



## 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

## WATERFRONT BRUNCH

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

## 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.

### MOSS BAY AVOCADO TOAST 19

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.

### BACON & EGGS\* GFA 19

Alder smoked bacon, fisherman's potatoes and eggs scrambled with garlic-herb cheese or over easy.

### FRENCH TOAST 24

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

\*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

- SEAFOOD OMELETTE** GFA 29  
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.
- 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* FEATURES

- ANTHONY'S CLAM CHOWDER** 9 | 14  
New England style clam chowder with potatoes and bacon.
- PAN FRIED OYSTERS** GFA 29  
Served with fisherman's potatoes and ginger slaw.
- ANTHONY'S COBB SALAD** GFA 20  
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.
- CHARGRILLED NORTHWEST SALMON** GFA 28  
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.

YOUR HOME FOR NORTHWEST SEAFOOD