

# Anthony's

## CLAM HOUSE & GRILL

### FATHER'S DAY 2025 MENU

#### APPETIZER

**CLAM CHOWDER 8**

New England-style creamy clam chowder.

**PASTA E FAGIOLI 8**

Traditional Italian-style soup with pasta and beans.

**BRUSCHETTA 9**

Diced tomatoes, garlic, and basil marinated in extra virgin olive oil. Served over Italian bread with shaved Parmigiano Reggiano and a balsamic glaze.

**MEATBALLS & RICOTTA 11**

Our house-made pork, beef, and veal meatballs over marinara sauce with ricotta cheese.

**EGGPLANT ROLLATINI 12**

Golden-fried eggplant stuffed with ricotta cheese and parsley, topped with Grande mozzarella and marinara sauce.

**ITALIAN SAUSAGE 12**

House-made mild Italian sausage sautéed with tri-color bell peppers and onions.

**BEEF CARPACCIO 14**

Thinly sliced top eye round topped with baby arugula, shaved Parmigiano Reggiano, capers, and lemon truffle dressing.

**P.E.I. MUSSELS 14**

Prince Edward Island mussels sautéed with fresh tomatoes, garlic, and basil.

**FRIED CALAMARI 15**

Crispy calamari topped with hot cherry peppers and cherry tomatoes. Served with marinara sauce.

**BROCCOLI RABE & SAUSAGE 14**

House-made mild Italian sausage sautéed with broccoli rabe, hot cherry peppers, garlic, and extra virgin olive oil.

**MEDITERRANEAN OCTOPUS 19**

Grilled Spanish octopus with marinated artichoke hearts, Kalamata olives, capers, roasted red peppers, cherry tomatoes, basil, and lemon dressing.

**BURRATA DI PARMA 19**

4 oz. Burrata Grande served with thinly sliced prosciutto di Parma, baby arugula, cherry tomatoes, and finished with balsamic glaze and extra virgin olive oil.

#### CLAM CHOICES

**CLAMS OREGANATA 15**

½ dozen Northern Middle Neck clams stuffed with prosciutto, provolone, roasted red peppers, onions, garlic, and Italian-seasoned breadcrumbs.

**CLAMS & MUSSELS SAFFRON 18**

½ lb. West Coast Manila clams and fresh P.E.I. mussels sautéed in white wine with garlic, cherry tomatoes, basil, butter, and crushed red peppers in a saffron sauce.

**CLAMS CASINO 15**

½ dozen Northern Middle Neck clams topped with Italian-seasoned breadcrumbs.

**MANILA WHITE CLAM SAUCE 18**

¾ lb. West Coast Manila clams sautéed in white wine, garlic, basil, and extra virgin olive oil.

#### SALADS

**FRESH GARDEN 9**

Romaine hearts, tomatoes, carrots, cucumbers, onions, and vinaigrette.

**CLASSIC CAESAR 10**

Romaine hearts, croutons, Parmigiano Reggiano, and creamy Caesar dressing.

**SEAFOOD SALAD 19**

Spanish octopus, calamari, and jumbo shrimp with cherry tomatoes, Kalamata olives, celery, peppers, and onions marinated in citrus vinaigrette.

**BEETS & ORANGES 12**

Baby arugula with sliced beets, oranges, goat cheese, and citrus vinaigrette.

**THE GREEK 12**

Chopped romaine hearts, bell peppers, tomatoes, cucumbers, onions, Kalamata olives, feta cheese, and balsamic dressing.

#### SPECIAL MENU

**CACIO E PEPE 19**

Premium egg-based fettuccine tossed with Pecorino Romano and cracked black pepper in a silky, cheese-infused sauce

**RED PEPPER SALMON 29**

8 oz. pan-seared center-cut Atlantic salmon in a lemon, saffron, butter, and white wine sauce with red pepper. Served with mashed potatoes and jumbo asparagus.

**VEAL FRASCATI 29**

Milk-fed veal sautéed with spinach, capers, artichoke hearts, and roasted red peppers in a lemon, butter, and white wine sauce. Served with spaghetti.

**GROUPE FRANESE 39**

A 10 oz. egg-battered grouper filet, delicately sautéed in a lemon, butter, and white wine sauce. Served with mashed potatoes and asparagus

**CHICKEN PARM ALLA VODKA 24**

Thinly pounded and lightly breaded chicken topped with creamy pink vodka sauce, tomatoes, onions, peas, hot capicola, and melted cheese. Served with rigatoni alla vodka.

**CHICKEN SCARPARIELLO 24**

Pan-seared chicken sautéed with roasted red peppers, onions, mushrooms, Kalamata olives, mild pepperoncini, and Italian sausage in a light Marsala wine sauce. Served with rigatoni.

**CRAB & SHRIMP SCAMPI 34**

Jumbo lump crabmeat and shrimp sautéed in a lemon, butter, garlic, and white wine sauce. Served over linguine.

**FILET MIGNON 49**

8 oz. grilled filet mignon tenderloin served with a creamy tri-color peppercorn sauce, mashed potatoes, and jumbo asparagus.

**GLUTEN-FREE PENNE PRIMAVERA 19**

Sautéed broccoli, spinach, mushrooms, carrots, and green peas over gluten-free penne with garlic and olive oil.

**SEAFOOD ALLA SAMBUCA 29**

Jumbo shrimp, Manila clams, P.E.I. mussels, and calamari sautéed with shallots, cherry tomatoes, and a hint of red pepper flakes in a creamy white Sambuca sauce. Served over linguine.

**PORK CHOP 34**

12 oz. bone-in grilled pork chop topped with sautéed peppers, onions, and mushrooms in a fresh tomato and basil sauce. Served with mashed potatoes and asparagus.

**PORK OSSO BUCO 39**

A 16 oz. pork shank, slowly braised with chopped vegetables in a rich, flavorful sauce. Served over premium egg-based fettuccine.

#### TOMAHAWK STEAK MP

32 oz. grilled bone-in ribeye served with a creamy tri-color peppercorn sauce, mashed potatoes, and jumbo asparagus.