

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.	
BACON & EGGS GFA	21
Eggs scrambled with garlic-herb cheese or over easy served with alder smoked bacon and fisherman's potatoes.	
FRENCH TOAST	24
Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon.	
SMOKED SALMON SCRAMBLE GFA	25
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.	
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	
BREAKFAST TACOS	20.5
Scrambled eggs in a flour tortilla with jack & cheddar cheese, alder smoked bacon and salsa fresca.	
NORTHWEST WAFFLE	22
Served with "Best of Season" fruit, maple syrup and 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

HOMEPORT BREAKFAST BOWL*	22.5
Anthony's custom ground sausage served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay sauce.	
BEST OF SEASON CRÊPES	23
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.	
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.	
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.	
ALMOND CHICKEN SALAD	20
Chicken breast, toasted almonds, crispy noodles and romaine with sesame-tamari dressing.	
PAN FRIED OYSTERS* GFA	31
Served with fisherman's potatoes and ginger slaw.	
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 chargrilled with sundried tomato basil butter. Served with fisherman's potatoes and ginger slaw.	

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