



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

## 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.

**SMOKED SALMON SCRAMBLE** *GFA* **26.5**

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.

**HOMEPORT BOWL\*** **24**

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

**BACON & EGGS** **21**

Eggs scrambled with garlic-herb cheese or over easy served with alder smoked bacon and fisherman's potatoes.

**FRENCH TOAST** *GFA* **24**

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

- AVOCADO TOAST** 19.5  
Fresh avocado on grilled sourdough toast topped with cherry tomatoes, microgreens and seasoning. Served with ginger slaw.
- BEST OF SEASON CRÊPES** 24  
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.

## 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.
- CRISPY TRUE COD BURGER** *AVELLINO GLUTEN FREE BAKERY BUN AVAILABLE UPON REQUEST* 23  
Lightly panko crusted and served open-faced with lettuce, tomato and tartar sauce.  
Served with french fries.
- PAN FRIED OYSTERS\*** *GFA* 31  
Fresh yearling oysters from Willapa Bay pan fried until golden brown.  
Served with fisherman's potatoes and ginger slaw.
- CHARGRILLED BURGER\*** *AVELLINO GLUTEN FREE BAKERY BUN AVAILABLE UPON REQUEST* 25  
Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish.  
Served with french fries. **WITH IMPOSSIBLE BURGER** | 24
- 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 alder-planked with sundried tomato basil butter.  
Served with fisherman's potatoes and ginger slaw.

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