

Anthony's
CLAM HOUSE & GRILL

Valentines Weekend 2025

♥♥♥ From the Cellar ♥♥♥

Champagne, Moët & Chandon Imperial, France 25 | 99
Sauvignon Blanc, Château Sancerre, France 18 | 69
Chardonnay, Ramey, Sonoma Coast, USA 20 | 78
Pinot Noir, Belle Gloss, Santa Lucia Highlands, USA 20 | 75
Cabernet Sauvignon, Quilt, Napa Valley, USA 18 | 69

Appetizers

Lobster Bisque 16

A rich and creamy lobster bisque, garnished with dry sherry, fresh chives, and homemade croutons

Burrata & Melon di Parma 24

A fresh salad of baby arugula, cherry tomatoes, and a mix of honeydew and cantaloupe, topped with creamy burrata, Prosciutto di Parma, and a drizzle of balsamic glaze

Main Course

Stuffed Grouper 44

A 10 oz. grouper fillet stuffed with jumbo lump crab meat, seasoned vegetables, and Italian breadcrumbs, finished with a flavorful scampi sauce. Served with jumbo asparagus and mashed potatoes

Chicken Al Pesto 24

Pan-seared chicken breast, topped with a blend of ricotta, provolone, parmesan, basil, spinach, and crispy prosciutto di Parma, finished with a creamy pesto sauce. Served with jumbo asparagus and mashed potatoes

Veal Chop 39

A 10 oz. bone-in grilled veal chop, topped with sautéed mushrooms, rich brown sauce, and melted mozzarella. Accompanied by jumbo asparagus and mashed potatoes

Maine Lobster Ravioli 29

Ravioli filled with succulent Maine lobster, served in a creamy pink sauce, and topped with diced shrimp and sliced asparagus

Tomahawk Steak for Two 150

A 32 oz. grilled bone-in ribeye steak, served with jumbo asparagus, mashed potatoes, peppercorn sauce, and a creamy four-cheese sauce

♥♥♥ Desserts ♥♥♥

Tiramisu 10

Made from scratch, served with fresh berries.

Creme Brûlée 12

Made from scratch, served with fresh berries.

N.Y. Style Cheesecake 12

Made from scratch, brûlée style finish, served with fresh berries.

Lava Cake 12

Served with our vanilla gelato & fresh berries.

Bon Appetit !

www.ANTHONYSCLAMHOUSE.COM

CONSUMER ADVISORY: 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.