

# MAMA PASTA

Served with our house salad and fresh baked peasant bread.  
Caesar Salad add \$1.95

<b>Spaghetti</b>	<b>\$9.95</b>
Forever a favorite, a light tomato sauce ladled atop our al dente spaghetti.	
<b>Manicotti</b>	<b>\$12.95</b>
Fresh pasta dough rolled and stuffed with ricotta, romano, parmesan, mozzarella cheeses and spices. Served with tomato sauce.	
<b>Cheese Ravioli</b>	<b>\$12.95</b>
Our fresh made ravioli are filled with ricotta cheese and covered with our flavorful fresh tomato sauce. Topped with mozzarella cheese.	
<b>Stuffed Shells</b>	<b>\$12.95</b>
Pasta that looks like jumbo sea shells stuffed with ricotta, romano, parmesan, mozzarella cheeses and spices served with tomato sauce.	
<b>Lasagna ai Quattro Formaggi</b>	<b>\$14.95</b>
Layers of romano, ricotta, mozzarella and parmesan cheese perfectly compliment our special-wide pasta with meat sauce.	
~ Add Meat Sauce \$2.95 ~ Add Meat Ball \$2.95 ~ Add Sausage \$3.95 ~	
<b>Linguni with Clam Sauce (Red or White)</b>	<b>\$14.95</b>
Little neck clams sautéed in olive oil, garlic and fresh basil.	
<b>Fettuccini Alfredo</b>	<b>\$14.95</b>
The famous Roman Alfredo sauce is recreated in Fort Myers at Anthony's in it's original fabulous taste. Make it a complete meal by adding.....	
Add Chicken \$3.95      Add Shrimp \$5.95	
<b>Rigatoni Alla Vodka</b>	<b>\$14.95</b>
Roasted peppers in olive oil and garlic flamed with Absolut vodka then tossed with rigatoni pasta and our rich homemade tomato sauce with a touch of cream.	
Add Cajun Chicken \$3.95      Add Cajun Shrimp \$5.95	
<b>Tortellini Alla Crema</b>	<b>\$14.95</b>
Tricolor pasta dumpling stuffed with five cheeses in a creamy alfredo sauce with mushrooms and peas.	
Add Chicken \$3.95      Add Shrimp \$5.95	
<b>Lobster Fettuccini</b>	<b>\$19.95</b>
Fettuccini pasta in a sherried creamy Alfredo sauce, shallots and sweet tender lobster meat.	
<b>Chef Choice Ravioli</b>	<b>MKT</b>
Ask your server for today's selection.	

# Light Fair Selections

## Salads

<b>Spinach Salad</b>	<b>\$10.99</b>
Fresh spinach, crispy bacon, toasted almonds, roasted red peppers, onions, mandarin oranges, dried cranberries tomatoes and bleu cheese crumbles served with bleu cheese or raspberry vinaigrette dressing.	
Add Chicken \$3.95      Add Shrimp or Salmon \$5.95	
<b>Antipasto Salad</b>	<b>\$12.99</b>
Mixed salad greens with ham, salami, provolone cheese, black olives, cucumbers, Greek pepperoncini, onions, tomatoes and boiled eggs served with our house dressing.	
<b>Flat Bread Pizza</b>	
All baked on a 12 inch crispy flat bread	
<b>Grilled Chicken</b>	<b>\$11.99</b>
Grilled chicken with roasted garlic, roasted red peppers, caramelized onions, arugula and mozzarella.	
<b>Bacon Scallop</b>	<b>\$13.99</b>
Bacon, scallops, arugula and mozzarella topped with a balsamic glaze.	
<b>Thai Shrimp</b>	<b>\$13.99</b>
Sweet chili sauce, shrimp, cilantro, scallions and mozzarella.	
<b>Black and Blue</b>	<b>\$13.99</b>
Blackened steak, arugula, caramelized onions, roasted red pepper, blue cheese crumbles and mozzarella, topped with a balsamic glaze.	
<b>Entrees</b>	
<b>Shrimp and Scallop Pesto</b>	<b>\$24.95</b>
Jumbo shrimp and sweet scallops sautéed with fresh garlic, cherry tomatoes, artichoke hearts and extra virgin olive oil in a creamy pesto sauce tossed with rigatoni.	
<b>Lobster Fra Diavolo</b>	<b>\$24.95</b>
Tender lobster meat sautéed with fresh garlic, mushrooms, artichoke hearts, tomatoes, extra virgin olive oil and a touch of cream tossed with fettuccini.	



**3040 Estero Boulevard  
Fort Myers Beach, FL 33931**

**239-463-2600**

[www.AnthonysOnTheGulf.com](http://www.AnthonysOnTheGulf.com)

**Serving Dinner  
5:00 PM to 10:00 PM  
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**BEACH PARTIES, WEDDINGS, BIRTHDAYS**  
**AND OTHER OCCASIONS**  
Visit our website at [www.AnthonysOnTheGulf.com](http://www.AnthonysOnTheGulf.com)

Items and Prices are Subject to change.

# APPETIZERS

## **Bruschetta** **\$3.95**

Diced fresh tomatoes, garlic, basil and extra virgin olive oil tops our toasted “peasant” bread.

## **Garlic Bread** **\$3.95**

We brush extra virgin olive oil on our fresh baked “peasant” bread and garnish it with garlic and sprinkles of parmesan cheese.

## **Soup of the Day** **\$4.95**

## **Fried Mozzarella** **\$6.95**

Served with marinara sauce.

## **Fried Ravioli** **\$6.95**

Pasta dough stuffed with ricotta cheese lightly breaded and fried. Served with marinara sauce.

## **Zuppa Di Clams** **\$7.95**

Fresh little neck clams in a marinara sauce, served with garlic bread.

## **Fried Calamari** **\$8.95**

Perfectly seasoned and deep-fried. Ready to dip in Anthony’s tangy marinara sauce.

## **Sausage Casserole** **\$8.95**

Sausage and peppers in a whole san marzano tomato sauce. Served with garlic bread.

## **Baked Stuffed Mushrooms** **\$8.95**

**Fresh mushroom caps stuffed with our crabmeat stuffing,** topped with cheese and baked.

## **Seared Ahi Tuna** **\$9.95**

Sushi quality tuna lightly seasoned and seared. Served over wakami seaweed and garnished with wasabi, soy sauce, and ginger.

## **Shrimp Capri** **\$9.95**

Egg battered shrimp sautéed in a scampi sauce served on garlic bread.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer’s risk of foodborne illness.**

# MEATS & SPECIALTIES

*Served with our house salad, chef selected side dishes and fresh baked peasant bread.  
Caesar Salad add \$1.95*

## **Eggplant Parmigiana** **\$14.95**

Egg battered, pan fried and baked in tomato sauce. Topped with mozzarella cheese and served with pasta.

## **Veal or Chicken Parmigiana** **Veal \$17.95 Chicken \$15.95**

Seasoned and breaded then topped with our tangy tomato sauce. Finished with imported cheeses and served with pasta.

## **Chicken Cacciatore** **\$15.95**

Tenderloin of chicken sautéed in a light whole tomato sauce with mushrooms, peppers and onions. Served over pasta.

## **Grilled Sausage** **\$16.95**

Served over a bed of rapini broccoli chef potato sautéed in extra virgin olive oil.

## **Sausage or Chicken and Rapini Broccoli** **\$16.95**

Tenderloin of chicken sautéed in extra virgin olive oil and garlic sauce, tossed with rigatoni pasta and parmesan cheese.

## **Sausage Cacciatore** **\$16.95**

Sweet Italian sausage sautéed in a light whole tomato sauce with mushrooms, peppers and onions. Served over pasta.

## **Veal or Chicken Piccata** **Veal \$19.95 Chicken \$16.95**

Milk fed veal tenderloin or chicken tenderloin sautéed with mushrooms and capers. Finished with a Chablis and lemon butter sauce. Accompanied by chef choice potato of the day and vegetables.

## **Veal or Chicken Marsala** **Veal \$19.95 Chicken \$16.95**

Definitively distinct flavor is offered by this mystical Sicilian wine and our special seasonings. Served with chef potato of the day and vegetables.

## **Veal or Chicken Francese** **Veal \$19.95 Chicken \$16.95**

Milk fed veal tenderloin or chicken tenderloin dipped in egg batter, topped with a lemon Chablis wine and butter sauce. Served with chef potato and vegetables.

## **Ribeye Marsala** **\$19.95**

Rib-eye steak simmered in a flavorful beef stock and Marsala wine with a touch of cream, potatoes and mushrooms.

## **Prime Rib au jus** **\$19.95**

Italian style, slow roasted in a special oven to perfection with fine herbs and spices . Cut to your pleasure and served with a baked potato or chef choice potato of the day and vegetables.

# SEAFOOD

*Served with our house salad, side dishes and fresh baked peasant bread.  
Caesar Salad add \$1.95*

## **Calamari Marinara** **\$16.95**

Sautéed in a whole san marzano tomato sauce. Served hot or mild over linguini.

## **Salmon Alla Griglia** **\$18.95**

Char-grilled salmon accompanied with a roasted garlic, walnut and roasted pepper cream sauce. Served with rice or chef choice potato of the day and vegetables.

## **Mahi Mahi Claribelle** **\$18.95**

Baked and topped with honey mustard and seasoned bread crumbs. Served with rice or chef choice potato of the day and vegetables.

## **Blackened Tuna** **\$18.95**

Seared medium rare in our special blackening spices. Served with rice or chef choice potato of the day and vegetables.

## **Sole Daniella** **\$18.95**

Filet of sole, stuffed with crabmeat stuffing, layered on a rich lobster sauce. Served with rice or chef choice potato of the day and vegetables.

## **Shrimp Scampi** **\$18.95**

Succulent and tender shrimp sautéed with white wine, lemon, butter, garlic and mushrooms. Garnished with cherry tomatoes and served over linguini.

## **Stuffed Shrimp** **\$18.95**

Crab meat, roasted garlic and seasonings make a heavenly stuffing. Topped by a delicate yet flavorful lobster sauce and complimented with rice or chef choice potato of the day and vegetables.

## **Shrimp & Scallop Tuscan** **\$19.95**

Fresh Gulf shrimp and scallops sautéed with artichoke hearts, grape tomatoes, button mushrooms in a white wine lemon butter sauce. Tossed with linguini pasta.

## **Broiled or Fried Grouper** **\$18.95**

A fish lover’s favorite since the early days of Anthony’s Restaurant. This is truly our pride and joy. Complete it with rice, chef choice potato of the day or french fries and vegetables. If you like your grouper tangy and spicy the chef will make it blackened. Blackened add \$1.00

## **Grouper Francese** **\$19.95**

Our grouper is dipped in egg batter, topped with a lemon Chablis wine and butter sauce. Served with rice or chef choice potato of the day and vegetables.

## **Grouper Michelle** **\$21.95**

Filet of grouper stuffed with crabmeat stuffing. Layered on roasted garlic, walnut and roasted pepper cream sauce. Served with rice or chef choice potato of the day and vegetables.

## **Grouper Esmeralda** **\$21.95**

Filet of grouper is dipped in egg batter, sautéed with Grand Marnier and orange juice. Topped with sliced oranges and served with chef choice potato of the day or rice and vegetables.

## **Grouper & Scallops Piccata** **\$21.95**

Filet of grouper dipped in egg batter sautéed with scallops, mushrooms and capers. Finished with a Chablis and lemon butter sauce. Served with a side of linguini pasta tossed with the same sauce.

## **Seafood Capri** **\$23.95**

Combination of egg battered grouper and shrimp with scallops sautéed with white wine, lemon, butter, garlic and mushrooms. Served over linguini and garnished with cherry tomatoes.

## **Anthony’s Surf & Turf** **\$23.95**

Combining a generous cut of our prime rib au jus with our stuffed shrimp. Served with a baked potato or chef choice potato of the day and vegetables.

## **Zuppa Di Mare A HOUSE FAVORITE!** **\$24.95**

Plentiful portions of shrimp, scallops, clams and calamari are fused together with a tangy tomato sauce flavored with white wine and garlic, then poured over linguini.

### **Add Sautéed Vegetables to any Entree**

Side of Spinach sautéed in extra virgin olive oil and garlic \$4.95

Side of Rapini Broccoli sautéed in extra virgin olive oil and garlic \$4.95