

CELEBRATE

Easter

BRUNCH AT ANTHONY'S



Libations

CLASSIC MIMOSA

Make breakfast special with a glass of freshly squeezed orange juice and Treveri Blanc de Blancs brut.

9.5

ANTHONY'S BLOODY MARY

Made from scratch using Anthony's signature homemade recipe!

10.5

APEROL SPRITZ

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

11.5

CHAMPAGNE MAGNOLIA

Treveri Blanc de Blancs brut and freshly squeezed orange juice with a float of Grand Marnier.

10.5

SCREWDRIVER

Freshly squeezed orange juice and vodka.

9.5

FRENCH 75

Anthony's spin on a classic with gin and Treveri Blanc de Blancs brut garnished with a lemon twist.

9.5

CHAMPAGNE KIR

Treveri Blanc de Blancs brut and crème de cassis served with a lemon twist.

8.5

EASTER FAVORITES

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.

BACON & EGGS* GFA

21

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

BLUEBERRY CRÊPES

24

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

HOMEPORT BOWL*

22

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

FRENCH TOAST

24

Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon.

ANTHONY’S WATERFRONT BRUNCH

Today’s brunch will be served with warm, homemade blueberry coffee cake

BRUNCH SPECIALTIES

DUNGENESS CRAB CAKE BOWL*

36

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

BREAKFAST SCRAMBLE

24

Scrambled eggs, Kurobuta ham, cheddar cheese, asparagus, red peppers and chives. Served with fisherman potatoes.

SMOKED SALMON SCRAMBLE GFA

27

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.

NORTHWEST ALDER PLANKED SALMON GFA

29

Roasted on alder in traditional Northwest style and finished with sundried tomato basil butter. Served with fisherman’s potatoes and ginger slaw.

AFTERNOON SELECTIONS

ANTHONY’S CLAM CHOWDER

10 | 15

New England style clam chowder with potatoes and bacon.

PAN FRIED OYSTERS GFA

31

Served with fisherman’s potatoes and ginger slaw.

ANTHONY’S COBB SALAD GFA

24

Oregon Coast shrimp, mango, avocado, tomato and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

FISH & CHIPS

27 | 32

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

ALMOND CHICKEN SALAD GFA

21

Chicken breast, toasted almonds, crispy noodles and romaine with sesame-tamari dressing.

*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.