



YOUR HOME FOR NORTHWEST SEAFOOD

SINCE 1973 | SERVING THE NORTHWEST FOR OVER 50 YEARS...

All brunch is served with a basket of warm blueberry coffee cake and cinnamon butter.

BRUNCH TRADITIONS

- SAN JUAN SCRAMBLE** *GFA* **24**
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** **26**
A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes.
- FRENCH TOAST** **24**
Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon.
- BACON & EGGS** *GFA* **21**
Eggs scrambled with garlic-herb cheese or over easy served with alder smoked bacon and fisherman's potatoes.

MORNING LIBATIONS

- | | | | |
|--|-------------|---|-------------|
| CLASSIC MIMOSA
A glass of freshly squeezed orange juice and Domaine Ste. Michelle Brut. | 9.5 | ANTHONY'S BLOODY MARY
Made from scratch using Anthony's signature homemade recipe! | 10.5 |
| CHAMPAGNE MAGNOLIA
Domaine Ste. Michelle brut and freshly squeezed orange juice with a float of Grand Marnier. | 10.5 | FRENCH 75
Anthony's spin on a classic with gin and Domaine Ste. Michelle brut garnished with a lemon twist. | 9.5 |
| APEROL SPRITZ
Aperol, sparkling wine and soda water garnished with a fresh orange. | 11.5 | CHAMPAGNE KIR
Domaine Ste. Michelle brut and crème de cassis served with a lemon twist. | 8.5 |
| SCREW DRIVER
Freshly squeezed orange juice and vodka. | 9.5 | SALTY DOG
Grapefruit juice, vodka or gin with a salted rim. | 9 |

*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 FAVORITES

- SMOKED SALMON SCRAMBLE** GFA 25
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.
- 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.
- NEW ORLEANS BOWL*** 26.5
Ocean prawns seared with Cajun spices and basil. Served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay sauce.
- HOMEPORT BOWL*** 22.5
Anthony's custom ground sausage served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay.

AFTERNOON CLASSICS

- ANTHONY'S CLAM CHOWDER** 9 | 14
New England style clam chowder with red potatoes and bacon.
- FISH & CHIPS** 25 | 29
Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and french fries.
- ALMOND CHICKEN SALAD** 20
Chicken breast, toasted almonds, crispy noodles and romaine with sesame-tamari dressing.
- PAN FRIED OYSTERS*** GFA 30
Served with fisherman's potatoes and ginger slaw.
- ANTHONY'S COBB SALAD** GFA 21
Oregon Coast bay shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.
- WILD NORTHWEST SALMON** GFA 29
Wild Northwest salmon chargrilled 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.