



EASTER BRUNCH

Anthony’s brunch includes our warm homemade blueberry coffee cake.

HUCKLEBERRY CRÊPES

Oven baked delicate, golden crepes with a mascarpone cream cheese filling finished with huckleberry sauce. Served with alder smoked bacon.

23

TRADITIONAL EGGS BENEDICT*

A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman’s potatoes.

24

FISHERMAN’S SCRAMBLE GFA

Eggs scrambled with Dungeness crab, Oregon Coast bay shrimp, mushrooms, garlic-herb cheese and topped with Mornay sauce. Served with alder smoked bacon and fisherman’s potatoes.

29

IDAHO RAINBOW TROUT & EGGS GFA

Pan seared golden brown and served with your choice of fried or scrambled eggs. Served with alder smoked bacon and fisherman’s potatoes.

24

STEAK & EGGS GFA

Eggs any style paired with a Northwest top sirloin grilled to your liking. Served with fisherman’s potatoes.

29

FRONT STREET SCRAMBLE GFA

Eggs scrambled with Kurobuta ham, cheddar cheese, asparagus and mushrooms. Served with alder smoked bacon.

22

DUNGENESS CRAB CAKE BOWL

Dungeness crab cake topped with eggs over medium, fisherman’s potatoes and grilled sourdough with a drizzle of Mornay sauce.

31

LUNCH TIME SELECTIONS

ANTHONY’S CLAM CHOWDER 9 | 14
Creamy New England style clam chowder with red potatoes and bacon.

CLASSIC CAESAR GFA 11

FRESH OYSTERS ON THE HALF SHELL* MP
We’re offering a selection of fresh Puget Sound oysters on the half shell. We serve ours with homemade cucumber mignonette and cocktail sauce.

FISH & CHIPS 22 | 26
Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and French fries.

ANTHONY’S COBB SALAD GFA 20
Oregon Coast shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

ANTHONY’S BREAD BOWL & CAESAR 25
Anthony’s award-winning clam chowder in a sourdough bread bowl paired with a classic Caesar salad.

ALMOND CHICKEN SALAD GFA 19
Julienne chicken breast with crispy noodles, red pepper and sesame tamari dressing, fresh pickled ginger.

FRESH COLUMBIA RIVER STEELHEAD 28
Chargrilled with apple ginger butter. Served with fisherman’s potatoes.

EASTER LIBATIONS

CLASSIC MIMOSA 8.5
Make breakfast special with a glass of freshly squeezed orange juice and Domaine Ste. Michelle brut.

ANTHONY’S BLOODY MARY 9
Anthony’s Homemade Bloody Mary Mix, vodka.

FRENCH 75 9.5
Domaine Ste. Michelle Brut, gin, garnished with a lemon twist.

APEROL SPRITZ 11
Aperol, sparkling wine and soda water, fresh orange.

CHAMPAGNE MAGNOLIA 10.5
Domaine Ste. Michelle brut and freshly squeezed orange juice with a float of Grand Marnier.

*May be cooked to order. Consuming raw, undercooked or unpasteurized food may increase your risk of food borne illness, especially if you have certain medical conditions.

GLUTEN FREE AVAILABLE - GFA

These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.