

Anthony's

est 2020

SEA ISLE CITY

Appetizers

SHRIMP LEJON • \$12

stuffed with horseradish, wrapped in bacon

BAKED CLAMS • \$14

a west philly specialty, oil, garlic and parsley

CLAMS CASINO • \$12

chopped bacon, bell peppers, onions, fresh herbs

JUMBO SHRIMP COCKTAIL • \$15

cocktail and fresh lemon

EGGPLANT PARMIGIANA • \$12

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

ANTHONY'S MEATBALL GRANDE • \$15

served over our italian style salad with fresh ricotta

Salads

BEET SALAD • \$10

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

ANTHONY'S SALAD • \$8

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

CAESAR SALAD • \$8

romaine, homemade croutons, shaved reggiano, creamy dressing

Pasta

GNOCCHI OR CAVATELLI WITH HOMEMADE MEATBALLS • \$24

served in anthony's "gravy"

PENNE ALLA VODKA • \$24

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

CAPELLINI & CHOPPED CLAMS • \$24

oil, garlic, fresh herbs, finished in white wine

SEAFOOD DIAVOLO • \$27

shrimp, scallops, little neck clams, served over angel hair pasta, spicy marinara

LINGUINE, CALAMARI & PEAS • \$24

fresh calamari, sautéed with celery, onions, peas, in marinara, served over linguine

Anthony's

est 2020

SEA ISLE CITY

Fresh Fish

BLACKENED ATLANTIC SALMON & SCALLOPS • \$28
served over mixed green salad, sweet chili sauce

JUMBO LUMP CRABCAKE • \$28

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

JUMBO STUFFED SHRIMP W/ CRAB IMPERIAL • \$29

“nice & fresh” filled with our crab imperial then broiled to golden perfection, served with lemon and melted butter

The Signatures

VEAL ANTHONY • \$29

shrimp, kennett square mushrooms, finished in maderia wine demi

CHICKEN STEPHEN • \$29

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

VEAL GINA • \$29

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

VEAL SALTIMBOCCA • \$26

parma prosciutto, baby spinach, provolone, white wine sage sauce

VEAL OSCAR • \$29

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

CHICKEN PARMIGIANA • \$24

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

VEAL PARMIGIANA • \$26

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

EGGPLANT PARMIGIANA • \$23

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

Steaks & Chops

FRESH OFF THE GRILL

NEW YORK STRIP • \$42

16 oz, black angus, topped with sautéed mushrooms and onions

FILET MIGNON • \$34

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

VEAL CHOP - BEST IN THE CITY! • \$44

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

ALL ENTRÉES INCLUDE POTATO & VEGETABLE OR SIDE OF PASTA