

CELEBRATE



AT ANTHONY'S SINCLAIR INLET

EASTER FAVORITES

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

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.

N.W. BLUEBERRY CRÊPES 23

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

DUNGENESS CRAB CAKE BOWL* 36

Dungeness crab cake topped with eggs over medium, fisherman's potatoes and grilled sourdough topped with Mornay sauce.

BREAKFAST TACOS 20.5

Scrambled eggs in a warm flour tortilla with jack and cheddar cheeses, alder smoked bacon and salsa fresca.

TRADITIONAL 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

Alder smoked bacon, fisherman's potatoes and eggs scrambled with garlic-herb cheese or over easy.

EASTER LIBATIONS

Enjoy some brunch cocktails and celebrate!

CLASSIC MIMOSA 9.5

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

ANTHONY'S BLOODY MARY 10.5

Anthony's Homemade Bloody Mary Mix, vodka.

FRENCH 75 9.5

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

APEROL SPRITZ 11.5

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.

LUNCH SELECTIONS

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.

CHARGRILLED CHEESEBURGER **GFA** 25

Chargrilled to and finished with lettuce, tomato and relish. Served with French fries.

WITH BACON | ADD \$2 DOUBLE PATTY | ADD \$2

BLACKENED ROCKFISH TACOS 20

Blackened rockfish wrapped in warm flour tortillas filled with shredded cabbage, salsa mayo and pineapple-mango salsa. Served with chips and salsa.

WILD SALMON TACOS 20

Blackened and wrapped in warm flour tortillas with shredded cabbage and salsa mayo. Served with chips and salsa.

AVOCADO TOAST 19.5

Fresh avocado on grilled sourdough toast topped with cherry tomatoes, microgreens and seasoning. Served with ginger slaw.

ADD POACHED OR FRIED EGGS* + \$5

ANTHONY'S SEAFOOD

FISH & CHIPS 24 | 29

Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and french fries.

WILD ALASKA SILVER SALMON 29

Alder planked and finished with sweet, smoked red pepper beurre blanc. Served with fisherman's potatoes.

BLACKENED NORTHWEST ROCKFISH **GFA** 27

Blackened, topped with pineapple-mango salsa and served with fisherman's potatoes.

*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.