



## 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.

#### 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.

#### 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.

Seafood  
SELECTIONS

<b>FISHERMAN’S SCRAMBLE</b>	31
Eggs scrambled with bay shrimp, Dungeness crab, onions and Northwest mushrooms, finished with Mornay sauce.	
<b>DUNGENESS CRAB CAKE BOWL*</b>	34
Dungeness crab cake topped with eggs over medium, fisherman’s potatoes and grilled sourdough with a drizzle of Mornay sauce.	
<b>SMOKED SALMON SCRAMBLE</b> 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.	
<b>DUNGENESS CRAB CAKE BENEDICT*</b>	36
A toasted English muffin topped with a Dungeness crab cake, poached eggs and hollandaise. Served with fisherman’s potatoes.	

Afternoon  
FEATURES

<b>PAN FRIED OYSTERS</b> GFA	29
Served with fisherman’s potatoes and ginger slaw.	
<b>CHICKEN CAESAR SALAD</b> GFA	19
Chargrilled chicken breast, romaine lettuce, homemade dressing and croutons. Finished with Parmesan.	
<b>ANTHONY’S COBB SALAD</b> GFA	24
Oregon Coast shrimp, mango, avocado, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.	
<b>FISH &amp; CHIPS</b>	28   31
Three or four pieces of wild Alaska true cod panko crusted. Served with french fries and ginger slaw.	
<b>NORTHWEST ALDER PLANKED SALMON</b> GFA	30
Roasted on alder in traditional Northwest style and finished with sundried tomato basil butter. Served with fisherman’s potatoes and ginger slaw.	