



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

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

## BRUNCH TRADITIONS

<b>SAN JUAN SCRAMBLE</b>	<b>24</b>
With garlic-herb cheese topped with chives, tomatoes, sour cream, cheddar cheese and avocado slices. Served with alder smoked bacon and fisherman's potatoes.	
<b>EGGS BENEDICT</b>	<b>26</b>
A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes.	
<b>FRENCH TOAST</b>	<b>24</b>
Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon.	
<b>BACON &amp; EGGS</b>	<b>21</b>
Eggs scrambled with garlic-herb cheese or over easy served with alder smoked bacon and fisherman's potatoes.	
<b>BEST OF SEASON CRÊPES</b>	<b>26</b>
Oven baked delicate, golden crêpes with mascarpone cream cheese filling finished with our "Best of Season" fruit. Served with alder smoked bacon.	

## MORNING LIBATIONS

<b>CLASSIC MIMOSA</b>	<b>9.5</b>	<b>ANTHONY'S BLOODY MARY</b>	<b>10.5</b>
A glass of freshly squeezed orange juice and Domaine Ste. Michelle Brut.		Made from scratch using Anthony's signature homemade recipe!	
<b>CHAMPAGNE MAGNOLIA</b>	<b>10.5</b>	<b>FRENCH 75</b>	<b>9.5</b>
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.	
<b>APEROL SPRITZ</b>	<b>11.5</b>	<b>CHAMPAGNE KIR</b>	<b>8.5</b>
Aperol, sparkling wine and soda water garnished with a fresh orange.		Domaine Ste. Michelle brut and crème de cassis served with a lemon twist.	
<b>SCREW DRIVER</b>	<b>9.5</b>	<b>SALTY DOG</b>	<b>9</b>
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.

**GLUTEN FREE AVAILABLE - GFA**

These recipes can be made using gluten free ingredients. Please notify your server of any dietary restrictions.

## ANTHONY'S FAVORITES

<b>SEAFOOD OMELETTE</b> GFA	36
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.	
<b>HOMEPORT BREAKFAST BOWL*</b>	23
Anthony's custom ground sausage served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay sauce.	
<b>MOSS BAY AVOCADO TOAST</b>	19.5
Fresh avocado on grilled sourdough toast topped with cherry tomatoes, microgreens and seasoning. Served with ginger slaw.	
<b>HOMEPORT OMELETTE</b>	26
Kurobuta ham, sauteed onions, mushrooms and garlic-herb cheese in a tender omelette. Served with alder smoked bacon and fisherman's potatoes.	
<b>HANGTOWN FRY*</b> GFA	26
An open-faced omelette with pan fried oysters, spinach, tomato, garlic-herb and cheddar cheese with alder smoked bacon.	
<b>OYSTER BENEDICT*</b>	23
Pan fried oysters on a toasted English muffin with a sliced tomato, crispy bacon and topped with hollandaise. Served with potatoes.	

## AFTERNOON CLASSICS

<b>ANTHONY'S CLAM CHOWDER</b>	10   15
New England style clam chowder with red potatoes and bacon.	
<b>FISH &amp; CHIPS</b>	27   32
Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and french fries.	
<b>PAN FRIED OYSTERS*</b> GFA	31
Fresh yearling oysters from Willapa Bay pan fried until golden brown. Served with fisherman's potatoes and ginger slaw.	
<b>ANTHONY'S COBB SALAD</b> GFA	24
Oregon Coast bay shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.	
<b>WILD NORTHWEST SALMON</b> GFA	29
Wild Northwest salmon chargrilled with sundried tomato basil butter. Served with fisherman's potatoes and 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.