



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.
- HANGTOWN FRY* GFA** 26
An open-faced omelette with pan fried oysters, spinach, tomato, garlic-herb and cheddar cheese with alder smoked bacon.
- OYSTER BENEDICT*** 23
Pan fried oysters on a toasted English muffin with a sliced tomato, crispy bacon and topped with hollandaise. Served with potatoes.

AFTERNOON CLASSICS

- ANTHONY'S CLAM CHOWDER** 10 | 15
New England style clam chowder with red potatoes and bacon.
- FISH & CHIPS** 26 | 31
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* 23
Lightly panko crusted and served open-faced with lettuce, tomato and tartar sauce. Served with french fries.
- PAN FRIED OYSTERS* GFA** 31
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* 25
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** 23
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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