

EST.

2020



THE ANCHOR

SEAFOOD • STEAKS • FULL BAR



FLAGLER BEACH, FL

“To our Anchor Family... We pride ourselves on having a scratch kitchen with fresh ingredients and work to ensure we are consistent in all aspects of your dining experience. We could not do it without the continued local support and for that we thank you!”

– Sheryl Cangemi Knopf & Family



SHAREABLES

OYSTERS ROCKEFELLER / 19.95

Baked with Fresh Spinach
& Parmesan Cream Sauce

NEW ENGLAND BELLY CLAMS / 18.95

Lightly Hand Breaded & Deep Fried

BUFFALO SHRIMP / 13.95

Hand Breaded & Tossed in Buffalo Sauce
Served with Housemade Blue Cheese

COCONUT SHRIMP / 14.95

8 Crispy Coconut Breaded Shrimp
Served with Sweet Thai Chili Sauce

WINGS (8) / 15.95

Buffalo, Hot, BBQ, Teriyaki
or Garlic Parmesan

AHI TUNA / 19.95**

Seared & Sesame Encrusted

SMOKED SALMON DIP / 14.95

Served with Pita Chips

SHRIMP FLATBREAD / 15.95

Garlic Herb Base Topped with Mushrooms,
Seared Shrimp, Mozzarella Cheese & Lobster
Cream Sauce

MEATBALLS / 14.95

Baked with House Marinara & Fresh
Mozzarella Cheese

POTATO WEDGES / 11.95

Loaded with Cheddar Cheese & Bacon

MOZZARELLA STICKS / 11.95

CALAMARI / 16.95

Lightly Hand Breaded & Deep Fried

GARLIC MUSSELS / 19.95

Black Maine Mussels Steamed in Garlic Butter
& White Wine with Crushed Red Pepper

STEAMED CLAMS / 19.95

Steamed in Garlic Butter & White Wine

PEEL & EAT SHRIMP

Served Hot or Cold
Half Pound / 14.95 Full Pound / 23.95

OYSTERS ON THE HALF SHELL**

Served Raw or Steamed
Half Dozen / MP Full Dozen / MP

SALADS

GARDEN SALAD

Small / 5.95 Large / 7.95

CAESAR SALAD

Small / 6.95 Large / 9.95

GREEK SALAD

Small / 7.95 Large / 10.95

add Chicken / 8.95

add Shrimp / 11.95

add Salmon / 13.95

SOUPS

NEW ENGLAND CLAM CHOWDER

Cup / 6.95 Bowl / 9.95

CRAB BISQUE

Cup / 6.95 Bowl / 9.95

SIDES

HOUSE SIDES

Broccoli / Fresh Cut Fries / Baked Potato
Coleslaw / Garlic Butter Linguine
Sautéed Spinach / Zucchini & Squash

PREMIUM SIDES / ADD \$2

Loaded Baked Potato / Onion Rings
Sweet Potato Fries

EVERYDAY EATS

Served with French Fries or Coleslaw / Upgrade to Sweet Potato Fries or Onion Rings \$2

TACOS (3)

Served on Flour Tortillas with Cabbage,
Mango Pico de Gallo & Citrus Aioli
Grilled Shrimp / 18.95
Blackened Mahi Mahi / 19.95

FISH N' CHIPS / 17.95

Fried Haddock Served with Fries & Slaw

CLASSIC BURGER / 13.95

Topped with Lettuce, Tomato & Onion
add Cheese / 1.95
add Bacon / 2.95

DRINKS

SOFT BEVERAGES / 3.25

Coke / Diet Coke / Coke Zero / Sprite
Ginger Ale / Lemonade / Root Beer
Blue Powerade

FRESH BREWED TEA / 3.25

COFFEE / 3.25 MILK / 4.25

JUICES / 4.25

Apple Juice / Orange Juice / Cranberry Juice



= SIGNATURE ITEMS

What We're Known For!

PASTA

Served with Side Garden Salad / Upgrade to Side Caesar or Cup of Soup for \$2

**ANCHOR CHICKEN
PARMESAN / 24.95**
Deep Fried & Baked with Mozzarella Cheese
& House Marinara Sauce over Linguini

LINGUINE MARINARA
Meatballs / 22.95
Mussels / 27.95

**ANCHOR SEAFOOD
AMERICANA / 29.95**
Sautéed Shrimp, Scallops & Mushrooms
Finished with a Seafood Cream Sauce &
Topped with Fresh Crab Meat over Linguine

**SHRIMP
PARMESAN / 24.95**
Deep Fried & Baked with Mozzarella Cheese
& House Marinara Sauce over Linguine

CLAMS OVER LINGUINE / 26.95
Fresh Steamed Clams in Garlic
Butter White Wine Sauce over Linguine

ENTREES

Served with Choice of One Side & Side Garden Salad / Upgrade to Side Caesar or Cup of Soup for \$2

ANCHOR TRIGGERFISH / 26.95
Broiled or Blackened
Picatta / \$3

**SESAME ENCRUSTED
AHI TUNA** / 25.95**
6oz Seared Ahi Tuna Served with
Wasabi, Pickled Ginger & Sweet
Sesame Soy Sauce

ANCHOR SALMON / 26.95
Grilled, Blackened or Broiled
Parmesan Encrusted / \$3

MAHI MAHI / 25.95
Grilled, Blackened, Broiled or Fried

HADDOCK / 22.95
Blackened, Broiled or Fried
Cracker Crumb Topping / 2

CHICKEN BREAST / 19.95
Blackened or Grilled

SHRIMP DINNER / 22.95
10 Large Shrimp Offered Fried, Grilled,
Blackened or Broiled

ANCHOR STUFFED SHRIMP / 28.95
House Made Crabmeat Stuffing
Topped with Seafood Cream Sauce

**STUFFED
FLOUNDER / 24.95**
House Made Crab Meat Stuffing
Topped with Seafood Cream Sauce

COCONUT SHRIMP / 23.95
10 Coconut Breaded Shrimp
Served with Sweet Thai Chili Sauce

ANCHOR SEAFOOD POT PIE / 19.95
Shrimp, Scallops & Whitefish in Cream Sauce
with Potatoes & Carrots

LIVER & ONIONS / 19.95
Add Bacon / 2

FILET / MP
USDA Hand Cut 8oz Filet
Available Friday & Saturday Only

**NEW YORK
STRIP / 29.95**
USDA 12oz Char Grilled Strip Steak
Add Onions & Mushrooms / 3

CRAB LEGS / MP
1.5 lbs of Alaskan Snow Crab Legs

**TWIN LOBSTER
TAILS / MP**
Two 5oz Broiled Maine Lobster Tails

SEA SCALLOPS / 34.95
Fresh Diver Sea Scallops Offered
Broiled, Blackened, or Pan Seared

**ANCHOR NEW ENGLAND
BELLY CLAMS / 29.95**
Lightly Hand Breaded & Deep Fried

PLATTERS

Served with Choice of One Side & Side Garden Salad / Upgrade to Side Caesar or Cup of Soup for \$2

BROILED PLATTER / 39.95
5oz Maine Lobster Tail, 5 Large Shrimp &
2 Jumbo Sea Scallops

FRIED PLATTER / 32.95
Haddock Filet, 5 Large Shrimp & 2 Jumbo Sea
Scallops

SURF & TURF
NY Strip / 29.95 Filet / MP
Shrimp / 12
Scallops / 17
Lobster Tail / 19

FISH & SHRIMP / 26.95
Haddock & Shrimp
Served Blackened or Fried

DESSERTS

KEY LIME PIE / 8.95

TIRAMISU / 11.95

**TRIPLE LAYER
CHOCOLATE CAKE / 10.95**

**FEATURED
DESSERT / 11.95**

THE ANCHOR

COCKTAIL MENU

SPECIALTY COCKTAILS

ANCHOR OLD FASHIONED / 13

1792 Small Batch Bourbon, Simple Syrup, Angostura Bitters, Muddled Orange & Cherry

RUM RUNNER / 15

Bacardi Silver, Malibu Coconut, Blackberry Brandy, Creme De Banana, Orange Juice, Pineapple Juice & Grenadine

BLUE FLORIDIAN / 14

Tito's Vodka, Bacardi, Blue Curacao, Sour Mix & Pineapple Juice

PASSIONFRUIT MARGARITA / 14

1800 Silver Tequila, Triple Sec, Passionfruit Purée, Lime Juice & Orange Juice

MANGO CHILE MOJITO / 14

Mango Chile Bacardi, Simple Syrup, Fresh Mint, Club Soda & Lime Juice

COCONUT LIMEADE / 14

1800 Coconut Tequila, Coconut Purée & Lime Juice

APEROL SPRITZ / 12

Aperol, Prosecco & Club Soda

TRANSFUSION / 13

Tito's Vodka, Gingerale, Grape Juice & Lime Juice

FROZEN CONCOCTIONS

BANANA COLADA / 13

Bacardi Silver, Creme De Banana & Pina Colada Mix

STRAWBERRY DAQUIRI / 13

Bacardi Silver & Strawberry Daiquiri Mix

MUDSLIDE / 14

Vanilla Vodka, Kahlua, Baileys & Cream

PINA COLADA / 13

Bacardi Silver & Pina Colada Mix

Beer Selection

Yuengling.....4	Corona Extra.....6	Hop Gun IPA.....7.5
Landshark.....5	Corona Light.....6	Beach Hippie IPA.....7
Budweiser.....4	Stella Artois.....6	High Noon Seltzer.....6
Bud Light.....4	Guinness.....6	Lucky Lemonade.....7
Coors Lite.....4	Blue Moon.....5	Lucky Hard Tea.....7
Miller Lite.....4	Heineken.....5	Michelob Ultra Zero.....5
Michelob Ultra....4.5	Seasonal Cider.....5.5	Heineken 0.0.....6

Happy Hour 2-6pm

THE ANCHOR

COCKTAIL MENU

MARTINI SELECTION

FRENCH PEAR / 16

Grey Goose Pear, St. Germain & Lime Juice

ESPRESSO MARTINI / 15

Tito's Vodka, Espresso & Simple Syrup

CLASSIC COSMO / 15

Tito's Vodka, Triple Sec, Lime & Cranberry Juice

APPLETINI / 14

Tito's Vodka & Apple Pucker

CLASSIC DIRTY MARTINI / 18

Ketel One Vodka, Fresh Olive Juice & Blue Cheese Olives

CUCUMBER LIME MARTINI / 14

Cucumber Vodka, Triple Sec & Lime Juice

WATERMELON MARTINI / 14

Tito's Vodka, Watermelon Pucker & Simple Syrup

KEYLIME PIE MARTINI / 15

Vanilla Vodka, Licor 43, Cream & Lime Juice

BEE'S KNEES / 15

Hendrick's Gin, Local Honey & Fresh Lemon Juice

LEMON DROP MARTINI / 14

Citrus Vodka, Simple Syrup & Fresh Lemon Juice

POMEGRANATE MARTINI / 14

Tito's Vodka, Pomegranate Liqueur, Triple Sec & Lime Juice

CRÈME BRÛLÉE MARTINI / 15

Vanilla Vodka, Frangelico Liqueur & Baileys

CHOCOLATE RASPBERRY / 15

Vanilla Vodka, Baileys, Kahlua & Raspberry Liqueur

VESPER / 15

Hendrick's Gin & Ketel One Vodka Served with a Twist

VODKA

Tito's
Smirnoff
Absolut
Stolichnaya
Ketel One
Grey Goose
Belvedere

RUM

Bacardi Silver
Myers's Dark
Mt. Gay
Malibu
Captain Morgan Spiced

GIN

Hendrick's
Gray Whale
Bombay Sapphire
Beefeater
Tanqueray

SCOTCH

Johnny Walker Red
Johnny Walker Black
Johnny Walker Blue
Macallan 12yr
Glenfiddich 12yr
Glenfiddich 15yr
Dewar's White Label
Laphroaig 10yr

TEQUILA

Milagro
Milagro Reposado
1800 Silver
1800 Coconut
Patron
Don Julio Reposado
Casa Maestri Reposado

BOURBON & WHISKEY

Angel's Envy
Woodford Reserve
Maker's Mark
1792 Small Batch
Knob Creek
Jameson
Jack Daniel's
Jim Beam
Crown Royal
Bulleit Rye
Basil Hayden
Basil Hayden Dark Rye
Canadian Club
Tullamore Dew

CORDIALS

Frangelico
Baileys
Disaronno
Licor 43
St. Germain
Fireball
Hennessy
Chambord

DAILY LUNCH MENU

Available Until 4pm

HANDHELDS

Served with House Cut Fries

BLACKENED TUNA BURGER / 18.95

Lettuce, Tomato
& Sriracha Mayo

CHICKEN SALAD SANDWICH / 13.95

Chopped Grilled Chicken, Celery,
Dried Cranberries & Diced Apples

MAHI SANDWICH / 16.95

Fried, Blackened or Grilled

BLACKENED CHICKEN BACON SANDWICH / 15.95

Blackened Chicken & Crispy Bacon

GROUPE SANDWICH / 18.95

Deep Fried Grouper
with Lettuce and Tomato

FRIED GROUPE FINGERS / 14.95

Crispy Fried Grouper with
Housemade Tartar Sauce

BLT / 12.95

Crispy Bacon, Lettuce,
Tomato & Mayo

PHILLY CHEESESTEAK / 15.95

Sautéed Onions & Mushrooms
with White American Cheese
Substitute Chicken / \$2

PLATES

LIVER & ONIONS / 14.95

Add Bacon / 2
Served with Baked Potato

SHRIMP SCAMPI / 13.95

Shrimp Sautéed Scampi Style
over Linguini

CHICKEN SALAD OVER SPRING MIX / 15.95

Chopped Grilled Chicken, Celery, Dried
Cranberries & Apples over Spring Mix
Served with Honey Lime Dressing

WEEKLY SPECIALS

TUESDAY FISH FRY / 9.95

Fried Haddock with Fries & Slaw

JUMBO SHRIMP THURSDAY / 15.95

10 Jumbo Fried Shrimp with Fries & Slaw or
10 Jumbo Shrimp Scampi Style over Linguine

CRAZY SUNDAY SPECIALS 12-4PM!

OYSTERS ON THE HALF SHELL**

1/2 DOZEN / 9.95

DOZEN / 14.95

1/2 LB PEEL & EAT SHRIMP / 9.95

1 LB SNOW CRAB LEGS / 22.95

MIMOSA / 5

BLOODY MARY / 6

Automatic Gratuity of 20% Will Be Added to Parties of 6 or More.

**** Consuming raw or uncooked seafood or shellfish
may increase your risk of foodborne illness ****