



## 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

- 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.
- HOMEPORT BOWL\*** **22.5**  
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.
- FISHERMEN'S SCRAMBLE** GFA **34**  
Eggs scrambled with bay shrimp, Dungeness crab, onions and Northwest mushrooms, finished with Mornay.

## MORNING LIBATIONS

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

\*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

- 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.
- 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** 23  
Oven baked delicate, golden crêpes with mascarpone cream cheese filling finished with our "Best of Season" fruit. Served with alder smoked bacon.
- DUNGENESS CRAB CAKE BENEDICT\*** 37.5  
A toasted English muffin topped with a Dungeness crab cake, poached eggs and hollandaise. Served with fisherman's potatoes.
- DUNGENESS CRAB CAKE BOWL\*** 36  
Dungeness crab cake topped with eggs over medium, fisherman's potatoes and grilled sourdough topped with Mornay sauce.

## AFTERNOON CLASSICS

- CHICKEN CAESAR SALAD** GFA 19.5  
Chargrilled chicken breast, romaine lettuce, homemade dressing, croutons, Parmesan shavings.
- FISH & CHIPS** 26 | 31  
Two or three pieces of panko crusted wild Alaska true cod.  
Served with ginger slaw and 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.
- 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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