

Anthony's

CLAM HOUSE & GRILL

FATHER'S DAY 2024 MENU

APPETIZER

CLAM CHOWDER 8

New England Style

PASTA E FAGIOLI 8

Traditional Italian Style

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

EGGPLANT ROLLATINI 11

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

BEEF CARPACCIO 12

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

ITALIAN SAUSAGE 12

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

P.E.I. MUSSELS 12

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

FRIED CALAMARI 14

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

BROCCOLI RABE & SAUSAGE 14

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

MEDITERRANEAN OCTOPUS 18

Grilled Spanish octopus served with marinated artichoke hearts, olives, capers, roasted red peppers, cherry tomatoes, basil & lemon 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 CHOICES

CLAMS CASINO 14

1/2 Dozen Northern Middle Neck clams stuffed with prosciutto, provolone, roasted red peppers, onions, garlic & Italian seasoned bread crumbs

CLAMS OREGANATA 14

1/2 Dozen Northern Middle Neck Clams topped with Italian seasoned bread crumbs

MANILA WHITE CLAM SAUCE 16

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

CLAMS & MUSSELS CHAMPAGNE 18

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

SALADS

FRESH GARDEN 9

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

CLASSIC CAESAR 10

Romaine hearts, croutons, Reggiano & creamy Caesar dressing

BEETS & ORANGES 12

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

THE GREEK 12

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

BLACK & BLUE CHICKEN 16

Romaine hearts, baby arugula, tomatoes & cucumber topped with blackened chicken, crumbled blue cheese & vinaigrette

SEAFOOD 19

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

STEAKHOUSE 19

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

ADD ONS:

4 OZ. GRILLED CHICKEN 5+ 5 GRILLED SHRIMP 8+ 8 OZ. ATLANTIC SALMON 12+ 6 OZ. SIRLOIN STEAK 12+

SPECIAL MENU

FIOCCHI CARBONARA 19

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

LINGUINE VONGOLE DI PARMA 24

3/4 LB. West Coast Manila Clams sautéed in a white wine, garlic & EVOO sauce topped with crispy prosciutto di parma

CHICKEN MARGHERITA 24

Egg-battered, topped with broccoli, mozzarella & roasted red pepper with a lemon, butter and white wine sauce. Served with spaghetti

CAB FILET MIGNON 49

6oz Grilled Center Cut Certified Angus Beef steak served with mashed potatoes, asparagus & red wine demi glaze.

Add a 5oz Lobster tail for \$20.

CHICKEN PARMIGIANA ALLA VODKA 24

Thin pounded and lightly breaded topped with creamy pink vodka sauce & mozzarella served with rigatoni alla vodka

SHORT RIB RISOTTO 29

Champagne risotto topped with braised beef in a red wine demi glaze

LOBSTER FRA DIAVOLO 49

5 oz Lobster tail, Jumbo shrimp, Manilla clams, P.E.I. Mussels & calamari sautéed in medium spicy fresh tomato sauce with basil and garlic over linguine

CRAB & SHRIMP SCAMPI 34

Jumbo lump crab meat & jumbo shrimp sautéed in a lemon, butter, garlic & white wine sauce served over linguine

RIGATONI GIARDINIERA 19

Served over a bed of sautéed broccoli, spinach, mushroom, carrots & peas

GROUPER FRANCESE 34

10 oz egg-battered wild caught grouper sautéed in a lemon, butter & white wine sauce served with spinach

VEAL ROLLATINI 29

Thin-pounded veal stuffed with provolone, parmesan, mozzarella & prosciutto di Parma topped with a brown mushroom & onions sauce. Served with spaghetti.

GRILLED PORK CHOP 34

12 oz. Grilled Hatfield Farm pork chop topped with mushrooms and onions in a light brown sauce served with mashed potatoes and asparagus

TOMAHAWK STEAK EXPERIENCE 150

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. **

SIDES

MASHED POTATOES 5

SPINACH 5

BROCCOLI 5

FRENCH FRIES 5

ASPARAGUS 7

BROCCOLI RABE 10