



Anthony's

CLAM HOUSE & GRILL



SEAFOOD ROOM

MAKE ANTHONY'S CLAM HOUSE & GRILL YOURS!

Our private dining room & seating capacities is:
The Seafood Room: 40 Max Capacity
(Private Entrance Available)

This private event room is elegantly appointed with modern & rustic décor and has an intimate atmosphere that makes special gatherings, uniquely special.

WHAT WE OFFER YOU:

Personalized Event Planning

One of our professional planners will assist with all the details of your function, including menu selection, wine pairings, and any equipment.

Presentation Technology

Our installed 43" smart TVs can accommodate your presentation, slideshow or digital banner for the occasion.

Customized A La Carte Menus

Our Executive Chef will be happy to create a customized menu, with your preference of acclaimed poultry, veal, steak, chops & seafood dishes.

World-Class Wine List

The perfect wines are the perfect complement to any event. One of our professionals will be delighted to assist in your selection.

Parking

Public parking, Meter Parking & Private parking behind the restaurant.

Handicap Accessible
No Smoking Permitted

DETAILS

Seating Capacity: 40 Maximum
Private Entrance
Customized Menu
43" Smart TV
36"X36" Square Tops
51" Round Tops
Handicap Accessible
No Smoking/Vaping Permitted

STAFFING

SERVERS:

2 Servers for events less than 25 guest
3 Servers for events less than 40 guest

SERVER ASSISTANTS:

1 Server Assistant for events less than 25 guest
2 Server Assistants for events less than 40 guest

MINIMUM EXPENSE

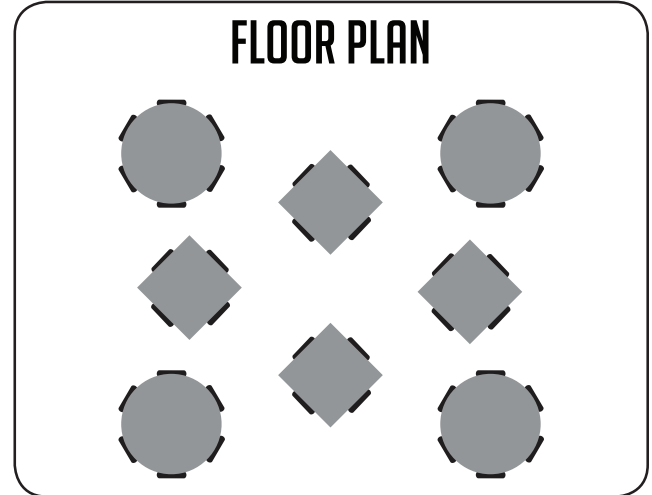
11 A.M. - 3P.M. = No Minimum Expense
4 P.M. - CLOSE = \$6,000 + Tax & Gratuity

**Minimum expense can be waived if the event is over by 5 P.M.
or if the reservation is made for 8:30 P.M.**

CONTACT

2861 E Commercial Blvd, Fort Lauderdale, Florida
Sunday - Thursday 11 A.M. - 10 P.M.
Friday - Saturday 11 A.M. - 11 P.M.
(Hours may differ during Holidays)

954-595-2104 • anthonys@anthonysclamhouse.com





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CLAM HOUSE & GRILL



THREE COURSE MENU \$40 PER PERSON + TAX & GRATUITY
(NOT AVAILABLE ON HOLIDAYS)

FIRST COURSE

SELECT THREE (3), SERVED FAMILY STYLE

- FRESH GARDEN SALAD**
Romaine hearts, tomatoes, carrots, cucumber, onions & vinaigrette
- CLASSIC CAESAR SALAD**
Romaine hearts, croutons, Reggiano & creamy Caesar dressing
- BRUSCHETTA**
Diced tomatoes, garlic & basil marinated in EVOO served over our Italian bread with shaved Reggiano & balsamic glaze
- MEATBALLS & RICOTTA**
Our pork, beef & veal recipe over marinara sauce & ricotta cheese
- ITALIAN SAUSAGE**
Made from scratch mild Italian sausage sautéed with tri-color bell peppers & onions
- BEEF CARPACCIO**
Thin sliced Top Eye Round topped with baby arugula, shaved Reggiano, capers & lemon truffle dressing
- EGGPLANT ROLLATINI**
Golden fried eggplant stuffed with ricotta cheese & parsley topped with mozzarella Grande & marinara sauce
- FRIED CALAMARI**
Topped with hot cherry peppers & cherry tomatoes served with marinara sauce
- CLAMS: BUTTERY OR RED CLAM SAUCE**
1/2 Northern Middle Neck Clams served with butter or sautéed with fresh tomatoes, garlic & basil

SECOND COURSE

SELECT FOUR (4)

- MEATBALL & SAUSAGE**
Our made from scratch pork, beef & veal meatball & our mild Italian sausage served over spaghetti with marinara sauce
- PENNE ALLA VODKA**
With sautéed tomatoes, onions, peas, hot capicola & Parmesan cheese in a creamy pink sauce
- CHICKEN OR VEAL PARM**
Golden fried, topped with marinara & mozzarella Grande served with spaghetti marinara
- CHICKEN OR VEAL MARSALA**
Sautéed with fresh mushrooms & Marsala wine sauce served with spaghetti
- CHICKEN OR VEAL FRANCESE**
Egg battered, in a lemon, butte & white wine sauce served with spaghetti
- TOP SIRLOIN STEAK**
6 oz. Grilled Sirloin Steak served with mashed potatoes & asparagus
- LINGUINE VONGOLE**
3/4 LB. West Coast Manila Clams sautéed in a white wine, garlic & EVOO sauce
- TUSCAN SHRIMP OR SCAMPI**
Jumbo shrimp sautéed with spinach & sun-dried tomatoes in a cream sauce over rigatoni or sautéed in a lemon, butter & white wine sauce topped with minced garlic over linguine
- SALMON & BROCCOLI RABE OR PICCATA**
8 oz. Pan seared center-cut Atlantic Salmon served over sautéed broccoli rabe, cannellini beans & cherry tomatoes or in a lemon, butter & white wine sauce with capers served with spinach

THIRD COURSE

SELECT ONE (1) MINI-FORMAT DESSERT

- MINI-N.Y. CHEESECAKE**
Made from scratch, served with berries
- MINI- CANNOLI**
Stuffed with chocolate chip cannoli cream served with berries
- MINI-TIRAMISU**
Made from scratch, served with berries
- VANILLA GELATO SCOOP**
Made from scratch, served with berries

SOFT BEVERAGES

UNLIMITED REFILLS

- FOUNTAIN SODA**
Coca-Cola products
- AMERICAN COFFEE**
Decaffeinated available
- TEA**
Hot or Cold, Decaffeinated available

FULL BAR

SPIRITS - WINE - BEER

OPEN BAR • SELECTED OPEN BAR • WINE & BEER

PRIVATE ROOMS

FOR EVENTS UP TO 90 GUEST

- SEAFOOD ROOM** (40 Seating Capacity)
- BRICK ROOM** (50 Seating Capacity)
- SEAFOOD & BRICK ROOM** (90 Seating Capacity)

*CONSUMER INFORMATION: OUR PRODUCTS MAY CONTAIN WHEAT, EGG, DAIRY, SOY, NUTS, SHELLFISH, OR SEAFOOD ALLERGENS. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.



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THREE COURSE MENU \$50 PER PERSON + TAX & GRATUITY

(NOT AVAILABLE ON HOLIDAYS)

FIRST COURSE

SECOND COURSE

THIRD COURSE

SELECT THREE (3), SERVED FAMILY STYLE

SELECT FOUR (4)

SELECT ONE (1) MINI-FORMAT DESSERT

THE GREEK SALAD

Chopped romaine hearts, bell pepper, tomatoes, cucumber, onions, kalamata olives, feta cheese & balsamic dressing

BEETS & ORANGES SALAD

Baby arugula, sliced beets, oranges, goat cheese & citrus vinaigrette

CAPRESE PIZZA BITES

Thin crust pizza topped with tomato sauce, fresh mozzarella, fresh tomatoes, basil, balsamic glaze & EVOO

MEATBALLS & RICOTTA

Our pork, beef & veal recipe over marinara sauce & ricotta cheese

BROCCOLI RABE & SAUSAGE

Made from scratch mild Italian sausage sautéed broccoli rabe, hot cherry peppers, garlic & EVOO

BEEF CARPACCIO

Thin sliced Top Eye Round topped with baby arugula, shaved Reggiano, capers & lemon truffle dressing

FRIED CALAMARI

Topped with hot cherry peppers & cherry tomatoes served with marinara sauce

P.E.I. MUSSELS

Prince Edward Island medium size fresh mussels sautéed with fresh tomatoes, garlic & basil

CLAMS OREGANATA OR CASINO

1/2 Dozen Northern Middle Neck Clams topped with Italian seasoned breadcrumbs or stuffed with prosciutto, Provolone, roasted red peppers, onions, garlic & Italian seasoned breadcrumbs

FIOCCHI

Stuffed pasta with pear & cheese sautéed with bacon & onions in a light cream sauce

RIGATONI, BROCCOLI RABE & SAUSAGE

Crumbled mild sausage, sautéed with broccoli rabe, cannellini beans, hot cherry peppers, garlic & EVOO

CHICKEN OR VEAL PICCATA

Pan-seared, sautéed in a lemon, butter & white wine sauce served with spaghetti

CHICKEN OR VEAL MARSALA

Sautéed with fresh mushrooms & Marsala wine sauce served with spaghetti

CHICKEN OR VEAL FRANCESE

Egg battered, in a lemon, butte & white wine sauce served with spaghetti

HATFIELD FARM PORK CHOP

12 oz. Bone-In pork chop, grilled, topped with sautéed peppers, onions & mushrooms in a fresh tomato & basil sauce served with spaghetti

SALMON RISOTTO

8 oz. Pan-seared Atlantic Salmon over creamy arborio rice sautéed with EVOO, white wine, shallots, red peppers, butter & Parmesan cheese

BRANZINO AQUA PAZZA

7 oz Pan-seared Mediterranean Bass topped with sautéed cherry tomatoes, kalamata olives & EVOO served with spinach

FRUTTI DI MARE

Jumbo shrimp, northern middle neck clams, P.E.I. Mussels & calamari sautéed with fresh tomatoes, garlic & basil over linguine

MINI-N.Y. CHEESECAKE

Made from scratch, served with berries

MINI- CANNOLI

Stuffed with chocolate chip cannoli cream served with berries

MINI-TIRAMISU

Made from scratch, served with berries

VANILLA GELATO SCOOP

Made from scratch, served with berries

SOFT BEVERAGES

UNLIMITED REFILLS

FOUNTAIN SODA

Coca-Cola products

AMERICAN COFFEE

Decaffeinated available

TEA

Hot or Cold, Decaffeinated available

FULL BAR

SPIRITS - WINE - BEER

OPEN BAR • SELECTED OPEN BAR • WINE & BEER

PRIVATE ROOMS

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SEAFOOD ROOM (40 Seating Capacity)

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THREE COURSE MENU \$60 PER PERSON + TAX & GRATUITY

(NOT AVAILABLE ON HOLIDAYS)

FIRST COURSE

SELECT THREE (3), SERVED FAMILY STYLE

SEAFOOD SALAD

Spanish octopus, calamari & jumbo shrimp mixed with cherry tomatoes, kalamata olives, celery, peppers & onions marinated with citrus vinaigrette dressing

BURRATA DI PARMA

4 oz. Burrata Grande served with thin sliced prosciutto di Parma, baby arugula, cherry tomatoes topped with balsamic glaze & EVOO

CAPRESE PIZZA BITES

Thin crust pizza topped with tomato sauce, fresh mozzarella, fresh tomatoes, basil, balsamic glaze & EVOO

MEATBALLS & RICOTTA

Our pork, beef & veal recipe over marinara sauce & ricotta cheese

BROCCOLI RABE & SAUSAGE

Made from scratch mild Italian sausage sautéed broccoli rabe, hot cherry peppers, garlic & EVOO

BEEF CARPACCIO

Thin sliced Top Eye Round topped with baby arugula, shaved Reggiano, capers & lemon truffle dressing

FRIED CALAMARI

Topped with hot cherry peppers & cherry tomatoes served with marinara sauce

CLAMS & MUSSELS CHAMPAGNE

1/2 LB. West Coast Manila Clams & Prince Edward Island Mussels sautéed with spinach in a creamy champagne sauce topped with crispy prosciutto

MANILA WHITE CLAM SAUCE

3/4 LB. West Coast Manila Clams sautéed with white wine, garlic & EVOO

SECOND COURSE

SELECT FOUR (4)T

LOBSTER RAVIOLI

Stuffed with Maine lobster lumps, sauteed in a creamy pink sauce

SHORT RIB RAVIOLI

Stuffed with braised short rib, sauteed in a creamy mushroom sauce

CHICKEN AL PESTO

Pan-seared, topped with blended ricotta, provolone, parmesan, basil & spinach topped with crispy prosciutto di Parma and creamy pesto sauce served with mashed potatoes & asparagus

CHICKEN OR VEAL SALTIMBOCA

Thin pounded, topped with spinach, prosciutto & melted mozzarella in a mushroom brown sauce served with mashed potatoes & asparagus

VEAL & BURRATA

Lightly breaded, topped with arugula, burrata, cherry tomatoes and shaved parmigiano Reggiano cheese

HATFIELD FARM PORK CHOP

12 oz. Bone-In pork chop, grilled, topped with sautéed peppers, onions & mushrooms in a fresh tomato & basil sauce served with spaghetti

SEAFOOD RISOTTO OREGANATA

Deep sea scallops, Northern middle neck clams and Prince Edward Island mussels sauteed in a lemon, butter and white wine sauce topped with Italian seasoned breadcrumbs

SNAPPER FRANCESE

10 oz. Egg-battered Yellow Tail Snapper filet sautéed in a lemon, butter & white wine sauce served with spinach

BRANZINO AQUA PAZZA

7 oz Pan-seared Mediterranean Bass topped with sautéed cherry tomatoes, kalamata olives & EVOO served with spinach

THIRD COURSE

SELECT ONE (1) MINI-FORMAT DESSERT

MINI-N.Y. CHEESECAKE

Made from scratch, served with berries

MINI- CANNOLI

Stuffed with chocolate chip cannoli cream served with berries

MINI-TIRAMISU

Made from scratch, served with berries

VANILLA GELATO SCOOP

Made from scratch, served with berries

SOFT BEVERAGES

UNLIMITED REFILLS

FOUNTAIN SODA

Coca-Cola products

AMERICAN COFFEE

Decaffeinated available

TEA

Hot or Cold, Decaffeinated available

FULL BAR

SPIRITS - WINE - BEER

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THREE COURSE MENU \$75 PER PERSON + TAX & GRATUITY

(NOT AVAILABLE ON HOLIDAYS)

FIRST COURSE

SELECT THREE (3), SERVED FAMILY STYLE

CHARCUTERIE BOARD

Hot sopressata, salami, capicola & prosciutto di Parma. Parmigiano Reggiano, Grana Padano, Gorgonzola & Fresh mozzarella. Cherry tomatoes roasted red peppers, green olives & kalamata olives

PROSCIUTTO & MELONE

Cantaloupe or honeydew wrapped with prosciutto di Parma

CAPRESE PIZZA BITES

Thin crust pizza topped with tomato sauce, fresh mozzarella, fresh tomatoes, basil, balsamic glaze & EVOO

MEATBALLS & RICOTTA

Our pork, beef & veal recipe over marinara sauce & ricotta cheese

BROCCOLI RABE & SAUSAGE

Made from scratch mild Italian sausage sautéed broccoli rabe, hot cherry peppers, garlic & EVOO

BEEF CARPACCIO

Thin sliced Top Eye Round topped with baby arugula, shaved Reggiano, capers & lemon truffle dressing

FRIED CALAMARI

Topped with hot cherry peppers & cherry tomatoes served with marinara sauce

GRILLED OCTOPUS 18

Spanish octopus served with sautéed broccoli rabe, artichoke hearts & cannellini beans

CEVICHE FRESCO

Corvina & Shrimp marinated with red onions, cilantro, red bell peppers, jalapeño & pineapple in fresh citrus juice

SECOND COURSE

SELECT FOUR (4)T

FIOCCHI & CRAB

Stuffed pasta with pear & cheese sautéed with bacon & onions in a light cream sauce topped with jumbo crab lumps

CHICKEN CORDON BLEU

Stuffed with ham & Swiss cheese topped with a four-cheese sauce served with mashed potatoes & asparagus

VEAL OSSO BUCO

Slowly braised veal shank served over creamy champagne risotto

VEAL CHOP

14 oz. grilled veal chop, served with mashed potatoes, asparagus, and red wine demi glaze

RISOTTO DI MANZO

Arborio champagne risotto topped with diced beef tender loin, onions, carrots, mushrooms, tomatoes in a red wine reduction demi-glaze

FILET MIGNON

8 oz. Grilled center-cut tenderloin served with mashed potatoes, asparagus & red wine demi-glaze

LOBSTER SAFFRON

9 oz. Lobster tail topped with creamy saffron sauce served with mashed potatoes & asparagus

SEAFOOD CHAMPAGNE

½ Lobster tail, Jumbo shrimp, northern middle neck clams, P.E.I. Mussels & calamari sautéed in a light cream champagne sauce over risotto

SNAPPER MARACHIARE

10 oz. Pan seared Yellow Tail Snapper filet topped with sauteed Northern clams & PEI Mussels in a fresh tomato sauce served with spinach

THIRD COURSE

SELECT ONE (1) MINI-FORMAT DESSERT

MINI-N.Y. CHEESECAKE

Made from scratch, served with berries

MINI- CANNOLI

Stuffed with chocolate chip cannoli cream served with berries

MINI-TIRAMISU

Made from scratch, served with berries

VANILLA GELATO SCOOP

Made from scratch, served with berries

SOFT BEVERAGES

UNLIMITED REFILLS

FOUNTAIN SODA

Coca-Cola products

AMERICAN COFFEE

Decaffeinated available

TEA

Hot or Cold, Decaffeinated available

FULL BAR

SPIRITS - WINE - BEER

OPEN BAR • SELECTED OPEN BAR • WINE & BEER

PRIVATE ROOMS

FOR EVENTS UP TO 90 GUEST

SEAFOOD ROOM (40 Seating Capacity)

BRICK ROOM (50 Seating Capacity)

SEAFOOD & BRICK ROOM (90 Seating Capacity)



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LIQUOR PROPOSAL

SELECTED OPEN BAR

HOUSE POUR

MIXED DRINKS \$9

- Martinis & Cocktails \$3+*
 Stolli Vodka
 Waterloo Gin
 Dewar's Scotch
 Old Forester Bourbon
 Seagram's 7 Whiskey
 Flor de Caña Rum
 Camarena Silver Tequila

WINE BY THE GLASS \$9

- Cabernet Sauvignon, Broadside
 Pinot Noir, Cycles Gladiator
 Chainti, Gabianno
 Pinot Grigio, Gabianno
 Chardonnay, Robert Mondavi
 Sauvignon Blanc, Matua*

BOTTLED BEER \$5

- Heineken | Corona
 Coors Light | Miller Lite
 Budweiser | Bud Light*

DRAFT BEER \$6

- Peroni
 Stella
 Michelob Ultra
 Amber Clam*

TOP SHELF

MIXED DRINKS \$11

- Martinis & Cocktails \$3+*
 Tito's Vodka
 Tanqueray Gin
 Johnnie Walker Red Scotch
 Redemption Bourbon
 Jack Daniel's Whiskey
 Bacardi Rum
 Herradura Tequila

WINE BY THE GLASS \$11

- Cabernet Sauvignon, Bonanza by Caymus
 Pinot Noir, Boen
 Merlot, Butera
 Pinot Grigio, Maso Canali
 Chardonnay, Cave de Lugny
 Sauvignon Blanc, Whitehaven*

BOTTLED BEER \$5

- Heineken | Corona
 Coors Light | Miller Lite
 Budweiser | Bud Light*

DRAFT BEER \$6

- Peroni
 Stella
 Michelob Ultra
 Amber Clam*

PREMIUM LIQUOR

MIXED DRINKS \$13

- Martinis & Cocktails \$3+*
 Grey Goose Vodka
 Hendricks Gin
 Johnnie Walker Black Scotch
 Woodford Bourbon
 Crown Royale Whiskey
 Diplomatico Reserve Rum
 Patron Tequila

WINE BY THE GLASS \$13

- Cabernet Sauvignon, J. Lohr
 Pinot Noir, Elouan
 Chainti Classico, Castello D'Albola
 Pinot Grigio, Banfi
 Chardonnay, Sonoma Cutrer
 Sauvignon Blanc, Unshackled by Prisoner*

BOTTLED BEER \$5

- Heineken | Corona
 Coors Light | Miller Lite
 Budweiser | Bud Light*

DRAFT BEER \$6

- Peroni
 Stella
 Michelob Ultra
 Amber Clam*

ESPRESSO \$4

Proudly serving Lavazza

PREMIUM COFFEE

CAPPUCCINO \$7

Proudly serving Lavazza

DOUBLE ESPRESSO \$6

Proudly serving Lavazza