

# Anthony's

est 2020

SEA ISLE CITY

## Soups & Salads

### LOBSTER BISQUE • 13

rich and creamy, finished with a splash of sherry

### CAESAR SALAD • 12

crisp romaine lettuce, homemade croutons, parmesan cheese, with creamy caesar dressing

### ROASTED BEET SALAD • 12

fresh arugula, cucumbers, jersey tomatoes, gorgonzola, toasted pecans, drizzled with balsamic vinaigrette

### ANTIPASTO SALAD • 17

chopped romaine, tomatoes, artichokes, olives, sharp provolone, red onion, roasted peppers, soppressata, oil & vinegar dressing

## For The Kids

### SPAGHETTI & MEATBALLS • 15

### SPAGHETTI & BUTTER • 14

### RAVIOLI & MEATBALLS • 16

### CHICKEN TENDERS & FRIES • 14

## Apps

### BAKED CLAMS • 18

west philly specialty, seasoned with oil, garlic, parsley

### SHRIMP LEJON • 16

jumbo shrimp stuffed with horseradish, wrapped in bacon

### CLAMS CASINO • 17

chopped with bacon, onion, bell pepper and fresh herbs

### SHRIMP COCKTAIL • 20

jumbo gulf u-8 shrimp, freshly cooked and chilled, served with cocktail sauce and fresh lemon

### EGGPLANT PARMIGIANA • 15

a house specialty - sliced thin and lightly fried, layered with homemade marinara and provolone cheese

### MEATBALL GRANDE • 21

served with fresh ricotta cheese over italian style salad & "anthony's gravy"

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### Entrées

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**CHICKEN PARMIGIANA • 32**

breaded chicken cutlets, topped with provolone cheese and “anthony’s gravy”

**VEAL PARMIGIANA • 33**

breaded veal cutlets, topped with provolone cheese and “anthony’s gravy”

**VEAL GINA • 38**

sautéed veal medallions and lobster in a grand marnier cream sauce

**BLACKENED SALMON & SCALLOPS • 38**

served over mixed greens, with mandarin oranges, toasted almonds, raspberry vinaigrette and sweet chili sauce

**JUMBO LUMP CRAB CAKES • 38**

“our secret recipe” jumbo lump crab meat, no fillers, broiled & served in a lobster sherry cream

**RAVIOLI & MEATBALLS • 28**

homemade cheese ravioli served in “anthony’s gravy”

**LOBSTER RAVIOLI • 34**

stuffed with ricotta cheese and chunks of lobster meat, finished in a lobster sherry crème with fresh basil

**EGGPLANT PARMIGIANA • 26**

a house specialty – sliced thin and lightly fried, layered with homemade marinara and provolone cheese

**9 OZ FILET MIGNON • 45**

grilled with caramelized onions and wild mushrooms

**RACK OF LAMB • 44**

domestic – marinated in fresh herbs, char grilled, finished in a raspberry demi

**DOUBLE CUT PORK CHOP • 44**

cut in house, grilled to perfection, topped with sautéed mushrooms and onions in a marsala demi-glace

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All entrées come with mashed potatoes and asparagus or side of penne pasta  
NO SUBSTITUTIONS TO THE MENU!

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