

Anthony's

CLAM HOUSE & GRILL

LUNCH MENU

AVAILABLE MONDAY – FRIDAY 11 A.M. – 3 P.M.
(NOT AVAILABLE ON HOLIDAYS)
DINNER MENU AVAILABLE UPON REQUEST

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

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

P.E.I. MUSSELS 12

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

ITALIAN SAUSAGE 12

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

★ BEEF CARPACCIO 12

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

🔥 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

NOTE FROM MANAGEMENT

Thank you for choosing 'Anthony's Clam House & Grill' as your destination for fine cuisine. Our philosophy is to provide the highest quality selections available via a diverse cross-section of providers: fishmongers to farmers, butchers to wineries, and dairies to distilleries. All of this comes together with love & professional dedication. We appreciate your patronage. Thank you!

Owner: Walter Parrilla
Executive Chef: Alex Portillo
General Manager: Hector J. Cordova

CLAM CHOICES

BUTTERY STEAMED CLAMS 12

1/2 Dozen Northern Middle Neck Clams served with butter

NORTHERN RED CLAM SAUCE 14

1/2 Dozen Northern Middle Neck Clams sautéed with fresh tomatoes, garlic & basil

CLAMS CASINO 14

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

CLAMS OREGANATA 14

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

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

MANILA WHITE CLAM SAUCE 16

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

SALADS

FRESH GARDEN 9

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

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

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

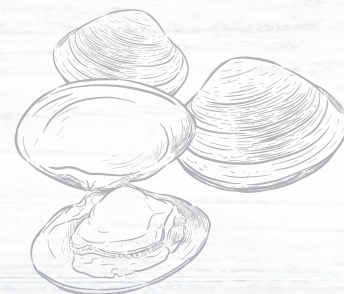
ADD ONS

4 OZ. GRILLED CHICKEN 5+

5-GRILLED SHRIMP 8+

8 OZ. ATLANTIC SALMON 12+

6 OZ. SIRLOIN STEAK 12+



SOUP & SALAD 8

CHOOSE YOUR SOUP:

CLAM CHOWDER

New England Style

PASTA E FAGIOLI

Traditional Italian Style

CHOOSE YOUR SALAD:

CLASSIC CAESAR

Romaine hearts, croutons, Reggiano & creamy Caesar dressing

THE GREEK

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

FRESH GARDEN

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

BEETS & ORANGES

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

ADD ONS

4 OZ. GRILLED CHICKEN 4+

5-GRILLED SHRIMP 8+

8 OZ. ATLANTIC SALMON 12+

6 OZ. SIRLOIN STEAK 12+

LUNCH SPECIALTIES

RIGATONI BOLOGNESE 9

Topped with creamy meat sauce

SAUSAGE & SPAGHETTI 9

Our made from scratch mild Italian sausage served over spaghetti with marinara sauce

EGGPLANT PARMIGIANA 10

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

CHICKEN PARMIGIANA 13

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

CHICKEN MARSALA 12

Sautéed with fresh mushrooms & Marsala wine sauce served with spaghetti

TUSCAN SHRIMP 14

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

TOP SIRLOIN STEAK 19

6 oz. Grilled Sirloin Steak served with sautéed broccoli

PENNE ALLA VODKA 9

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

MEATBALL & SPAGHETTI 9

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

CHICKEN & BROCCOLI 10

Sautéed with garlic & EVOO over penne

MUSSELS MARINARA 11

1/2 LB. Prince Edward Island Mussels sautéed with marinara sauce over linguine

CHICKEN FRANCESE 12

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

SHRIMP GIARDINIERA 14

Jumbo shrimp served over a bed of sautéed broccoli, spinach, mushroom, carrots & peas

MAHI MAHI 19

8 oz. blackened mahi-mahi served with sauteed broccoli

LINGUINE VONGOLE 21

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

ADD ONS

ADD PASTA E FAGIOLI 4+

ADD CLAM CHOWDER 4+

ADD SIDE CAESAR SALAD 4+

ADD SIDE GARDEN SALAD 4+

