



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

BRUNCH TRADITIONS

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.	
NORTHWEST WAFFLE	21
Served with "Best of Season" fruit, maple syrup and alder smoked bacon.	
EGGS BENEDICT*	26
A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes.	
BACON & EGGS GFA	21
Eggs scrambled with garlic-herb cheese or over easy served with alder smoked bacon and fisherman's potatoes.	
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.	
FRENCH TOAST	24
Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon.	
AVOCADO TOAST	19.5
Fresh avocado on grilled sourdough toast topped with cherry tomatoes, microgreens and seasoning. Served with ginger slaw.	

MORNING LIBATIONS

CLASSIC MIMOSA	9.5	ANTHONY'S BLOODY MARY	10.5
A glass of freshly squeezed orange juice and Treveri Blanc de Blancs Brut.		Made from scratch using Anthony's signature homemade recipe!	
CHAMPAGNE MAGNOLIA	10.5	FRENCH 75	9.5
Treveri Blanc de Blancs brut and freshly squeezed orange juice with a float of Grand Marnier.		Anthony's spin on a classic with gin and Treveri Blanc de Blancs 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.		Treveri Blanc de Blancs 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.

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

ANTHONY’S FAVORITES

FISHERMEN’S SCRAMBLE	34
Eggs scrambled with bay shrimp, Dungeness crab, onions and Northwest mushrooms, finished with Mornay.	
HOMEPORT BREAKFAST BOWL*	21
Anthony’s custom ground sausage served with over medium eggs, fisherman’s potatoes and grilled sourdough with a drizzle of Mornay sauce.	
NEW ORLEANS BOWL*	24
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.	
WATERFRONT SCRAMBLE GFA	23
With Kurobuta ham, asparagus, mushrooms and cheddar cheese. Served with fisherman’s potatoes and alder smoked bacon.	

AFTERNOON CLASSICS

ANTHONY’S CLAM CHOWDER	9 14
New England style clam chowder with red potatoes and bacon.	
ALMOND CHICKEN SALAD	20
Chicken breast, toasted almonds, crispy noodles and romaine with sesame-tamari dressing.	
PAN FRIED OYSTERS* GFA	30
Served with fisherman’s potatoes and ginger slaw.	
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.	
FISH & CHIPS	24.5 29
Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and french fries.	
WILD NORTHWEST SALMON GFA	29
Wild Northwest salmon planked with sundried tomato basil butter. Served with fisherman’s potatoes and ginger slaw.	

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