

Anthony's



PIER 4

PIER 4

dinner

SOUPS & CHOWDERS

LOBSTER BISQUE \$7.95

NEW ENGLAND CLAM CHOWDER \$4.95

*A New England Tradition. A Creamy Rich Chowder
Cockfull of Native Clams and Potatoes*

BOSTON FISH CHOWDER \$4.95

*The Finest Cod and Sole Delicately Stewed in a Lighter
Creamy Broth with Onions, Potatoes, Smoky Bacon and Corn*

BOUILLABAISSA FOR TWO \$9.95 PER PERSON

APPETIZERS

OYSTERS ON THE HALF SHELL \$9.95

CHERRYSTONE CLAMS ON THE HALF SHELL \$8.95

LITTLENECK 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 Freshest of Raw Fish including Tuna, Salmon, Swordfish, Finnan Haddie,
Scallops, Oyster, Cherrystone, Pickled Ginger, Wasabi and Soy Sauce*

FRESH NATIVE CRABMEAT COCKTAIL \$9.95

FRESH FLORIDA STONE 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

Steamed with Curry, Onions and a Touch of Cream

FRIED OYSTERS \$9.95

Crispy and Plump with Greens and Zesty Lemon Caper Remoulade

MALOSSOL CAVIAR \$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 NEWBURG

\$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

\$18.95 PER POUND

ANTHONY'S PIER 4 CLAMBAKE SPECIAL

Whole Boiled Lobster, Shrimp, Steamed Clams, Mussels, Drawn Butter and Clam Broth

\$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 Vinaigrette

Served over Mesclun 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 Pink Grapefruit-Crème Fraîche Sauce

with Fresh Green Beans, Red Bliss Potatoes,

and Glover 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 Glover 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 Meunière

\$32.95

PARISIAN APPLE TART

Served with Ginger-Caramel Sauce

And Fresh Whipped Cream

\$5.95

ICE CREAM TARTUFO

Choose from either Chocolate-Raspberry Served

with Chocolate And Raspberry Sauces or

Crème Caramel Ice Cream with Vanilla Ice Cream Center

Served with Ginger-Caramel Sauce

\$4.95

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Chockfull of Native Clams and Potatoes*

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Scallops, Oyster, Cherrystone, Pickled Ginger, Wasabi and Soy Sauce*

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\$18.95 PER POUND

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Whole Boiled Lobster, Shrimp, Steamed Clams, Mussels, Drawn Butter and Clam Broth
\$31.95

Above entrees served with Glover salad and potato

SEAFOOD

BROILED FAMOUS BOSTON SCROD
Fresh from the Waters of Georges Bank
\$17.95

BAKED STUFFED FILET OF SOLE
Served with Lobster Newburg Sauce
\$17.95

POACHED FINNAN HADDIE CASSEROLE
*With Fresh Watercress Blisquits
Our Own Smoked Haddock Cooked in a Creamy Sauce
With Chopped Eggs and a Touch of Orange*
\$18.95

BAKED STUFFED SHRIMP
\$22.95

SHRIMP SCAMPI
\$21.95

SAUTÉED NATIVE GREY SOLE
\$17.95

BROILED GEORGES BANK SEA SCALLOPS
\$19.95

OVEN ROASTED SEAFOOD COMBINATION
*Includes Shrimp, Salmon, Swordfish, Scallops, Polenta and Zucchini.
Served with Lime-Olive Beurre Blanc.*
\$22.95

SAKE POACHED ATLANTIC SALMON
*Served in an Aromatic Broth and Topped with
Ginger-Cilantro Green Sauce*
\$19.95

FRESH NATIVE CRABMEAT CAKES
Served with Creamy Roasted Red Pepper Dressing
\$21.95

FRESH BLACKENED TUNA, CAJUN STYLE
\$22.95

FRESH SAUTÉED HALIBUT
With Raspberry Vinegar Sauce
\$24.95

FRESH WHOLE DOVER SOLE
Sauté Meunière. Imported Fresh from France.
\$32.95

BOUILLABAISSE A LA MARSEILLAISE
*Shellfish and Finfish Combined in a Broth of Fresh Tomatoes, Leeks,
Garlic and Saffron. Served with Garlic Bread and Rouille.*
\$21.95 WITH HALF LOBSTER \$31.95

GRILLED FISH

The Freshest of Native Fish Grilled on Our Open Hearth

FRESH SWORDFISH
Served with Tomato-Olive Beurre Blanc
\$24.95

FRESH YELLOWFIN TUNA
Served with Lime-Olive Beurre Blanc
\$22.95

FRESH ATLANTIC SALMON
Served with Carmelized Onions
\$19.95

FRESH HALIBUT
Served with Lime-Olive Beurre Blanc
\$24.95

Above entrees served with Glover salad and potato or rice

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STEAKS AND CHOPS

PRIME NEW YORK SIRLOIN
\$32.95

FILET MIGNON
\$32.95

SPECIALLY AGED PRIME 18 OUNCE NEW YORK SIRLOIN
\$42.95

ROAST HEAVY STEER PRIME RIBS OF BEEF, AU JUS
\$21.95

GRILLED VEAL CHOP
\$32.95

ROAST RACK OF LAMB
\$22.95

Steaks served with Bearnaise or Mushroom Sauce on request

Above entrees served with Glover salad and potato

VEGETABLES

RATATOUILLE PROVENCALE
\$4.95

BROILED MUSHROOMS
\$4.95

FRESH BROCCOLI HOLLANDAISE
\$4.95

MARINATED MUSHROOMS
\$4.95

FRENCH FRIED ONION RINGS
\$4.95

WATERCRESS SALAD
\$6.95

CHARCOAL BROILED ONIONS
\$4.95

HEARTS OF PALM, VINAIGRETTE
\$6.95

ANTHONY'S CREAMED SPINACH
\$4.95

ARTICHOKE HEARTS, VINAIGRETTE
\$6.95
MESCLUN GREENS
Balsamic Vinaigrette
\$7.95

FRIED SEAFOOD

*Fresh Seafood Lightly Coated with Crispy Breadcrumbs and Golden Fried.
We Use Only Canola Oil in All Our Frying. Served with French Fried
Potatoes and Coleslaw.*

FRIED OYSTERS
Freshly Opened to Your Order
\$19.95

FRIED FILET 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 Native Sole, Cod,
Monk Fish, Scallops, Shrimp and Oysters*
\$24.95

SOUFFLÉS

Please Order Your Soufflé When You Order Your Entree

GRAND MARINER SOUFFLÉ
Served with Zabaglione Sauce
\$7.95

CHOCOLATE SOUFFLÉ
Served with Zabaglione Sauce
\$7.95

We have a fine selection of cigars in our
humidor located at our cashier desk

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