



Anthony's

CLAM HOUSE & GRILL



TWO COURSE LUNCH MENU \$25 PER PERSON + TAX & GRATUITY

AVAILABLE MONDAY – FRIDAY 11 A.M. – 3 P.M. (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)

CHICKEN PARM

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

MUSSELS MARINARA

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

MEATBALLS & SAUSAGE

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

CHICKEN CAESAR SALAD

Romaine hearts, tomatoes, carrots, cucumber, onions & vinaigrette topped with grilled chicken

RIGATONI BOLOGNESE

Topped with creamy meat sauce

EGGPLANT PARM

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

THIRD COURSE (+ \$4)

UPGRADE YOUR LUNCH TO 3-COURSES | 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.



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CLAM HOUSE & GRILL



TWO COURSE LUNCH MENU \$30 PER PERSON + TAX & GRATUITY

AVAILABLE MONDAY – FRIDAY 11 A.M. – 3 P.M. (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)

SHRIMP SCAMPI

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

CHICKEN FRANCESE

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

RIGATONI, BROCCOLI RABE & SAUSAGE

Crumbled mild sausage, sautéed with broccoli rabe, cannellini beans, hot cherry peppers, garlic & EVOO

EGGPLANT ROLLATINI

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

CHICKEN ALFREDO

Premium egg-based pasta sautéed with our four-cheese cream sauce & topped with grilled chicken

BLACK & BLUE SALAD

Romaine hearts, baby arugula, tomatoes & cucumber topped with blackened chicken, crumbled blue cheese & vinaigrette

THIRD COURSE (+ \$4)

UPGRADE YOUR LUNCH TO 3-COURSES | 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

Decaffeinated available

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CLAM HOUSE & GRILL



TWO COURSE LUNCH MENU \$35 PER PERSON + TAX & GRATUITY

AVAILABLE MONDAY – FRIDAY 11 A.M. – 3 P.M. (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 PARM

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

MAHI-MAHI PICCATA

8 oz. Mahi-Mahi sautéed in a lemon, butter & white wine sauce with capers served with spaghetti

CHICKEN MARSALA

Sautéed with fresh mushrooms & Marsala wine sauce served with spaghetti

FIOCCHI

Stuffed pasta with pear & cheese sautéed with bacon & onions in a light cream sauce

TUSCAN SHRIMP

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

GREEK SALAD WITH SHRIMP

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

THIRD COURSE (+ \$4)

UPGRADE YOUR LUNCH TO 3-COURSES | 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

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CLAM HOUSE & GRILL



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.



Anthony's

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

