

# Anthony's

CLAM HOUSE & GRILL

## HAPPY HOUR MENU

3 P.M. - 6 P.M.

(NOT AVAILABLE ON HOLIDAYS)

### \$6 BITES

#### BRUSCHETTA

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

#### MEATBALL & RICOTTA

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

#### SHRIMP COCKTAIL

Jumbo shrimp served with  
cocktail sauce

#### CAPRESE TOWER

Stacked thin sliced fresh  
mozzarella, sliced fresh  
tomatoes & basil topped with  
balsamic glaze & EVOO

#### ITALIAN SAUSAGE

Mild Italian sausage sautéed  
with bell peppers & onions

#### FRIED MOZZARELLA

lightly breaded served with  
marinara sauce

### \$6 WINE BY THE GLASS

PROSECCO, LA MARCA, ITALY

ROSE, ELOUAN, OREGON

PINOT GRIGIO, GABBIANO BY CAVALIERE D'ORO, ITALY

CHARDONNAY, ROBERT MONDAVI, CALIFORNIA

SAUVIGNON BLANC, MATUA, NEW ZEALAND

CHIANTI, GABBIANO BY CAVALIERE D'ORO, ITALY

CABERNET SAUVIGNON, BROADSIDE, PASO ROBLES

PINOT NOIR, CYCLES GLADIATOR, CENTRAL COAST

### \$6 SPIRITS

VODKA - STOLI

GIN, WATERLOO

SCOTCH, DEWAR'S

RUM, FLOR DE CAÑA 4YR

TEQUILA, CAMARENA

WHISKEY, SEAGRAM'S 7

BOURBON, REDEMPTION

### \$3 BEER

BUDWEISER BOTTLE

COORS LIGHT BOTTLE

CORONA BOTTLE

HEINEKEN BOTTLE

AMBER CLAM DRAFT

MICHELOB ULTRA DRAFT

STELLA DRAFT

PERONI DRAFT

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## APPETIZERS

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### CLAM CHOWDER 8

*New England Style*

### EGGPLANT ROLLATINI 9

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

### FRIED CALAMARI 12

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

### PASTA E FAGIOLI 8

*Traditional Italian Style*

### ★ BEEF CARPACCIO 12

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

### 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*

### GRILLED OCTOPUS 18

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

### BURRATA DI PARMA 19

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

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## CLAM CHOICES

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### BUTTERY STEAMED CLAMS 12

*½ Northern Middle Neck Clams served with butter*

### NORTHERN RED CLAM SAUCE 12

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

### 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*

### MANILA WHITE CLAM SAUCE 16

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

### **NEW** CLAMS & MUSSELS CHAMPAGNE 16

*½ LB. West Coast Manila Clams & Prince Edward Island Mussels sautéed with spinach in a creamy champagne sauce topped with crispy prosciutto*