

Anthony's

CLAM HOUSE & GRILL

MOTHER'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

RAVIOLI SICILIANA 19

Cheese ravioli sautéed with sliced eggplant in a creamy pink sauce.

SALMON PICCATA 29

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

KAITLYN'S VEAL 29

Thinly pounded veal Milanese topped with arugula, diced tomatoes, garlic, and basil marinated in extra virgin olive oil. Finished with feta cheese and balsamic glaze.

STUFFED SHRIMP 39

Four jumbo shrimp stuffed with lump crab meat, Italian-seasoned breadcrumbs, and mixed vegetables. Topped with a scampi-style sauce and served with mashed potatoes and asparagus.

CHICKEN ALLA CARLO 24

Pan-seared chicken topped with spinach, ricotta, provolone, and prosciutto di Parma in a creamy mushroom sauce. Served with asparagus and mashed potatoes.

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.

FRUTTI DI MARE CHAMPAGNE 34

Jumbo shrimp, West Coast Manila clams, Prince Edward Island mussels, and calamari sautéed in a creamy champagne 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.

LINGUINE VONGOLE DI PARMA 29

¾ lb. West Coast Manila clams sautéed in white wine, garlic, basil, and extra virgin olive oil. Topped with crispy prosciutto di Parma.

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.

BRANZINO SAFFRON 39

8 oz. pan-seared branzino filet topped with cherry tomatoes, Kalamata olives, and jumbo shrimp in a lemon butter saffron sauce. Served with mashed potatoes and jumbo asparagus.

TOMAHAWK STEAK MP

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