

# ANTHONY'S BRUNCH

ENJOY COMPLIMENTARY WARM, HOMEMADE BLUEBERRY COFFEE CAKE

## HOUSE SPECIALS

### TRADITIONAL EGGS BENEDICT\*

A toasted English muffin topped with sliced Kurobuta ham, poached eggs and hollandaise. Served with fisherman's potatoes.

24

### FRONT STREET SCRAMBLE **GFA**

Eggs scrambled with Kurobuta ham, cheddar cheese, asparagus and mushrooms. Served with alder smoked bacon and fisherman's potatoes.

22

### FRENCH TOAST

Brioche in our marmalade batter caramelized with ginger syrup. Served with alder smoked bacon.

22

### SPICY CHORIZO SCRAMBLE

Eggs scrambled with spicy chorizo, roasted red peppers, roasted Anaheim peppers and jalapenos. Topped with cheddar cheese, jack cheese and crunchy chili cheese chips. Served with salsa and fisherman's potatoes.

19

### HUCKLEBERRY CRÊPES

Delicate, golden crêpes oven baked with a mascarpone cream cheese filling finished with huckleberry sauce. Served with alder smoked bacon.

23

### STEAK & EGGS **GFA**

Eggs any style paired with a Northwest top sirloin grilled to your liking. Served with fisherman's potatoes.

29

## LIBATIONS

### BLOODY MARY

Vodka and homemade Anthony's bloody mary mix!

10

### MORNING MIMOSA

Freshly squeezed orange juice and Domaine Ste. Michelle brut.

10

### CHAMPAGNE MAGNOLIA

Domaine Ste. Michelle brut and freshly squeezed orange juice with a float of Grand Marnier.

13

### MIMOSA FLIGHT

\*RECOMMENDED FOR TWO PEOPLE OR MORE

Make your meal special and enjoy a bottle of Domaine Ste. Michelle Brut paired with a sampling of juices - cranberry, pineapple, orange and guava.

35

### PAINKILLER

Rum, pineapple juice, orange juice, coconut cream, and nutmeg, garnished with fresh orange

12

### ESPRESSO MARTINI

Vodka shaken with Kahlua, fresh espresso and coffee liqueur.

14

### MARGARITA MIMOSA

Tequila, Domaine Ste. Michelle brut, fresh citrus juices with a salted rim.

13

\*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.

# SEAFOOD BRUNCH

## OYSTER BENEDICT\*

Pan fried oysters on a toasted English muffin with a sliced tomato, crispy bacon and topped with hollandaise.  
Served with fisherman's potatoes.

26

## FISHERMAN'S SCRAMBLE **GFA**

Eggs scrambled with Dungeness crab, Oregon Coast bay shrimp, mushrooms, garlic-herb cheese and topped with Mornay sauce. Served with alder smoked bacon and fisherman's potatoes.

29

## DUNGENESS CRAB CAKE BOWL

Dungeness crab cake topped with eggs over medium, fisherman's potatoes and grilled sourdough with a drizzle of Mornay sauce.

31

## TROUT & EGGS **GFA**

Riverence Idaho rainbow trout pan seared golden brown and served with your choice of fried or scrambled eggs. Served with alder smoked bacon and fisherman's potatoes.

24

In our commitment to providing guests with the finest quality seafood, we are pleased to present a daily fresh sheet alongside our brunch menus; all sourced exclusively from our very own Anthony's Seafood Company.

## AFTERNOONS

### ANTHONY'S CLAM CHOWDER

Creamy New England style clam chowder with red potatoes and bacon.

8 | 12

### CLASSIC CAESAR **GFA**

11

### ALMOND CHICKEN SALAD **GFA**

Julienne chicken breast with crispy noodles, red pepper, sesame tamari dressing and fresh pickled ginger.

19

### ANTHONY'S COBB SALAD **GFA**

Oregon Coast bay shrimp, mango, avocado, tomato, crispy wontons and bacon on seasonal market greens tossed with fresh basil vinaigrette and crumbled blue cheese.

20

### HOUSE-GROUND BURGER & FRIES **GFA**

Chargrilled to your liking and finished with cheese, lettuce, tomato, onion mayo and relish. Served with French fries.

19

**IMPOSSIBLE BURGER** | ADD \$3    **WITH AVOCADO** | ADD \$3    **WITH ALDER SMOKED BACON** | ADD \$3

### FISH & CHIPS

Two or three pieces of panko crusted wild Alaska true cod. Served with ginger slaw and french fries.

21 | 26

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