



**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.

### **SAN JUAN SCRAMBLE** **GFA** **24**

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** **26**

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

### **SMOKED SALMON SCRAMBLE** **GFA** **26.5**

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.

### **HOMEPORT BOWL\*** **24**

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

### **BACON & EGGS** **21**

Eggs scrambled with garlic-herb cheese or over easy served with alder smoked bacon and 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.

## MORNING LIBATIONS

### **CLASSIC MIMOSA** **9.5** **ANTHONY'S BLOODY MARY** **10.5**

A glass of freshly squeezed orange juice and Domaine Ste. Michelle Brut.

Made from scratch using Anthony's signature homemade recipe!

### **CHAMPAGNE MAGNOLIA** **10.5** **FRENCH 75** **9.5**

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.

### **APEROL SPRITZ** **11.5** **CHAMPAGNE KIR** **8.5**

Aperol, sparkling wine and soda water garnished with a fresh orange.

Domaine Ste. Michelle brut and crème de cassis served with a lemon twist.

### **SCREW DRIVER** **9.5** **SALTY DOG** **9**

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.

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

## ANTHONY'S FAVORITES

### 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

24

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.

## AFTERNOON CLASSICS

### ANTHONY'S CLAM CHOWDER

9.5 | 14.5

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.

### CRISPY TRUE COD BURGER *AVELLINO GLUTEN FREE BAKERY BUN AVAILABLE UPON REQUEST*

21

Lightly panko crusted and served open-faced with lettuce, tomato and tartar sauce. Served with french fries.

### PAN FRIED OYSTERS\* *GFA*

30

Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with fisherman's potatoes and ginger slaw.

### CHARGRILLED BURGER\* *AVELLINO GLUTEN FREE BAKERY BUN AVAILABLE UPON REQUEST*

23

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

### ANTHONY'S COBB SALAD *GFA*

22

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 alder-planked with sundried tomato basil butter. Served with fisherman's potatoes and ginger slaw.

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