



# Polar Bear Plunge

SEA ISLE CITY, NJ 2026

## Appetizers

### OYSTERS ON THE HALF SHELL • 6 / \$15 • 12 / \$30

fresh local blue point oysters, served with mignonette, cocktail sauce and fresh lemon

### JUMBO SHRIMP COCKTAIL • \$20

served with cocktail sauce and fresh lemon

### SHRIMP LEJON • \$16

stuffed with horseradish, wrapped in bacon

### BAKED CLAMS • \$18

a west philly specialty, oil, garlic and parsley

### CLAMS CASINO • \$17

chopped bacon, bell peppers, onions, fresh herbs

### EGGPLANT PARMIGIANA • \$15

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

### ANTHONY'S MEATBALL GRANDE • \$21

served over our italian style salad with fresh ricotta

### CALAMARI WITH PEAS • \$18

tender calamari and sweet peas, simmered in anthony's homemade marinara

## Soups & Salads

### PASTA FAGIOLI • \$11

pasta and beans - ditalini and cannellini beans, simmered in savory tomato broth with carrots, celery, onions and garlic

### ITALIAN ANTIPASTO SALAD • \$17

chopped romaine, tomatoes, artichokes, sharp provolone, olives, red onion, roasted peppers, soppressata, hard boiled egg, italian tuna, oil & vinegar dressing

### CAESAR SALAD • \$12

romaine, homemade croutons, shaved reggiano, creamy dressing

## Pasta

### GNOCCHI WITH HOMEMADE MEATBALLS • \$28

served in anthony's "gravy"

### RIGATONI & VEAL BOLOGNESE • \$29

rich ragù of tender ground veal, tomatoes, carrots, celery and onions, finished with a touch of cream

### MACARONI & CLAMS • \$31

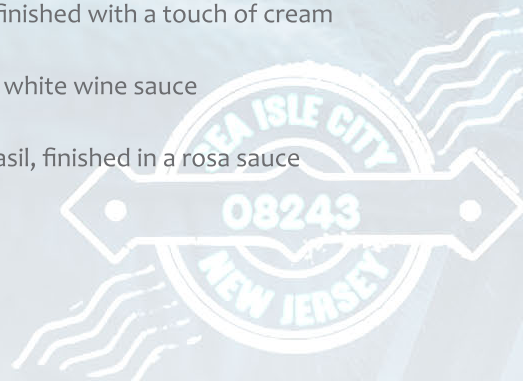
capellini, chopped clams, oil, garlic, fresh herbs, finished in white wine sauce

### PENNE ALLA VODKA • \$29

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

*Anthony's*  
est 2020

SEA ISLE CITY





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## *Fresh Fish*

### **BLACKENED ATLANTIC SALMON & GULF SHRIMP • \$38**

served over mixed green salad, sweet chili sauce

### **MEDITERRANEAN BRANZINO • \$36**

pan seared, skin on, finished with fresh lemon and extra virgin olive oil drizzle,  
served over sautéed escarole and cannellini beans in oil and garlic

## *The Signatures*

### **VEAL ANTHONY • \$34**

shrimp, kennett square mushrooms, finished in madeira wine demi

### **VEAL GINA • \$38**

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

### **CHICKEN PARMIGIANA • \$30**

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

### **VEAL PARMIGIANA • \$32**

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

### **EGGPLANT PARMIGIANA • \$26**

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

### **VEAL CHOP SINATRA • \$54**

pounded out thin, on the bone, breaded, topped with melted provolone and “anthony’s gravy”

## *Steaks & Chops*

FRESH OFF THE GRILL

### **FILET MIGNON • \$47**

9 oz, center cut, grilled, topped with sautéed mushrooms and onions

### **PORK CHOP • \$42**

double cut in house, grilled to perfection, served with mashed potatoes and asparagus

### **VEAL CHOP - BEST IN THE CITY! • \$56**

16 oz, center cut, grilled to your liking, topped with sautéed mushrooms and onions

**ALL ENTRÉES INCLUDE POTATO & VEGETABLE OR SIDE OF PASTA**

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