



WATERFRONT BRUNCH

Served with a basket of warm blueberry coffee cake and cinnamon butter.

BRUNCH 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

Brunch 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.

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

24

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

NORTHWEST WAFFLES

21

Served with "Best of Season" fruit, maple syrup and alder smoked bacon.

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.

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

Sunday SELECTIONS

SMOKED SALMON SCRAMBLE GFA 26

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.

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.

HOMEPORT BOWL* 22

Anthony's custom ground sausage 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 FEATURES

ANTHONY'S CLAM CHOWDER 9 | 14

New England style clam chowder with potatoes and bacon.

ALMOND CHICKEN SALAD GFA 19

Chicken breast, toasted almonds, crispy noodles and romaine with sesame-tamari dressing.

PAN FRIED OYSTERS GFA 29

Served with fisherman's potatoes and ginger slaw.

ANTHONY'S COBB SALAD GFA 24

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

FISH & CHIPS 28 | 31

Three or four pieces of wild Alaska true cod panko crusted. Served with french fries and ginger slaw.

NORTHWEST ALDER PLANKED SALMON GFA 28

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