SOUPS & CHOWDERS

LOBSTER BISQUE $7.95

NEW ENGLAND CLAM CHOWDER $4.95
A New England tradition, a creamy rich chowder. Chockfull of native clams and potatoes.

BOSTON FISH CHOWDER $4.95
The finest cod and sole delicately steamed in a lighter creamy broth with onion, potatoes, smoky bacon and corn.

BOUILLABAISSE FOR TWO $9.95 per person

APPETIZERS

OYSTERS ON THE HALF SHELL $9.95

CHERRYSTONE CLAMS ON THE HALF SHELL $8.95

LITTLE NECK CLAMS ON THE HALF SHELL $8.95

SHRIMP COCKTAIL $9.95

NEW ENGLAND RAW BAR PLATTER $13.95
A platter of oysters, cherrystones, littlenecks and shrimp served with lemon, horseradish, our own cocktail sauce and mignonette sauce.

OUR OWN SMOKED SALMON $12.95
Apple and maple cured fresh Atlantic salmon smoked over applewood.

BOSTON SASHIMI $14.95
The finest of raw fish including tuna, salmon, yellowfin, yellowtail, halibut, scallops, oysters, cherrystones, pickled ginger wasabi and soy sauce.

FRESH NATIVE CRABMEAT COCKTAIL $9.95

FRESH FLORIDA CRAB CLAWS (IN SEASON)
MARKET PRICE

NATIVE CRABMEAT CAKE $9.95
Over greens with creamy roasted red pepper dressing.

BAKED CLAMS A LA ANTHONY $6.95

BAKED OYSTERS A LA ROCKEFELLER $9.95

ESCARGOTS BOURGUIGNONNE $8.95

SHRIMP SCAMPI $11.95

STEAMED CLAMS $11.95

STEAMED MUSSELS $9.95
Steam with curry, onions and a touch of cream.

FRIED OYSTERS $9.95
Crispy and plump with green and zesty lemon caper remoulade.

MALOISE CÉCILE $29.95
One ounce served with sour cream, diced onions and capers.

LOBSTERS

BAKED STUFFED LOBSTER A LA HAWTHORNE
MEDIUM $31.95 LARGE $45.95

LOBSTER NEWBURGH $25.95

BOILED OR BROILED LIVE LOBSTER
MEDIUM $24.95 LARGE $38.95

BAKED LOBSTER SAVANNAH $44.95

OUR FEATURED LOBSTERS - BOILED OR BROILED
Three to Four and one Half Pounds and Larger

ANTHONY’S PER 4 CLAMBAKE SPECIAL
Whole boiled lobster, shrimp, steamed clams, mussels, drawn butter and clambroth $31.95

Above entrees served with Glover salad and potato.

TONIGHT’S SPECIALS

NOW IN SEASON
FRESH CAPE COD SCALLOPS
From the waters off Cape Cod and the Islands.
MARKET PRICE.

FRESH FLORIDA STONE CRAB CLAWS
Served with mustard sauce, appetizer or entrée.
MARKET PRICE.

FRIED CALAMARI
Crispy coated fresh squid with a spicy vinegar sauce served over Mexican greens.

$8.95

NEW ENGLAND RAW BAR PLATTER
A platter of oysters, cherrystones, littlenecks and shrimp served with lemon, horseradish, our own cocktail sauce, and mignonette sauce.

$13.95

FRESH SAUTEED MONKFISH
Served in a portuguese citrus frutti sauce with fresh green beans, red bliss potatoes, and citrus salad.

$17.95

CHICKEN OF THE DAY
Served with Glover salad and potato.

$14.95

THAI BASIL SHRIMP
Served with spicy Thai sauce, jasmine rice and citrus salad.

$19.95

POACHED FILET OF ATLANTIC SALMON
Served with dill sauce, julienne of vegetables, and fresh peas.

$19.95

FRESH WHOLE DOVER SOLE
Sauté monakie.

$32.95

PARISIAN APPLE TART
Served with ginger-caramel sauce and fresh whipped cream.

$5.95

ICE CREAM TARTUFO
Choose from either chocolate-raspberry swirl with chocolate and raspberry sauce or chocolate-caramel ice cream with vanilla ice cream center served with chocolate-caramel sauce.

$4.95
SOUPS & CHOWDERS

LOBSTER SOUP $7.95
NEW ENGLAND CLAM CHOWDER $4.95
A New England Tradition. A Creamy Fish Chowder
with Clams, Peppers, Onion, Carrots, Celery, and Potatoes.

BOSTON FISH CHOWDER $4.95
The Famous Cod and Shellfish Stew. Served in a Lighter
Creamy Broth with Onions, Potatoes, Sweet Basil and Corn.

BOUILLABAISSE FOR TWO $9.95 FOR FOUR

APPETIZERS

OYSTERS ON THE HALF SHELL $9.95
Cherrystone Clams on the Half Shell $6.95
Littleneck Clams on the Half Shell $8.95
Shrimp Cocktail $9.95
New England Raw Bar Platter $13.95
A Platter of Oysters, Clams, Shrimp and Scallops served with Lemons,
Hot Sauce or Cocktail Sauce with a side of Asian Slaw.

BOSTON BAKED BAY Scallops $14.95
The classic New England classic with a twist. Baked Scallops served with Cream and a side of Baked Potato.

OUR OWN SMOKED SALMON $12.95
Agave and Maple Cured Fresh Atlantic Salmon served with Lemon,
Horseradish, Our Own Cocktail Sauce and Miso-Ginger Sauce.

BOSTON BANANA $14.95
The classic New England classic. Our Own Banana Boat Grilled in a Country Sauce
with Chopped Almonds, a touch of Orange.

BAKED STUFFED SHRIMP $22.95
SHRIMP SCALOPS $22.95
Sautéed Shrimp $12.95
Broiled George Banks Sea Scallops $19.95
Open Roasted Seafood Combination
Includes Shrimp, Salmon, Scallop, Scallops, Shrimp and Chorizo.
Served with Lemon-Dill Remoulade Sauce.

FRESH NATIVE CRABMEAT CORN $19.95
FRESH FLORIDA STONE CRAB CLAWS (By Season)
Market Price
NATIVE CRABLOVE CRAW $8.95
Our Craw served with Creole Seasoned Red Pepper Dressing
BAKED CLAMS A LA ANTHONY $6.95
BAKED OYSTERS A LA ROCKFELLER $9.95
STIR-FRIED KOREAN BULGOGI $16.95
Shrimp Scampi $11.95
STIR-FRIED BOK CHOI $11.95
STIR-FRIED MUSHROOMS $8.95
Stir-Fried with Garlic Chives and a Touch of Green
FRIT OYSTERS $8.95
Crab and Prawns served with Curry and Spicy Lemon Capri Berries
Maltese Caesar $29.95
One Oyster served with Sour Cream, Fresh Onion and Capers

LOBSTERS

BAKED STUFFED LOBSTER A LA HARPOON $31.95 (Large $45.95)
LOBSTER NEWBURG $23.95
BOILED OR BROILED LOBSTER MEDIUM $24.95 LARGE $36.95
BAKED LOBSTER SAVANNAH $44.95
OUR FEATURED LOBSTER - BOILED OR BROILED
Three to Four and Two Pounds and Larger.
$18.95 Per Pound

ANTHONY'S PORK & CRABMEAT SPECIAL
Whole Rib Roast, Smoked, Seasoned Lemon, Smoked, Coffee Rubbed and Slow Broth
$31.95

Above entrees served with Grouper salad and potato,

SEAFOOD

BROILED FAMOUS BOSTON SCALLOP Fresh from the Wharf of Georges Island
$12.95
BAKED STUFFED FILLET OF SOLE
Served with Lobster Herb Butter Sauce
$17.95
POACHED LOBSTER NEWBURG
Pork, Ham and Cheese served in a Country Sauce
$21.95
BAKED STUFFED SHRIMP $22.95
SHRIMP SCALOPS $22.95
SAUTÉED LOBSTER TAIL $17.95
Broiled George Banks Sea Scallops $19.95
Open Roasted Seafood Combination
Includes Shrimp, Salmon, Scallop, Scallops, Shrimp and Chorizo.
Served with Lemon-Dill Remoulade Sauce.

SAGE POACHED ATLANTIC SALMON
Served in a Dill and Mustard cream with a touch of Lemon

FRESH NATIVE CRABMEAT CAVIAR
Served with Creamy Horseradish and Puffed Dressing
$21.95
FRIT BLANDERED TUNA CAVIAR STYLE $22.95
FRIT SAUTEED HALIBUT With Raspberry Horseradish
$24.95
FRIT WHOLE DOVER SOLE
Served with Capers and a touch of Cream

BOUILLABAISSE A LA MARSHALL
Stuffed Shrimp and Catfish combined in a broth of Prawn Duxelle, Lobster,
Unsalted Butter and Hot Sauce.
$21.95 With Wine Lobster $31.95

GRILLED FISH

The Perfect Pairing of Fresh Fish Grilled on Our Open Fire

FRESH SNAPPER
Served with Fresh Lime Juice
$13.95
FRESH TUNA
Served with Fresh Lime Juice
$13.95
FRESH ATLANTIC SALMON
Served with Carmelized Onions
$13.95
FRESH HALIBUT
Served with Fresh Lime Juice
$13.95

Above entrees served with Grouper salad and potato or rice.

STEAKS AND CHOPS

PRIME NEW YORK STRIP $12.95
FILET MIGNON $12.95
SPECIALTY AGED PRIME TH OUNCE NEW YORK STRIP $12.95
ROAST HIDE STEAK PRIME RIB OF BEEF, AU JUS $21.95
GRILLED VEAL CHOP $24.95
ROAST BEEF OF LAMB $21.95

Steaks served with Bearnaise or Mustard Sauce on request.

VEGETABLES

RED SERRANO PUMPKIN $4.95
BROCCOLI MUSHROOMS $4.95
FRESH BROCCOLI $4.95
MARINATED MUSHROOMS $4.95
FRENCH FRIED ONION RINGS $4.95
WATERKRESS SALAD $6.95
CHARCOAL BROILED ONIONS $6.95
HEARTS OF PALM VINAIGRETTE $6.95
ANTHONY'S CREAMED SPINACH $4.95
ARROBICHE HEARTS, VINAIGRETTE $6.95
MELON GREEN
BALSAMIC VINAIGRETTE $7.95

FRIED SEAFOOD

Fresh Seafood Lightly Coated with Crispy Bread Crumbs and Golden Fried.
We use our own Crusts to Our own Breading and Fried.

FRIED OYSTERS
Priced to Order in Your Order
$15.95
FRIED BLUEFISH OF SOLE $16.95
FRIED GEORGES BANK SEA SCALLOPS $19.95
FRIED SHRIMP $19.95
PIER 4 FISHERMAN'S PLATTER
A Generous Platter of Golden Fried Shrimp, Cod, Whiting, Scallops, Shrimp and Oysters
$21.95

SOUFFLÉS

Please Order Your Souffle When You Order Your Entree
GRAND MARINER SOUFFLÉ
Served with Britain sauce
$7.95
CHOCOLATE SOUFFLÉ
Served with Butterscotch Sauce
$7.95

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