

Carmen Anthony fishhouse of wethersfield

“Eat well. Live well.”


Carmen Anthony Gift Certificates are available in any denomination. Simply ask your server or purchase them online @ www.carmenanthony.com

 Denotes a Carmen Anthony Award-Winning Selection

Appetizers

 POTATO ENCRUSTED CRABCAKE	14.95
Maryland lump crab pan fried to a golden brown, served with our special housemade remoulade sauce	
SHRIMP COCKTAIL	14.95
four jumbo Gulf of Mexico shrimp served with both our housemade tangy cocktail sauce & special remoulade sauce	
FRIED LOBSTER TAILS	14.95
two cold water petite tails, lightly battered & deep fried, served with our special housemade remoulade sauce	
YELLOWFIN TUNA TWO WAYS*	14.95
combination of fresh seared yellowfin tuna & tuna tartar with wasabi & Sriracha sauce	
OYSTERS ROCKEFELLER	14.95
a traditional Fishhouse favorite	
FRIED CALAMARI WITH SLICED HOT CHERRY PEPPERS	12.95
the popular favorite with a spicy twist	
BAKED CLAMS CASINO	12.95
eight fresh shucked littleneck clams topped with bacon & a garlic herb butter	
CLASSIC ESCARGOT BOURGUINON	12.95
one dozen, served bubbling hot in a garlic & herb butter	
MOZZARELLA D'ANGELO	10.95
breaded & deep-fried, topped with a caper lemon butter sauce	

Housemade Soups & Salads

SEAFOOD BISQUE	9.95
sweet & creamy with shrimp, scallops, fish & sherry	
 NEW ENGLAND CLAM CHOWDER	8.95
our own celebration of the classic	
CLASSIC FRENCH ONION SOUP	7.95
slow-cooked sweet onions in a rich mahogany broth, topped with Swiss & mozzarella cheeses	
 SIGNATURE CHOP SALAD	8.95
a tasteful array of confetti vegetables, chilled greens, Gorgonzola & sliced hot cherry peppers tossed in our balsamic vinaigrette & topped with fantail shrimp — anchovies optional	
CLASSIC CAESAR SALAD	8.95
tangy Caesar dressing with garlic croutons & grated Parmigiano-Reggiano — anchovies optional	
WEDGE SALAD	8.95
iceberg lettuce wedge with bleu cheese, crumbled bacon & tomatoes	
HOUSE CAMPAGNA SALAD	6.95
mixed field greens, Gorgonzola cheese & our balsamic vinaigrette	

Fresh Fish Selections

All of our fresh fish may be simply prepared, grilled, broiled or pan seared.

PORCINI-ENCRUSTED SEA BASS	34.95	SCALLOPS MARTINIQUE	25.95
over a creamy risotto with asparagus, leek & diced tomatoes		pan seared with artichoke hearts & sundried tomatoes in a lemon shallot basil butter sauce, served with angel hair pasta	
SEARED SESAME TUNA*	27.95	SALMON IMPÉRIALE*	25.95
rare seared sushi-grade yellowfin tuna encrusted with sesame seeds & served with wasabi & Asian slaw		grilled & topped with asparagus, crab meat & fresh diced tomatoes in a garlic-basil butter sauce, served with chef's selection of potato & vegetable	
SWORDFISH MAITRE D'HOTEL*	28.95	SCROD OREGANATA	24.95
Grilled & topped with an herb butter, served with chef's selection of potato and fresh asparagus		pan seared in an oregano & basil clam broth over linguine	
FILLET OF SOLE FLORENTINE	25.95	TILAPIA CALABRESE	21.95
fresh grey sole, lightly egg-dipped & sautéed with a lemon butter sauce, served on a bed of sautéed spinach & campanelle pasta		pan seared & served with chopped tomatoes, sliced hot cherry peppers, capers & kalamata olives over campanelle pasta in a garlic basil sauce	

Other Favorites

CARLA'S LOBSTER FRA DIAVLO	30.95
fresh picked lobster meat in a spicy red sauce served over linguine	
SHRIMP CHRISTINA	29.95
jumbo Gulf shrimp, pan seared in olive oil with tomatoes, onions, spinach, prosciutto & fresh mozzarella, served in a garlic butter wine sauce over linguine	
SEAFOOD RISOTTO	28.95
creamy blend of risotto with jumbo Gulf shrimp, scallops & crabmeat, tossed with fresh spinach, porcini mushrooms & herbs	
BAKED STUFFED SHRIMP	27.95
4 jumbo Gulf of Mexico shrimp with seafood & cracker stuffing, served with chef's choice of potato & fresh vegetable	
PARMESAN PORK CHOP*	23.95
served with steamed broccoli & macaroni & cheese	
CHICKEN CARMEN ANTHONY	21.95
two fresh boneless chicken breasts, breaded & sautéed with a garlic beurre blanc, served with potato & fresh vegetable	

Steak Guidelines

RARE...cool, red center MEDIUM...warm pink center
MEDIUM-RARE...warm red center MEDIUM-WELL...hot center, very little pink
WELL...center cooked thoroughly (not responsible for well done steaks)

Steakhouse Favorites Certified Angus Beef

<i>The Most Tender of All Steaks</i>	
8 oz. FILET MIGNON CENTER CUT*	30.95
10 oz. FILET MIGNON CENTER CUT*	34.95
RIBEYE 16 oz. of well-marbled, flavorful beef	34.95
NEW YORK STRIP SIRLOIN*	34.95
14 oz. center cut steak	
SIGNATURE NEW YORK STRIP*	36.95
grilled & sliced, served over caramelized onions & topped with a sautéed mushroom Bordelaise sauce	
SLICED NEW YORK STRIP FLORENTINE*	36.95
marinated in virgin olive oil, garlic & herbs, then grilled, sliced & served over sautéed spinach aglio e olio	
FILET ARAGOSTA*	40.95
lean & tender filet topped with lobster meat & a creamy Gorgonzola demi-glaze	

MARKET PRICE

LIVE COLD WATER LOBSTERS
freshly picked from our saltwater tank, any size from 2 lbs. to 5 lbs., then boiled or baked stuffed
Ask about our "King of the Tank"

LAND & SEA PLATTER* an 8 oz. filet mignon paired with an 8 oz. cold water lobster tail	ALASKAN KING CRAB LEGS your choice of 1 or 2 lbs. of jumbo king crab legs
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Sides

Baked Idaho Potato	5.95	Sautéed Spinach	8.95
Garlic Mashed Potato	6.95	Steamed Broccoli	8.95
Baked Sweet Potato	6.95	Grilled Asparagus	8.95
Fishhouse Fries	5.95	Sautéed Mushrooms	8.95
Baked Mac & Cheese	9.95		