

SOUPS & CHOWDERS

Lobster Bisque

New England Clam Chowder

a new england tradition. a creamy rich chowder chockfull of native clams and potatoes

Boston Fish Chowder

the finest cod and sole delicately stewed in a lighter creamy broth with onions, potatoes, smoky bacon and corn

Bouillabaisse a la Marseillaise

APPETIZERS

Oysters on the Half Shell*

served raw with cocktail sauce and mignonette sauce
please see today's selection

Chatham Littleneck Clams on the Half Shell*

served raw with cocktail sauce and scallion-lime-ginger sauce

Wellfleet Countneck Clams on the Half Shell*

served raw with cocktail sauce and scallion-lime-ginger sauce

Shrimp Cocktail

iced jumbo shrimp served with anthony's own cocktail and remoulade sauces

New England Raw Bar Platter*

a platter of oysters, cherrystones, littlenecks and shrimp served with lemon, horseradish, our own cocktail sauce and mignonette sauce

Deluxe New England Raw Bar Platter*

a true feast for shellfish lovers! includes 4 oysters, 4 cherrystones, 6 littlenecks,
4 iced jumbo shrimp, chilled poached mussels and half a chilled lobster
served with horseradish, cocktail, remoulade, dijonnaise, mignonette and scallion-lime-ginger sauces

Our Own Smoked Salmon*

apple and maple cured fresh atlantic salmon smoked over applewood

Boston Sashimi*

the freshest of raw fish including tuna, salmon, swordfish, finnan haddie, scallops,
oyster, cherrystone, pickled ginger, wasabi and soy sauce

Fresh Native Crabmeat Cocktail

Fresh Florida Stone Crab Claws (in season)

Native Crabmeat Cake

over greens with creamy roasted red pepper dressing

Baked Clams a la Anthony

Escargots Bourguignonne

Fried Calamari

crispy coated fresh squid with a spicy ginger-tomato sauce served over mesclun greens

Shrimp Scampi

Steamed Clams

with clam broth and drawn butter

Steamed Mussels

steamed with curry, onions and a touch of cream

Fried Oysters

crispy and plump with greens and zesty lemon caper remoulade

Tsar Nicolai "California Estates" Osetra Caviar*

one ounce served with crème fraiche, diced onions and capers

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

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SEAFOOD

Broiled Famous Boston Scrod

fresh from the waters of Georges Bank

Baked Stuffed Filet of Sole

served with lobster Newburg sauce

Poached Finnan Haddock Casserole

with fresh watercress biscuits, our own smoked haddock cooked in a creamy sauce with chopped eggs and a touch of orange

Baked Stuffed Shrimp

Shrimp Scampi

served over linguine

Sautéed Native Grey Sole

Broiled Georges Bank Sea Scallops

Sake Poached King Salmon

served in an aromatic broth and topped with ginger-cilantro green sauce

Fresh Native Crabmeat Cakes

served with creamy roasted red pepper dressing

Fresh Yellowfin Tuna, Cajun Style

blackened and served with spicy apple chutney

Bouillabaisse à la Marseillaise

shellfish and finfish combined in a broth of fresh tomatoes, leeks, garlic and saffron
served with garlic bread and rouille

A Medley of Cold Seafood

crabmeat, shrimp, anchovies, lobster and imported sardines served on
fresh greens with hearts of palm, celery and pier 4 dressing

Fresh Whole Dover Sole

sole imported from France. boned tableside
sauté meunière, served with turned parsley potatoes and haricots verts

GRILLED FISH

The freshest of native fish grilled on our open hearth.

Fresh Swordfish

served with tomato-olive beurre blanc

Fresh Yellowfin Tuna

served with mango chutney

Fresh King Salmon

served with sorrel butter

LOBSTERS

Baked Stuffed Lobster à la Hawthorne

Lobster Newburg

Boiled or Broiled Live Lobster

Baked Lobster Savannah

Our Featured Lobsters Boiled or Broiled

three to four and one half pounds and larger

Anthony's Pier 4 Clambake Special

whole boiled lobster, shrimp, steamed clams, mussels, drawn butter and clam broth

All entrees served with potato or rice.

STEAKS & CHOPS

Steaks served with bearnaise or mushroom sauce on request.

Steak Frites

grilled 8 oz. new york sirloin with lemon-parsley butter and french fried potatoes

Black Angus New York Sirloin

Filet Mignon

Specially Aged Prime 18 Ounce New York Sirloin

Grilled Veal Chop

Roast Rack of Lamb

SALADS

The Original Pier 4 Salad (1963)

romaine and iceberg lettuce, roasted beets, sliced red onions and feta cheese
tossed with our own pier 4 dressing

Glover Salad

romaine lettuce tossed with homemade croutons, parmesan cheese and garlicky caesar dressing

Mixed Baby Greens with Balsamic Vinaigrette

a mixture of sweet, bitter & spicy greens with dried cranberries and toasted walnuts

Spinach, Pancetta, Toasted Pignolis & Warm Currant

Gorgonzola Dressing

Iceberg Wedge Salad

crisp lettuce, avocado, farmer cheese, tomato with ancho pepper dressing

Watercress Salad

with chopped onions, tomatoes and hearts of palm tossed with pier 4 dressing

Large Glover Salad with your choice of:

grilled chicken breast grilled shrimp
crabmeat smoked salmon

VEGETABLES

Ratatouille Provencale

French Fried Onion Rings

Charcoal Broiled Onions

Anthony's Creamed Spinach

Broiled Mushrooms

Jumbo Asparagus Hollandaise

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

Fried Filet of Sole

Fried Georges Bank Sea Scallops

Fried Shrimp

Pier 4 Fisherman's Platter

a generous platter of golden fried native sole, cod, monk fish, scallops, shrimp and oysters