



**YOUR HOME FOR NORTHWEST SEAFOOD**  
SINCE 1973 | SERVING THE NORTHWEST FOR OVER 50 YEARS...

## BRUNCH TRADITIONS

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

<b>SAN JUAN SCRAMBLE</b> <small>GFA</small>	<b>24</b>
With garlic-herb cheese topped with chives, tomatoes, sour cream, cheddar cheese and avocado slices. Served with alder smoked bacon and fisherman's potatoes.	
<b>EGGS BENEDICT</b>	<b>26</b>
A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes.	
<b>AVOCADO TOAST</b>	<b>19.5</b>
Fresh avocado on grilled sourdough toast topped with cherry tomatoes, microgreens and seasoning. Served with ginger slaw.	
<b>FRENCH TOAST</b>	<b>24</b>
Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon.	
<b>BACON &amp; EGGS</b> <small>GFA</small>	<b>21</b>
Eggs scrambled with garlic-herb cheese or over easy served with alder smoked bacon and fisherman's potatoes.	

## MORNING LIBATIONS

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

## ANTHONY'S FAVORITES

### 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.

### NEW ORLEANS BOWL\*

26.5

Ocean prawns seared with Cajun spices and basil. Served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay sauce.

### HOMEPORT BOWL\*

22.5

Anthony's custom ground sausage served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay.

### SMOKED SALMON SCRAMBLE **GFA**

25

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.

## 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.

### SEASONAL SALMON SALAD

28

Your server will describe today's selection of Northwest seasonal salmon salad.

### PAN FRIED OYSTERS\* **GFA**

30

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.

### CHARGRILLED BURGER\* **GFA**

22

Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with french fries. **WITH IMPOSSIBLE BURGER | 24**

### WILD NORTHWEST SALMON **GFA**

29

Wild Northwest salmon chargrilled with sundried tomato basil butter. Served with fisherman's potatoes and ginger slaw.

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