

MAMA PASTA

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

Spaghetti	\$9.95
Forever a favorite, a light tomato sauce ladled atop our al dente spaghetti.	
Manicotti	\$12.95
Fresh pasta dough rolled and stuffed with ricotta, romano, parmesan, mozzarella cheeses and spices. Served with tomato sauce.	
Cheese Ravioli	\$12.95
Our fresh made ravioli are filled with ricotta cheese and covered with our flavorful fresh tomato sauce. Topped with mozzarella cheese.	
Stuffed Shells	\$12.95
Pasta that looks like jumbo sea shells stuffed with ricotta, romano, parmesan, mozzarella cheeses and spices served with tomato sauce.	
Pasta Al Forno	\$13.95
Rigatoni stuffed with ricotta cheese and baked in our tangy tomato sauce. Topped with mozzarella cheese	
Lasagna ai Quattro Formaggi	\$14.95
Layers of romano, ricotta, mozzarella and parmesan cheese perfectly compliment our special-wide pasta with tomato sauce.	
~ Add Meat Sauce \$2.95 ~ Add Meat Ball \$2.95 ~ Add Sausage \$3.95 ~	
Linguini Puttanesca	\$12.95
In a marinara sauce with capers and olives.	
Linguni with Clam Sauce (Red or White)	\$14.95
Little neck clams sautéed in olive oil, garlic and fresh basil.	
Fettuccini Alfredo	\$14.95
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	
Rigatoni Alla Vodka	\$14.95
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	
Tortellini Alla Crema	\$14.95
Tricolor pasta dumpling stuffed with five cheeses in a creamy alfredo sauce with mushrooms and peas.	
Add Chicken \$3.95 Add Shrimp \$5.95	

Welcome to Anthony's

In the summer of '86 Anthony's Italian Restaurant in Cape Cod Massachusetts opened its doors for business. The owners, two Italian born men, known by their friends as Tony and Alfredo. The two owned their first success together to their knowledge of food and their family type partnership.

By the early nineties, Anthony's on the Gulf was being built on the previously purchased site of the Pelican Restaurant and Resort, one of the very first on Ft. Myers Beach. Over the changing years other restaurants were purchased, remodeled, leased and sold, but Anthony's on the Gulf as well as the Anthony's on Cape Cod remained unchanged. This only goes to show that, years pass, times change, but knowledge and family is forever.

Today we still strive to change with the times while constantly maintaining a family environment.

Thank you for dining with us at Anthony's on the Gulf, don't forget to visit us at Junkanoo on the Beach, for the best mix of drinks, food, fun and sun of Ft. Myers Beach.



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

239-463-2600

www.AnthonysOnTheGulf.com

**Serving Dinner
5:00 PM to 10:00 PM
7 Days a Week**

Call about

**BEACH PARTIES, WEDDINGS, BIRTHDAYS
AND OTHER OCCASIONS**

Visit our website at 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 **\$5.95**

Served with tomato sauce.

Fried Ravioli **\$5.95**

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.

Zuppa Di Cozze **\$7.95**

Mussels in a red or white sauce. Served with garlic bread.

Mozzarella Caprese **\$7.95**

Fresh mozzarella cheese over sliced vine-ripened beefsteak tomatoes seasoned with fresh basil leaves and extra virgin olive oil.

Fried Calamari **\$7.95**

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

Sausage Casserole **\$7.95**

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

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.

MEATS & SPECIALTIES

Served with our house salad, fresh baked peasant bread & butter

Caesar Salad add \$1.95.

Eggplant Parmigiana **\$13.95**

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

Veal or Chicken Parmigiana **Veal \$16.95 Chicken \$14.95**

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

Chicken Cacciatore **\$14.95**

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

Chicken and Broccoli **\$15.95**

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

Chicken and Pork Combo **\$16.95**

Tenderloin of chicken and pork scaloppini in a pink sauce with mushrooms and artichoke hearts. Served over linguini.

Pork Scaloppini Francese **\$15.95**

Tender pork tenderloin egg battered and sautéed in a white wine lemon butter sauce. Served with chef choice potato of the day.

Sausage Cacciatore **\$15.95**

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

Sausage Marsala **\$15.95**

Definitively distinct flavor is offered by this mystical Sicilian wine and our special seasonings. Served over pasta.

Veal or Chicken Scaloppini **Veal \$19.95 Chicken \$15.95**

Milk fed veal tenderloin or chicken breast with your choice of either Marsala, Piccata or Francese style. Accompanied by the chef choice potato of the day.

Chicken and Scallops Gondola **\$18.95**

Chicken and scallops sautéed with whole button mushrooms, spinach and basil in a creamy Chablis butter sauce. Served with pasta.

Ribeye Marsala **\$19.95**

Rib-eye steak simmered in a flavorful beef stock and marsala wine with potatoes and mushrooms.

Prime Rib au jus **\$19.95**

It’s 9 ounces of prime rib, 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.

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

SEAFOOD

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

Tortilla Crusted Tilapia **\$14.95**

Baked and topped with a tequila cream sauce, grape tomatoes and fresh basil. Served with rice or chef choice potato of the day.

Calamari Marinara **\$15.95**

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

Sole Almondine **\$16.95**

Egg battered sole sautéed with toasted almonds, white wine and lemon juice. Served with rice or chef choice potato of the day.

Anthony’s Cozze - Red or White **\$16.95**

Mussels that are steamed open in herb-spiced olive oil, garlic and white wine then poured over linguini or choose our flavorful fresh marinara sauce with garlic and spices.

Salmon Alla Griglia **\$16.95**

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

Mahi Mahi Claribelle **\$17.95**

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

Blackened Tuna **\$17.95**

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

Sword Puttanesca **\$17.95**

Pan seared and sautéed in a light whole tomato wine sauce with capers and olives. Served with rice or chef choice potato of the day.

Sole Daniella **\$17.95**

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

Shrimp Scampi **\$17.95**

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

Fried Shrimp **\$17.95**

Shrimp lightly breaded, seasoned and deep fried to a golden color and appealing taste. Served with french fries.

Broiled or Fried Grouper **\$17.95**

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. If you like your grouper tangy and spicy the chef will make it blackened. Blackened add \$1.00

Stuffed Shrimp **\$17.95**

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.

Grouper Francese **\$18.95**

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.

Grouper Michelle **\$18.95**

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.

Shrimp and Scallops Marinara **\$18.95**

Served over linguini in a mild whole tomato san marzano sauce with fresh basil. Let your server know if you would like it spicy hot.

Shrimp and Scallops Tuscany **\$18.95**

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

Lobster Fettuccini **\$19.95**

Lobster meat sautéed with shallots in a sherried cream sauce. Tossed with fettuccini pasta.

Grouper & Scallops Piccata **\$19.95**

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

Add Sautéed Vegetables to any Entree

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

Side of Broccoli sautéed in extra virgin olive oil and garlic **\$3.95**