



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** **25**
A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes.
- FRENCH TOAST** *GFA* **24**
Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon.
- BACON & EGGS** **19.5**
Eggs scrambled with garlic-herb cheese or over easy served with alder smoked bacon and fisherman's potatoes.

MORNING LIBATIONS

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

*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.

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

ANTHONY'S FAVORITES

- SEAFOOD OMLETTE** **GFA** **31**
Dungeness crab, bay shrimp and garlic-herb cheese in a tender omelette finished with light Mornay sauce. Served with alder smoked bacon and fisherman's potatoes.
- MOSS BAY AVOCADO TOAST** **19.5**
Fresh avocado on grilled sourdough toast topped with cherry tomatoes, microgreens and seasoning. Served with ginger slaw.
- 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.
- DUNGENESS CRAB CAKE BOWL*** **32**
Dungeness crab cake topped with eggs over medium, fisherman's potatoes and grilled sourdough with a drizzle of Mornay sauce.

AFTERNOON CLASSICS

- ANTHONY'S CLAM CHOWDER** **9 | 14**
New England style clam chowder with red potatoes and bacon.
- FISH & CHIPS** **25 | 29**
Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and french fries.
- PAN FRIED OYSTERS*** **30**
Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with fisherman's potatoes and ginger slaw.
- ANTHONY'S COBB SALAD** **GFA** **21**
Oregon Coast bay shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.
- WILD NORTHWEST SALMON** **GFA** **29**
Wild Northwest salmon chargrilled with sundried tomato basil butter. Served with fisherman's potatoes and 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.