



## 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.

#### ADD POACHED OR FRIED EGGS\*

+ \$5

\*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

- FISHERMAN'S SCRAMBLE** 29  
Eggs scrambled with bay shrimp, Dungeness crab, onions and Northwest mushrooms, finished with Mornay sauce.
- DUNGENESS CRAB CAKE BOWL\*** 31  
Dungeness crab cake topped with eggs over medium, fisherman's potatoes and grilled sourdough with a drizzle of Mornay sauce.
- 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.
- DUNGENESS CRAB CAKE BENEDICT\*** 36  
A toasted English muffin topped with a Dungeness crab cake, poached eggs and hollandaise. Served with fisherman's potatoes.

## *Afternoon* FEATURES

- PAN FRIED OYSTERS** GFA 29  
Served with fisherman's potatoes and ginger slaw.
- CHICKEN CAESAR SALAD** GFA 19  
Chargrilled chicken breast, romaine lettuce, homemade dressing and croutons. Finished with Parmesan.
- 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** 26 | 29  
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.