

CELEBRATE

# Easter

BRUNCH AT ANTHONY'S



## ANTHONY'S WATERFRONT BRUNCH

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

## 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.

### SEAFOOD OMELETTE GFA 34

Dungeness crab, bay shrimp and garlic-herb cheese in a tender omelette finished with light Mornay sauce. Served with alder smoked bacon and fisherman's potatoes.

## EASTER FAVORITES

### FRENCH TOAST 24

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

### MOSS BAY AVOCADO TOAST 19.5

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

\*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.

## ANTHONY'S SPECIALS

### DUNGENESS CRAB CAKE BOWL\* 36

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

### HOMEPORT BOWL\* 23

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

### BLUEBERRY CRÊPES 26

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

## AFTERNOON SELECTIONS

### ANTHONY'S CLAM CHOWDER 10 | 15

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.

### NORTHWEST SALMON GFA 29

Chargrilled with sundried tomato basil butter. Served with fisherman's potatoes and ginger slaw.

## 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

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