

Anthony's

est 2020

SEA ISLE CITY

Appetizers

SHRIMP LEJON • \$15

stuffed with horseradish, wrapped in bacon

BAKED CLAMS • \$16

a west philly specialty, oil, garlic and parsley

CLAMS CASINO • \$16

chopped bacon, bell peppers, onions, fresh herbs

JUMBO SHRIMP COCKTAIL • \$18

cocktail and fresh lemon

EGGPLANT PARMIGIANA • \$13

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

ANTHONY'S MEATBALL GRANDE • \$18

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

GNOCCHI WITH HOMEMADE MEATBALLS • \$26

served in anthony's "gravy"

PENNE ALLA VODKA • \$28

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

BLACKENED ATLANTIC SALMON & SCALLOPS • \$34
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

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

VEAL ANTHONY • \$34
shrimp, kennett square mushrooms, finished in madeira wine demi

CHICKEN STEPHEN • \$38
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 • \$36
parma prosciutto, baby spinach, provolone, white wine sage sauce

VEAL OSCAR • \$36
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 • \$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

FILET MIGNON • \$44
8 oz, center cut, topped with sautéed mushrooms and onions

VEAL CHOP - BEST IN THE CITY! • \$51
16 oz, rib cut, served with sautéed mushrooms and onions

ALL ENTRÉES INCLUDE POTATO & VEGETABLE OR SIDE OF PASTA