

# Anthony's

est 2020

SEA ISLE CITY

## Appetizers

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**SHRIMP LEJON • \$14**

stuffed with horseradish, wrapped in bacon

**BAKED CLAMS • \$16**

a west philly specialty, oil, garlic and parsley

**CLAMS CASINO • \$15**

chopped bacon, bell peppers, onions, fresh herbs

**JUMBO SHRIMP COCKTAIL • \$17**

cocktail and fresh lemon

**EGGPLANT PARMIGIANA • \$12**

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

**ANTHONY'S MEATBALL GRANDE • \$17**

served over our italian style salad with fresh ricotta

## Salads

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**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

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**GNOCCHI WITH HOMEMADE MEATBALLS • \$26**

served in anthony's "gravy"

**PENNE ALLA VODKA • \$26**

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

**SEAFOOD DIAVOLO • \$42**

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

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## Fresh Fish

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**BLACKENED ATLANTIC SALMON & SCALLOPS • \$34**

served over mixed green salad, sweet chili sauce

**JUMBO LUMP CRAB CAKE • \$36**

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

**JUMBO STUFFED SHRIMP W/ CRAB IMPERIAL • \$38**

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

## The Signatures

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**VEAL ANTHONY • \$32**

shrimp, kennett square mushrooms, finished in madeira wine demi

**CHICKEN STEPHEN • \$36**

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

**VEAL GINA • \$38**

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

**VEAL SALTIMBOCCA • \$32**

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

**VEAL OSCAR • \$35**

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

**CHICKEN PARMIGIANA • \$28**

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

**VEAL PARMIGIANA • \$29**

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

**EGGPLANT PARMIGIANA • \$24**

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

## Steaks & Chops

FRESH OFF THE GRILL

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**FILET MIGNON • MP**

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

**VEAL CHOP - BEST IN THE CITY! • \$48**

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

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