



**YOUR HOME FOR NORTHWEST SEAFOOD**  
SINCE 1973 | SERVING THE NORTHWEST FOR OVER 50 YEARS...

## BRUNCH TRADITIONS

- SAN JUAN SCRAMBLE** **GFA** **23**  
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**  
Eggs scrambled with garlic-herb cheese or over easy 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.
- FRENCH TOAST** **23**  
Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon.
- AVOCADO TOAST** **19.5**  
Fresh avocado on grilled sourdough toast topped with cherry tomatoes, microgreens and seasoning. Served with ginger slaw.

## MORNING LIBATIONS

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

\*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

**GFA** These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.

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

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## ANTHONY'S FAVORITES

**NORTHWEST WAFFLE** 19.5  
Served with "Best of Season" fruit, maple syrup and alder smoked bacon.

**FISHERMEN'S SCRAMBLE** 31  
Eggs scrambled with bay shrimp, Dungeness crab, onions and Northwest mushrooms, finished with Mornay.

**HOMEPORT BREAKFAST BOWL\*** 21  
Anthony's custom ground sausage served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay sauce.

**NEW ORLEANS BOWL\*** 24  
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.

**WATERFRONT SCRAMBLE** **GFA** 23  
With Kurobuta ham, asparagus, mushrooms and cheddar cheese. Served with fisherman's potatoes and alder smoked bacon.

## AFTERNOON CLASSICS

**ANTHONY'S CLAM CHOWDER** 9 | 14  
New England style clam chowder with red potatoes and bacon.

**ALMOND CHICKEN SALAD** 19  
Chicken breast, toasted almonds, crispy noodles and romaine with sesame-tamari dressing.

**PAN FRIED OYSTERS\*** 28  
Served with fisherman's potatoes and ginger slaw.

**ANTHONY'S COBB SALAD** **GFA** 22  
Oregon Coast bay shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

**FISH & CHIPS** 24 | 28  
Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and french fries.

**WILD NORTHWEST SALMON** **GFA** 29  
Wild Northwest salmon chargrilled with sundried tomato basil butter. Served with fisherman's potatoes and ginger slaw.

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