

ANTHONY'S

— GOOD FOOD —

MARKET

APPETIZERS

STUFFED MUSHROOMS 11.99

cream cheese and seafood stuffed mushroom caps cooked
in herb butter

FRIED CRAWFISH TAILS 10.99

crispy fried Louisiana style crawfish tails served with
remoulade sauce

BBQ CRAWFISH TAILS 11.99

fried crawfish tails tossed in our bbq sauce and served
with blue cheese

FRIED MUSHROOMS 9.99

hand battered bite size mushrooms served with ranch

FRIED DILL PICKLES 9.99

hand battered dill pickles served with kumback sauce

PANKO CRUSTED CHEESE BITES 10.99

hand battered bite size blocks of pepper jack cheese served
with marinara sauce

FRIED AVACADO 13.99

panko fried avacado topped with sauteed shrimp in a sweet
& spicy chile sauce

NEW ORLEANS SEAFOOD GUMBO

BOWL 8.99 CUP 5.99

classic New Orleans style dark roux and okra gumbo loaded
with fresh shrimp, crawfish, and crabmeat. Served with rice
and green onions

ENTRÉES

All entrées served with small house salad and fresh bread. All entrees not served with pasta or rice come with a choice of baked potato, garlic mashed potatoes, cheese grits, or french fries.

Sauteéd vegetables, sautéed mushrooms, and wild rice available for \$1.50 extra.

Grilled asparagus available for 2.99 extra.

HOMEMADE DRESSINGS

Champagne Citrus Vinaigrette, Honey Mustard, Ranch, Blue Cheese, Thousand Island, or Oil and Vinegar

F I S H

CATFISH WITH CRAWFISH SAUCE 21.99

pan seared Mississippi raised catfish
fillet served with our original spicy
crawfish sauce

BLACKENED CATFISH 23.99

blackened Mississippi raised catfish fillet
served with lump crabmeat in creole
hollandaise sauce (GF)

BAYOU CATFISH 19.99

pan seared Mississippi raised catfish
fillet served with bayou butter and
green onions (GF)

FRIED CATFISH 18.99

cornmeal battered catfish fillets served with
our homemade tartar sauce

BAYOU GRILLED SALMON 22.99

grilled wild caught Atlantic salmon fillet
with bayou butter and green onions (GF)

BLACKENED SALMON WITH CRAWFISH SAUCE 24.99

blackened Atlantic salmon on a bed of our
spicy crawfish sauce

S H R I M P

FRIED SHRIMP 18.99

hand battered domestic shrimp, golden fried
and served with our homemade cocktail sauce

BOURBON STREET BBQ SHRIMP 19.99

jumbo shrimp cooked in butter with our
special bbq seasoning mix,
worcestershire, sherry, and lemon (GF)

SHRIMP ALFREDO 19.99

pan seared jumbo shrimp on a bed of warm
angel hair pasta & alfredo sauce

BLACKENED SHRIMP 20.99

jumbo blackened shrimp served over wild
rice with grilled asparagus and a fresh
lemon butter sauce (GF)

SHRIMP AND GRITS 20.99

shrimp, mushrooms, bell peppers, and
bacon in a creamy shrimp stock over
pepper jack cheese grits, served with
grilled asparagus (GF)

***You don't have to go far to find
amazing food!!!***

B E E F

BEEF TENDERLOIN FILET 39.99

8 oz center cut Angus beef filet seasoned and grilled to perfection, finished with bayou butter and green onions (GF)

STUFFED FILET 42.99

8 oz center cut beef filet stuffed with bleu cheese and seafood stuffing and finished with a marsala mushroom cream sauce

ANTHONY'S PHILLY FILET 42.99

grilled 8 oz beef filet covered with sautéed mushrooms, fried onion rings, and topped with a creamy cheese sauce

CREOLE CRABMEAT FILET 42.99

8 oz center cut beef filet topped with lump crabmeat and served with a creole hollandaise sauce

BEEF RIBEYE STEAK 36.99

14 oz hand cut black Angus ribeye grilled to perfection and topped with bayou butter and green onions (GF)

CREOLE RIBEYE 39.99

14 oz grilled black Angus ribeye with 3 jumbo grilled shrimp and our creole cream sauce (GF)

BEEF TIPS WITH CRAWFISH SAUCE 28.99

angus beef tips, bell peppers, and purple onions tossed with our spicy crawfish sauce over rice

P A S T A

GRILLED CHICKEN ALFREDO 19.99

grilled chicken breast on a bed of warm angel hair pasta & alfredo sauce

CRAWFISH PASTA 18.99

our homemade spicy crawfish sauce tossed with warm angel hair pasta

C H I C K E N

CHICKEN PARMESAN 18.99

grilled chicken breast topped with marinara and alfredo sauce over angel hair pasta

THE CHICKEN ANTHONY 17.99

Our original fried 8oz chicken breast topped with our homemade mushroom and onion cream sauce

CHICKEN ANTHONY PASTA 16.99

three fried chicken strips and angel hair pasta topped with our mushroom and onion cream sauce

CHICKEN TENDER PLATTER 13.99

6 fried chicken tenders served with our honey mustard

CHICKEN NEW ORLEANS 18.99

grilled chicken breast and 3 jumbo shrimp on a bed of wild rice with our creole cream sauce (GF)

FRIED CHICKEN & GRITS 17.99

fried 8oz chicken breast over pepper jack cheese grits with our spicy crawfish sauce

V E G E T A R I A N

BALSAMIC GLAZED VEGETABLES 16.99

roasted asparagus, bell pepper, tomato, and purple onion over angel hair pasta with a garlic and balsamic glaze

DESSERTS

HOMEMADE BREAD PUDDING 5.99
topped with a caramel bourbon sauce

HOMEMADE KEY LIME PIE 6.99

EXTRAS

ENTRÉE BLACKENED 1.00

CRAWFISH SAUCE 3.99

ANTHONY SAUCE 3.99

CREOLE SAUCE 2.99

BACON .50

CHEESE .50

GREEN ONIONS .50

EXTRA BREAD 1.50 each



J R . M E N U

SPAGHETTI 5.99

bowl of angel hair pasta with warm marinara sauce and cheese

CHEESE PIZZA 5.99

small pizza pie with marinara topped with cheddar and mozzarella

KID CHICKEN
TENDER BASKET 6.99

3 crispy chicken breast tenders with fries and honey mustard

FRIED POPCORN SHRIMP
BASKET 5.99

crispy fried popcorn shrimp with fries

BEVERAGES

Coke - Diet Coke - Sprite
Dr. Pepper - Barqs Rootbeer
Pink Lemonade - Coffee - Tea 1.99

BROWN BAG FEE
Per Bottle Of Spirits - 5.00

DOMESTIC BEER BOTTLE 3.25

PREMIUM BEER BOTTLE 4.25

Gluten Free Menu Options.
Menu items marked with a (GF) are
gluten free options.

Parties of 5 or more may include a 15% gratuity.

GOOD FOOD