

Appetizers

SHRIMP LEJON • \$17

stuffed with horseradish, wrapped in bacon

BAKED CLAMS • \$19

a west philly specialty, oil, garlic and parsley

CLAMS CASINO • \$18

chopped bacon, bell peppers, onions, fresh herbs

JUMBO SHRIMP COCKTAIL • \$20

cocktail and fresh lemon

EGGPLANT PARMIGIANA • \$16

our house specialty, thin, lightly fried, layered with provolone and marinara

ANTHONY'S MEATBALL GRANDE • \$20

served over our italian style salad with fresh ricotta

Salads

BEET SALAD • \$13

arugula, jersey tomatoes, gorgonzola, red onion, balsamic vinaigrette

ANTHONY'S SALAD • \$8

romaine, tomatoes, cucumbers, onions, roasted peppers, oil & vinegar

CAESAR SALAD • \$11

romaine, homemade croutons, shaved reggiano, creamy dressing

Pasta

RAVIOLI OR GNOCCHI WITH HOMEMADE MEATBALLS • \$28

served in anthony's "gravy"

PENNE ALLA VODKA • \$28

an old favorite - tossed with chopped tomatoes, prosciutto, fresh basil, finished in a rosa sauce

LOBSTER RAVIOLI • \$34

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



Anthony's

est 2020

SEA ISLE CITY

Fresh Fish

BLACKENED ATLANTIC SALMON & SCALLOPS • \$36

served over mixed green salad, sweet chili sauce

JUMBO LUMP CRAB CAKE • \$38

“our secret recipe” jumbo lump crab meat, no fillers, broiled & served with cocktail sauce, tartar sauce & fresh lemon

ANGRY SEAFOOD RISOTTO • \$44

diavolo style - fresh shrimp, scallops, lobster, clams and lump crab, touch of marinara, finished with fresh basil

The Signatures

VEAL ANTHONY • \$35

shrimp, kennett square mushrooms, finished in madeira wine demi

CHICKEN STEPHEN • \$39

boneless breast, sautéed with shrimp & jumbo lump crab, finished in grand marnier crème

VEAL GINA • \$39

sautéed with 4 oz lobster tail, finished in grand marnier crème

VEAL OSCAR • \$39

medallions of veal topped with jumbo lump crab meat, asparagus, swiss cheese and finished in a white wine sauce

CHICKEN PARMIGIANA • \$29

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

VEAL PARMIGIANA • \$33

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

EGGPLANT PARMIGIANA • \$28

our house specialty, thin, lightly fried, layered with provolone and marinara

Steaks & Chops

FRESH OFF THE GRILL

FILET MIGNON • \$48

8 oz, center cut, topped with sautéed mushrooms and onions

VEAL CHOP - BEST IN THE CITY! • \$56

16 oz, rib cut, served with sautéed mushrooms and onions

ALL ENTRÉES INCLUDE POTATO & VEGETABLE OR SIDE OF PASTA

