

Mother's Day

AT ANTHONY'S RESTAURANTS

BRUNCH SELECTIONS

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

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.

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.

AFTERNOONS FAVORITES

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.

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

BRUNCH LIBATIONS

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

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 and vodka!
9

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

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