brunch.

### Almond Chicken Salad

Julienne breast of chicken, toasted almonds, crispy noodles and julienne romaine with sesame-tamari dressing - 14

### Anthony's Cobb Salad <sup>GF</sup>

Oregon Coast shrimp, mango, avocado, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese - 17

### Pan Fried Oysters\* <sup>GF</sup>

Pan fried fresh yearling oysters from Willapa Bay. Served with fisherman's potatoes and ginger slaw - 21

### Crispy Panko True Cod 'n Chips

Three pieces lightly panko crusted and served with French fries and ginger slaw - 18

Four Piece Crispy Panko True Cod 'n Chips - 23

### Wild Silver Salmon

Roasted on an alder plank in the traditional Northwest style and finished with sundried tomato basil butter. Served with fisherman's potatoes and ginger slaw - 26

## BRUNCH HAPPY HOUR

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### COCKTAILS

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#### Classic Mimosa

Domaine Ste. Michelle Brut, freshly squeezed orange juice - 6.5

#### Anthony's Bloody Mary

Anthony's Signature Homemade Bloody Mary Mix, vodka - 7.5

#### French 75

Domaine Ste. Michelle Brut, gin, garnished with a lemon twist - 7.5

#### Champagne Magnolia

Domaine Ste. Michelle Brut, freshly squeezed orange juice, float of Grand Mariner - 7.5

### WINES

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Rose - Sparkman Cellars "This Old Porch" Columbia Valley, 2019 - 7.5

Chardonnay - Anthony's by Gordon Estate Columbia Valley, 2018 - 7.5

Sparkling - Domaine Ste. Michelle Brut Columbia Valley, NV - 6

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