

# Anthony's

CLAM HOUSE & GRILL

## DINNER MENU

### APPETIZERS

#### BRUSCHETTA 9

Diced tomatoes, garlic & basil marinated in EVOO served over our Italian bread with shaved Reggiano & balsamic glaze

#### MEATBALLS & RICOTTA 9

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

#### P.E.I. MUSSELS 12

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

#### BROCCOLI RABE & SAUSAGE 14

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

#### EGGPLANT ROLLATINI 11

Golden fried eggplant stuffed with ricotta cheese & parsley topped with mozzarella Grande & marinara sauce

#### FRIED CALAMARI 14

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

#### ITALIAN SAUSAGE 12

Made from scratch mild Italian sausage sautéed with tri-color bell peppers & onions

#### GRILLED OCTOPUS 18

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

#### ★ BEEF CARPACCIO 12

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

#### BURRATA DI PARMA 19

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

#### CLAM CHOWDER 8

New England Style

#### PASTA E FAGIOLI 8

Traditional Italian Style

### CLAM CHOICES

#### CLAMS CASINO 14

½ Dozen Northern Middle Neck clams stuffed with prosciutto, Provolone, roasted red peppers, onions, garlic & Italian seasoned breadcrumbs

#### CLAMS OREGANATA 14

½ Dozen Northern Middle Neck Clams topped with Italian seasoned breadcrumbs

#### BUTTERY STEAMED CLAMS 12

½ Northern Middle Neck Clams served with butter

#### NORTHERN RED CLAM SAUCE 14

½ Dozen Northern Middle Neck Clams sautéed with fresh tomatoes, garlic & basil

#### CLAMS & MUSSELS CHAMPAGNE 18

½ 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 16

¾ LB. West Coast Manila Clams sautéed with white wine, garlic & EVOO

### SALADS

#### FRESH GARDEN 9

Romaine hearts, tomatoes, carrots, cucumber, onions & vinaigrette

#### **NEW** SEAFOOD SALAD 19

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

#### CLASSIC CAESAR 10

Romaine hearts, croutons, Reggiano & creamy Caesar dressing

#### THE GREEK 12

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

#### BEETS & ORANGES 12

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

#### **NEW** BLACK & BLEU CHICKEN 16

Romaine hearts, baby arugula, tomatoes & cucumbers topped with blackened chicken, crumbled bleu cheese & vinaigrette

#### **NEW** STEAKHOUSE SALAD 19

6 oz. Grilled sirloin steak served over baby arugula, tomatoes, cucumber, red onion & crumbled bleu cheese in a citrus vinaigrette

### ADD ONS

4 OZ. GRILLED CHICKEN 5

8 OZ. ATLANTIC SALMON 12

5-GRILLED SHRIMP 8

**NEW** 6 OZ. SIRLOIN STEAK 12

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

## FROM THE SEA

### LINGUINE VONGOLE 21

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

### SHRIMP SCAMPI 22

Jumbo shrimp sautéed in a lemon, butter & white wine sauce topped with minced garlic over linguine

### SALMON PICCATA 27

8 oz. Pan-seared center-cut Atlantic Salmon in a lemon, butter & white wine sauce with capers. Served with spinach

### SALMON & BROCCOLI RABE 27

8 oz. Pan seared center-cut Atlantic Salmon served over sautéed broccoli rabe, cannellini beans & cherry tomatoes

### FRUTTI DI MARE 29

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

### MAHI-MAHI 24

8 oz. Pan seared mahi mahi in lemon, butter and white wine sauce with cherry tomatoes and capers. Served with sautéed spinach.

### TUSCAN SHRIMP 24

Jumbo shrimp sautéed with spinach & sun-dried tomatoes in a cream sauce over rigatoni

### BRANZINO AQUA PAZZA 29

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

### LOBSTER CHAMPAGNE 39

½ Lobster tail, jumbo shrimp, northern middle necks, prince edward island mussels & calamari sautéed in a creamy champagne sauce with linguine

## FROM THE LAND

### PICCATA

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

\* CHICKEN 19 VEAL 24 \*

### NEW TOP SIRLOIN STEAK 24

6 oz. Grilled Sirloin Steak served with mashed potatoes & asparagus

### MARSALA

Sautéed with fresh mushrooms & Marsala wine sauce served with spaghetti

\* CHICKEN 19 VEAL 24 \*

### HATFIELD FARM PORK CHOP 29

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

### FRANCESE

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

\* CHICKEN 19 VEAL 24 \*

### FILET MIGNON 49

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

### TOMAHAWK STEAK EXPERIENCE MP

32 oz. Grilled bone-in rib eye, served with mashed potatoes, asparagus, red wine demi glaze & four cheese sauce.

\* CUT AT YOUR TABLE BY ONE OF OUR EXPERIENCED TEAM MEMBERS. \*

## PARMIGIANA CLASSICS

### EGGPLANT PARM 14

Golden fried, topped with marinara & mozzarella Grande served with spaghetti marinara

### CHICKEN PARM 16

Golden fried, topped with marinara & mozzarella Grande served with spaghetti marinara

### VEAL PARM 21

Golden fried, topped with marinara & mozzarella Grande served with spaghetti marinara

### NEW SAFFRON RISOTTO 19

Creamy Arborio Rice sautéed with EVOO, white wine, shallots, red pepper, green peas, butter & Parmesan cheese

## RISOTTO

### NEW BURRATA RISOTTO 29

4 oz. Burrata Grande over creamy Arborio Rice sautéed with EVOO, white wine, shallots, sun-dried tomatoes, green peas, basil, butter & Parmesan cheese

### NEW SALMON RISOTTO 29

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

## PASTA

### MEATBALL & SAUSAGE 14

Our made from scratch pork, beef & veal meatball & our mild Italian sausage served over spaghetti with marinara sauce

### PENNE ALLA VODKA 14

With sautéed tomatoes, onions, peas, hot cappicola & Parmesan cheese in a creamy pink sauce

### 🔥 RIGATONI, BROCCOLI RABE & SAUSAGE 16

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

### CHEESE RAVIOLI BOLOGNESE 16

Topped with creamy meat sauce

### FIOCCHI 18

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

### FETTUCCINE ALFREDO 14

Sautéed with our four-cheese cream sauce

## SIDES

### SPINACH 5

### MASHED POTATOES 5

### BROCCOLI 5

### ASPARAGUS 7

### FRENCH FRIES 5

### BROCCOLI RABE 10