



Anthony's

CLAM HOUSE & GRILL



THREE COURSE DINNER MENU \$40 PER PERSON + TAX & GRATUITY

(NOT AVAILABLE ON HOLIDAYS)

FIRST COURSE

SELECT THREE (3)

CAESAR SALAD

Romaine hearts, croutons, Reggiano & creamy Caesar dressing

GARDEN SALAD

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

BRUSCHETTA

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

FRIED CALAMARI

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

MEATBALLS & RICOTTA

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

ITALIAN SAUSAGE

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

SECOND COURSE

SELECT THREE (3)

VEAL FRANCESE

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

CHICKEN PARM

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

MAHI MAHI

8 oz. Pan seared mahi mahi in lemon, butter and white wine sauce with cherry tomatoes and capers. Served with sautéed spinach

CHICKEN MARSALA

Sautéed with fresh mushrooms & Marsala wine sauce served with spaghetti

SHRIMP SCAMPI

Jumbo shrimp sautéed in a lemon, butter & white wine sauce topped with minced garlic over linguine

MEATBALL & SAUSAGE

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

THIRD COURSE

SELECT ONE (1)

MINI-CANNOLI

Stuffed with Sicilian cannoli cream served with chocolate drizzle & powdered sugar

MINI-TIRAMISU

Coffee dipped Savoiardi and whipped mascarpone cheese blend dusted with cocoa

MINI-NY CHEESECAKE

Vanilla wafer crust and Brûlée style finish

SOFT BEVERAGES

UNLIMITED REFILLS

FOUNTAIN SODA

Coca-Cola products

ICED TEA

Unsweet available

AMERICAN COFFEE

Decaffeinated available

HOT TEA

Decaffeinated available

ESPRESSO, CAPPUCINOS & ALCOHOLIC BEVERAGES ARE NOT INCLUDED

***CONSUMER INFORMATION:** 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.



Anthony's

CLAM HOUSE & GRILL



THREE COURSE DINNER MENU \$50 PER PERSON + TAX & GRATUITY

(NOT AVAILABLE ON HOLIDAYS)

FIRST COURSE

SELECT THREE (3)

GREEK SALAD

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

BEETS & ORANGES SALAD

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

FRIED CALAMARI

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

BROCCOLI RABE & SAUSAGE

Made from scratch mild Italian sausage sautéed broccoli rabe, hot cherry peppers, garlic & EVOO

MEATBALLS ALLA ANTHONY

Ground beef, veal & pork homemade meatballs in a creamy pink sauce, green peas & grated Parmigiano Reggiano

CLAMS OREGANATA

Northern Middle Neck Clams topped with Italian seasoned breadcrumbs

SECOND COURSE

SELECT THREE (3)

SALMON & BROCCOLI RABE

8 oz. Pan-seared center-cut Atlantic Salmon served over sautéed broccoli rabe, cannellini beans & cherry tomatoes

VEAL PARM

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

CHICKEN FRANCESE

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

TUSCAN SHRIMP

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

FLAT IRON STEAK

6 oz. Grilled Flat Iron steak served with creamy tri-color peppercorn sauce, mashed potatoes & French green beans

VEAL MARSALA

Sautéed with fresh mushrooms & Marsala wine sauce served with spaghetti

THIRD COURSE

SELECT ONE (1)

MINI-CANNOLI

Stuffed with Sicilian cannoli cream served with chocolate drizzle & powdered sugar

MINI-TIRAMISU

Coffee dipped Savoiardi and whipped mascarpone cheese blend dusted with cocoa

MINI-NY CHEESECAKE

Vanilla wafer crust and Brûlée style finish

SOFT BEVERAGES

UNLIMITED REFILLS

FOUNTAIN SODA

Coca-Cola products

ICED TEA

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AMERICAN COFFEE

Decaffeinated available

HOT TEA

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THREE COURSE DINNER MENU \$60 PER PERSON + TAX & GRATUITY

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FIRST COURSE

SELECT THREE (3)

SEAFOOD SALAD

Spanish octopus, calamari & jumbo shrimp mixed with cherry tomatoes, kalamata olives, celery, peppers & onions marinated with citrus vinaigrette dressing

FRIED CALAMARI

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

EGGPLANT CAPRESE

Lightly breaded eggplant topped with fresh mozzarella, fresh tomato, prosciutto di Parma, basil & balsamic glaze

CLAMS & MUSSELS SAFFRON

1/2 lb. West Coast Manila clams and fresh PEI mussels sautéed with white wine, garlic, cherry tomatoes, basil, butter and crushed red peppers in a saffron sauce

BEEF CARPACCIO

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

CLAMS CASINO

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

SECOND COURSE

SELECT THREE (3)

FRUTTI DI MARE CHAMPAGNE

Jumbo shrimp, Manila clams, P.E.I. Mussels & calamari sautéed in a creamy champagne sauce over linguine

HATFIELD FARM PORK CHOP

12 oz. Bone-In pork chop, grilled, topped with sautéed peppers, Kalamata olives, onions & mushrooms in a fresh tomato & basil sauce served with spaghetti

CHICKEN SALTIMBOCCA

Pan seared chicken topped with spinach, prosciutto & melted mozzarella in a fresh mushroom brown sauce served with spaghetti

BRANZINO ACQUA PAZZA

7 oz Pan-seared Mediterranean Bass topped with sautéed cherry tomatoes, kalamata olives & EVOO. Served with spinach

KAITLYN'S VEAL

Thin pounded Milanese, topped with arugula, diced tomatoes, feta cheese, garlic and basil marinated in EVOO topped with balsamic glaze

LOBSTER RAVIOLI

Lobster Stuffed ravioli in creamy pink sauce sautéed with green peas & sun-dried tomatoes

THIRD COURSE

SELECT ONE (1)

MINI-CANNOLI

Stuffed with Sicilian cannoli cream served with chocolate drizzle & powdered sugar

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MINI-NY CHEESECAKE

Vanilla wafer crust and Brûlée style finish

SOFT BEVERAGES

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THREE COURSE DINNER MENU \$75 PER PERSON + TAX & GRATUITY

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FIRST COURSE

SELECT THREE (3)

SURF & TURF PLATTER

Clams casino, fried Calamari, shrimp oreganata, broccoli rabe, grilled sausages & meatballs

SEAFOOD TOWER

Raw oysters, seafood salad cups and shrimp cocktail

CHARCUTERIE BOARD

Hot soppressata, salami, capicola & prosciutto di Parma. Parmigiano Reggiano, Grana Padano, gorgonzola & fresh mozzarella. Cherry tomatoes roasted red peppers, green olives & kalamata olives

EGGPLANT ROLLATINI

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

BURRATA AND PROSCIUTTO

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

STEAKHOUSE SALAD

Baby arugula, tomatoes, cucumber, red onion & crumbled bleu cheese in a citrus vinaigrette

SECOND COURSE

SELECT THREE (3)

FILET MIGNON

8 oz. Grilled center-cut tenderloin served with creamy tri-color peppercorn sauce, mashed potatoes & French green beans

LOBSTER AND SHRIMP RISOTTO

5 oz. Lobster tail & jumbo shrimp over creamy Arborio Rice sautéed with EVOO, white wine, shallots, sun-dried tomatoes, green peas, basil, butter & Parmesan cheese

VEAL CHOP

14 oz. Bone-in grilled veal chop served with French green beans & mashed potatoes

PORK OSSO BUCO

16 oz. Slowly Braised Pork Shank with chopped vegetables. Served with egg-nest fettuccine

SNAPPER FRANCESE

10 oz. wild caught yellowtail snapper, egg-battered, in a lemon, butter & white wine sauce served with French green beans

CHICKEN CORDON BLEU

Stuffed with Provolone cheese & ham topped with a four cheese sauce, served with French green beans & mashed potatoes

THIRD COURSE

SELECT ONE (1)

MINI-CANNOLI

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MINI-TIRAMISU

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LIQUOR PROPOSAL

At Anthony's Clam House & Grill, we take pride in offering a thoughtfully curated bar program featuring premium brands—even within our house pour selections. From well-balanced everyday pours to top-shelf and ultra-premium options, we are happy to customize a beverage experience that aligns with your event style and budget.

You're Welcome to select the bar services that best suit your needs. Below are a few services styles to consider:

OPEN BAR

A full-service bar offering unlimited access to a selection of house, top-shelf, and premium spirits, along with beer and wine, for the duration of your event.

CONSUMPTION-BASED OPEN BAR

A flexible bar option that allows you to host an open bar within a defined limit. You may choose to offer an open bar for a specific time window or up to a predetermined dollar amount. Once the selected time or spending limit is reached, the bar can seamlessly transition to a cash bar, giving you full control over your budget while still providing a generous experience for your guests.

SELECTED OPEN BAR

A customized open bar with a curated list of spirits, wines, and beers tailored to your preferences, which may include specific house pours, upgraded brands, or signature selections. Guests are also welcome to purchase additional items or upgraded brands beyond the selected package on a cash bar basis.

BEER & WINE BAR

A streamlined option featuring a selection of wines and beers, ideal for lighter or more casual events. Guests may also purchase spirits or upgraded selections separately via a cash bar.

WINE-ONLY PARTY

A refined option showcasing a curated wine list, with the ability to feature house, reserve, and premium labels. Guests may also purchase additional beverages outside of the wine selection through a cash bar.

CASH BAR

Guests purchase their own beverages, with a full range of options available including house, top-shelf, and premium brands.

HAPPY HOUR EVENT PERK

Events booked during our Happy Hour times can take advantage of special pricing, offering a great value for your guests:

Monday – Friday | 3:00 PM – 6:00 PM • Saturday & Sunday | 11:00 AM – 6:00 PM

HAPPY HOUR FEATURES:

- \$3 select beers
 - \$6 select wines by the glass
 - \$6 select spirits
- (Martinis and specialty cocktails available for an additional charge)

We're happy to provide suggested brand pairings or build a custom pour list featuring house favorites, recognizable top-shelf labels, and elevated premium selections upon request.



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CLAM HOUSE & GRILL



SEAFOOD & BRICK ROOM COMBINED: 90 MAX CAPACITY*

ROOM DETAILS

Our Private room offers a warm and inviting setting, thoughtfully designed with a blend of modern and rustic American-Italian and coastal decor. The space creates an intimate atmosphere, making it the perfect backdrop for truly memorable gatherings and special occasions.

FEATURES

- Seating capacity: Up to 90 guests
- Fully private room with a dedicated private entrance
- Equipped with a 43" Smart TV, microphone, and sound system
- Flexible table configurations with 36" x 36" and 51" tabletops

Capacity may vary based on room layout, décor, or additional equipment setup.

MINIMUM EXPENSE

- 11 AM – 3 PM: No minimum expense (event must conclude by 5 PM; fees may apply for overtime)
- 4 PM – Close: \$12,000 + tax & gratuity

CONTACT US

954-595-2104
2861 E. COMMERCIAL BLVD,
FORT LAUDERDALE, FL 33308
WWW.ANTHONYSCLAMHOUSE.COM

HOURS

SUN-THURS 11 AM - 10 PM
FRI-SAT 11 AM - 11 PM

(Hours, menus, availability may vary during the holiday)

Personalized Event Planning

Our experienced event planners will guide you through every detail of your celebration—from menu selection and wine pairings to seating arrangements and audio/visual coordination—ensuring a seamless and stress-free experience.

Custom À La Carte Menus

Our Executive Chef has crafted a selection of curated menus suitable for any occasion. Looking for something more personalized? We are happy to design a custom menu tailored to your preferences, featuring your favorite dishes and special requests.

World-Class Wine List

Elevate your event with expertly selected wines. Our knowledgeable team will assist in pairing the perfect selections to complement your menu and enhance your guests' dining experience.

Staffing

Professional service is provided by our dedicated team, including servers, server assistants, bartenders, hosts, and managers. Staffing levels are thoughtfully scheduled based on your event timing, menu style, and guest count to ensure smooth execution. Every member of our team is committed to delivering attentive, polished, and top-notch service throughout your event.

Parking & Accessibility

- Private parking lot located behind the restaurant
- Public and metered parking available in front

Additional Information

- Handicap accessible
- Non-smoking facility



SEAFOOD & BRICK ROOM

