



“Eat well. Live well.”sm

Appetizers

Award Winning Potato Encrusted Crabcake	14.95
<i>“Connecticut’s Best,” 1998 – 2006 Connecticut Magazine. Maryland lump crab, potato encrusted, pan fried to a golden brown, with our special remoulade sauce</i>	
Jumbo Shrimp Cocktail	14.95
<i>served with both our tangy cocktail sauce and our special remoulade sauce</i>	
Fried Lobster Tails	14.95
<i>two petite cold water lobster tails, lightly battered and deep fried served with our special remoulade sauce</i>	
Fried Calamari with Hot Peppers	12.95
<i>the popular favorite with a spicy twist</i>	
Yellowfin Tuna Two Ways	14.95
<i>fresh seared yellowfin tuna with wasabi and yellowfin tuna tartar</i>	
Mozzarella D’Angelo	10.95
<i>breaded and deep fried topped with a caper lemon butter sauce</i>	
Classic Oysters Rockefeller	14.95
<i>a traditional Fishhouse favorite</i>	
Escargot Bourguignon	12.95
<i>one dozen, served bubbling hot in a garlic and herb butter</i>	
Baked Clams Casino	12.95
<i>eight fresh shucked littleneck clams topped with bacon and a garlic herb butter</i>	

Blue Point Oysters		Littleneck Clams	
<i>1/2 dozen....</i>	<i>10.50</i>	<i>dozen....</i>	<i>18.95</i>
<i>1/2 dozen ...</i>	<i>7.50</i>	<i>dozen ...</i>	<i>12.95</i>

Salads

Carmen Anthony “Signature” Chop Salad	8.95
<i>a tasteful array of confetti vegetables, chilled greens, Gorgonzola cheese, kalamata olives, with a hint of sliced hot cherry peppers & shrimp tossed in our own balsamic vinaigrette, anchovies optional</i>	
Campagna Salad	6.95
<i>mixed field greens, Gorgonzola cheese, grape tomatoes, red onions, with our own balsamic vinaigrette</i>	
Classic Caesar Salad	8.95
<i>tangy Caesar dressing with garlic croutons and grated Parmigiano</i>	
Fresh Mozzarella with Tomato & Fresh Basil	10.95
<i>drizzled with infused basil oil and our own balsamic vinegar</i>	
Iceberg Wedge Salad	8.95
<i>with blue cheese dressing, crumbled bacon, and tomato wedges</i>	

Thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of foodborne diseases



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Our Homemade Soups

Award Winning New England Clam Chowder	8.95
<i>"Connecticut's Best, Connecticut Magazine," for six years, our own celebration of this classic</i>	
Seafood Bisque	9.95
<i>sweet and creamy, with shrimp, scallops, assorted fish, and a hint of sherry</i>	
French Onion Soup	7.95
<i>a crock of homemade French onion soup with plenty of sweet onions, Swiss and mozzarella</i>	

Fresh Fish Selections

*In addition to the following selections, all of our fresh fish may be
simply prepared, grilled, broiled or pan seared.*

Sesame Tuna	27.95
<i>sushi grade, encrusted with black & white sesame seeds, grilled and served with an Asian slaw</i>	
Tilapia Calabrese	21.95
<i>pan seared served with chopped tomatoes, sliced hot peppers, capers, kalamata olives, in a garlic basil sauce served with rotini pasta</i>	
Tropical Mahi Mahi	25.95
<i>grilled and served over basmati rice with a warmed fruit chutney and a light blueberry sauce</i>	
Swordfish Maitre d'Hotel	28.95
<i>grilled and topped with an herb butter, with chef's selection of potato and fresh asparagus</i>	
Porcini Encrusted Chilean Sea Bass	32.95
<i>over a creamy risotto with fresh asparagus, leeks & diced plum tomatoes</i>	
Salmon a la Griglia	24.95
<i>grilled with chef's selection of potato and steamed broccoli, with a chive beurre blanc</i>	
Filet of Sole Florentine	25.95
<i>lightly egg dipped, sautéed with a lemon butter sauce, served on a bed of sautéed spinach with oil and garlic, served with rotini pasta</i>	

*We are committed to offering the finest fresh fish on the market; however,
fishing is subject to seasonal availability and fishing conditions.*

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Carmen Anthony Steaks

Certified Angus Petite Filet Mignon	28.95
<i>8 ounce center cut, the most tender steak</i>	
Certified Angus Filet Mignon	32.95
<i>10 ounce center cut, the most tender steak</i>	
Certified Angus Ribeye Steak	32.95
<i>18 ounce a well marbled, flavorful cut of beef</i>	
Certified Angus New York Strip	32.95
<i>14 ounce center cut only</i>	
Certified Angus Porterhouse	38.95
<i>24 ounces the best of both worlds... New York Strip and Filet Mignon</i>	

Carmen Anthony “Signature” Sliced New York Steak 36.95

*Our own 14 ounce New York Strip grilled and served over caramelized onions
and topped with sautéed mushrooms in a Bordelaise sauce*

Steak Guidelines

Rare...cool, red center Medium-Rare...warm, red center
Medium...warm, pink center Medium-Well...hot center, very little pink
Well...center cooked thoroughly *not responsible for well done steaks*

Vegetarian items available upon request

Other Carmen Anthony Favorites

Carla’s Lobster Fra Diavolo	29.95
<i>fresh picked lobster meat in a spicy red sauce over linguine</i>	
Shrimp Christina with Linguine	29.95
<i>jumbo gulf shrimp, pan seared in olive oil with tomatoes, onions, spinach, prosciutto, and fresh mozzarella.... in a garlic butter wine sauce</i>	
Parmesan Encrusted Pork Chop	20.95
<i>with our macaroni and cheese and steamed broccoli</i>	
Chicken Carmen Anthony	20.95
<i>boneless breast of chicken, breaded and pan seared, served with a light garlic beurre blanc, with the chef’s selection of fresh vegetable and potato</i>	

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Carmen Anthony
fishhouse

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Roast Rack of Lamb	32.95
<i>encrusted with Dijon mustard, garlic and herbs, served over garlic mashed potatoes, topped with fried julienne sweet potato and leeks, drizzled with a rosemary demi glace</i>	
Seafood Risotto	28.95
<i>creamy blend of risotto with jumbo gulf shrimp, scallops, and crabmeat, tossed with fresh spinach, porcini mushrooms and herbs</i>	
Baked Stuffed Shrimp	26.95
<i>with our Ritz cracker and seafood stuffing, served with basmati rice & steamed broccoli</i>	
Land 'n Sea Platter	49.95
<i>tender petite Filet Mignon and a cold water lobster tail, served with drawn butter, chef's selection of potato and fresh seasonal vegetable</i>	
Alaskan King Crab Legs	Market price
<i>2 pounds of the finest, succulent crab legs from the Bering Strait, with drawn butter, chef's selection of potato and fresh seasonal vegetable</i>	
Maine Lobsters <i>Ask about our “King of the Tank”</i>	Market price
<i>2 pounds and more available</i>	

House Specialty Bouillabaisse	32.95
<i>a hearty stew simmered in a tomato wine broth with fresh picked lobster, scallops, shrimp, clams, mussels and sea bass with the essence of saffron</i>	

Side Dishes (serves two or more)

Steamed Broccoli	8.95
Sautéed Spinach	8.95
Sautéed Mushrooms	8.95
Grilled Asparagus	8.95
Classic Baked Macaroni & Cheese	9.95
Baked Idaho Potato	5.95
Roasted Garlic Mashed Potatoes	6.95
Our Own Housemade Fries	5.95

Make your reservations online at www.carmenanthony.com