



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	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.	
FRENCH TOAST	24
Macrina brioche in our marmalade batter caramelized with a drizzle of ginger syrup. Served with alder smoked bacon.	
BACON & EGGS	21
Eggs scrambled with garlic-herb cheese or over easy served with alder smoked bacon and fisherman's potatoes.	
BEST OF SEASON CRÊPES	26
Oven baked delicate, golden crêpes with mascarpone cream cheese filling finished with our "Best of Season" fruit. 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.

GLUTEN FREE AVAILABLE - GFA

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

ANTHONY'S FAVORITES

SEAFOOD OMELETTE 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.	
HOMEPORT BREAKFAST BOWL*	23
Anthony's custom ground sausage served with over medium eggs, fisherman's potatoes and grilled sourdough with a drizzle of Mornay sauce.	
MOSS BAY AVOCADO TOAST	19.5
Fresh avocado on grilled sourdough toast topped with cherry tomatoes, microgreens and seasoning. Served with ginger slaw.	
HOMEPORT OMELETTE	26
Kurobuta ham, sauteed onions, mushrooms and garlic-herb cheese in a tender omelette. Served with alder smoked bacon and 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

ANTHONY'S CLAM CHOWDER	10 15
New England style clam chowder with red potatoes and bacon.	
FISH & CHIPS	27 32
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	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.	
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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