



Good Food is Good Health

AIR CONDITIONED

**BOOKBINDERS
SEA FOOD HOUSE**

INC.

215 So. 15th STREET

PHILADELPHIA

Famous from Coast to Coast

LUNCHEON

SERVED FROM 11 A. M. TO 3 P. M.

CHINCOTEAGUE OYSTER OR CLAMS ON HALF SHELL
 Tomato, Juice, Clam Juice or Fruit Cocktail
 French Onion Soup
 Bookys Clam Chowder
 Green Split Pea Soup
 (Served with Club Platter or Sandwich Luncheons 15c)

Special Club Platter Luncheons

(Including Coffee or Tea, Hot or Iced)

EGGS	
Omelette with Creamed Fresh Mushrooms, French Fried Potatoes	50
MEATS	
Baked Boneless Ham with Home Made Beans, French Fried Egg Plant	60
Stewed Kidneys with Mushrooms in Red Wine Sauce, New String Beans and Boiled Potato	50
Breaded Milk Fed Veal Cutlet, Tomato Sauce, Creamed New Spinach and Mashed Potatoes	50
CHICKEN TETTRAZINI en Casserole with Spaghetti, New String Beans	60
SEAFOODS	
Broiled Filet of Atlantic Sole, Creamed New Spinach and Parsley Potato	55
MAINE LOBSTER CUTLET, Newburg Sauce, Buttered New Peas and Carrots, French Fried Potatoes	65
Baked Fresh Jersey Porgie, Buttered New String Beans and French Fried Egg Plant	45
Broiled or Fried Deep Sea Scallops, Tartar Sauce, Julienne Potatoes and Cole Slaw	55
Saute Split White Bass, Creamed New Spinach and Boiled Potato	45

WE SERVE A HOME MADE DESSERT
 ICE CREAM OR SHERBET FOR ADDITIONAL 10c
 ON PLATTERS AND SANDWICH LUNCHEONS

Sandwich Luncheons

(Including Tea or Coffee)

Sardines with Hard Boiled Egg on Toast, French Fried Potatoes, Cole Slaw	35
Fried Oyster Sandwich with French Fried Potatoes and Cole Slaw	35
Tunafish Salad Sandwich on Toast, French Fried Potatoes	40
TOASTED TONGUE on Rye Bread, Sweet Pickle, F. F. Pots., Cole Slaw	45
Grilled Chopped Sirloin Steak Sandwich with Gravy and Mashed Potatoes	45

Desserts

Fresh Pumpkin Pie	Bread and Butter Pudding	Rum Cake
STEWED FRESH WHOLE PEAR	Green Apple Pie	
Fruit Jello with Whipped Cream	Fresh Peach Pie	Half Florida Grapefruit
Vanilla, Chocolate or Butter Pecan Ice Cream	Raspberry Sherbet	

Our Chef's Suggestions

SOFT SHELL CRABS, Saute or Fried, Tartar Sauce, One Veg., B. and B.	90
OYSTER STEW — 45c	
(3) FRIED OYSTERS	25
(3) FRIED OYSTERS with Home Made Pepper Hash, Fr. Fr. Potatoes	40
BOOKY'S Famous SNAPPER SOUP, Bread and Butter	35
STEWED SNAPPER A LA MARYLAND, One Vegetable, Bread and Butter	95
ROAST PRIME RIB OF BEEF, One Vegetable	85
PERSIAN MELON	20
CHILLED CANTALOUPE	15

TUESDAY, SEPTEMBER 23, 1941

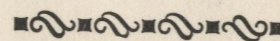
WE SERVE
 PURIFIED WATER

BAR SPECIAL

MANHATTAN
 COCKTAIL

30c

Beer on Tap



SPECIAL

COLD BOILED FRESH
 KENNEBEC SALMON

Mayonnaise

(1) Vegetable

Bread and Butter

-75c-

CRAB SPECIAL

65c

DEVILED CRAB

French Fried Potatoes

Slaw

Bread and Butter Coffee

CHICKEN LOBSTER
 DINNER — \$1.60

Choice of Oysters,
 Shrimp or Clam
 Cocktail, Soup or
 Tomato Juice

Whole Chicken Lobster
 French Fried Potatoes,
 Cole Slaw

Choice of Dessert
 Bread and Butter
 Tea or Coffee

A LA CARTE

WARM WEATHER SUGGESTIONS

(Including Rolls and Butter)

1—TOMATO SURPRISE, Shrimp, Crabmeat or Chicken Salad)	60
2—FRESH FRUIT SALAD, Mayonnaise	45
3—FRESH VEGETABLE SALAD, French Dressing	45
4—CHEF'S SPECIAL: Mixed Salad Bowl	45
5—TUNA FISH, Cole Slaw, Potato Salad	50
6—COLD FRESH SALMON, Cucumbers, Potato Salad	75
7—CRAB a la RAVIGOTTE, Cole Slaw	75
8—NEPTUNE PLATTER: Shrimp Salad, Crab Ravigotte, Cole Slaw and Sliced Tomatoes	75
9—COLD SLICED BAKED HAM, Hot Slaw, Pickled Beets	50
10—SLICED BEEF TONGUE, Cole Slaw and Potato Salad	50
11—COLD PRIME ROAST BEEF, String Beans Salad Sliced Tomatoes	65
12—ASSORTED COLD CUTS: Tongue, Chicken, Ham Imported Swiss Cheese, Sliced Tomatoes, Potato Salad and Pickles	75
13—COLD SLICED CHICKEN, Lettuce and Tomato Salad	75
14—COLD MAINE CHICKEN LOBSTER, Mayonnaise, Cole Slaw and Sliced Tomatoes	1.25
15—COLD SEAFOOD COMBINATION: Half Cold Lobster, Fresh Jumbo Shrimp, Crabmeat, Mayonnaise, Sliced Tomatoes, Cole Slaw	1.00

SANDWICHES

(Rye Bread, Whole Wheat or Toast)
 (Garnished with Slaw and Pickle)

Fried Egg	15
Baked Ham	20
Smoked Beef Tongue	20
Imported Swiss Cheese	25
Lettuce, Tomato and Mayonnaise	20
Oyster Sandwich	25
Grilled Cheese on Toast	25
Tuna Fish	25
Cream Cheese and Jelly	25
Bacon and Lettuce	25
Fried Ham	25
Ham and Cheese	30
Sardine with Bermuda Onion	25
Chicken	30
Western Egg Sandwich	30
Roquefort Cheese	30
Bacon, Tomato and Lettuce	25
Chicken Salad	35
Crabmeat Salad	40
Ham and Egg	35
Bacon and Egg	35
Chicken (White Meat)	40
Cannibal, Sliced Onion with Egg	60
Cold Roast Beef	40
Hot Roast Beef	50
Hot Chicken	50
Club Sandwich	50
Lobster Salad	75

(SEE DAILY SPECIALS)

SALADS

(Including Bread and Butter)

Tomato Surprise	60
Shrimp Salad	75
Fruit Salad	45
Potato Salad	25
Crab Salad	90
Chicken Salad	75
Lettuce, Egg, Tomato Salad	35
Combination Salad	40
Lobster Salad, Chicken	1.10
Lobster Salad, 1 1/2 lb	1.60
Lobster Salad, 2 lb.	2.10
Lobster Salad, Jumbo	2.60
Lettuce and Tomato	30
Hearts of Lettuce	25
Sliced Tomatoes	20
Roquefort Cheese Dressing	20

APPETIZERS

Clam Juice	20	Fruit Cup	20
Tomato Juice	15	Crab Meat	50
Lobster Cocktail	90	Oyster or Clam Cocktail	35
Shrimp Cocktail	50	Celery and Olives	25
Marinated Herring with Onions	25		

CLAMS

(Cocktail Sauce 5c)

Clam Broth	15
Cherrystone Clams	30
Little Neck Clams	25
Stewed or Panned	45
Stewed on Toast	50
Stewed in Cream	60
STEAMED SOFT CLAMS	50-75
Soft Clams (Fried), 1/2 Dozen	45
Deviled Clams (1) 35; (2)	60

(Pepper Hash Served with All
 Clam Stews)

CRABMEAT

(Including Bread and Butter)

Baked Crab	60	Crab Cake	40
Deviled Crab	50		
(*Choice Back Fin Crab Meat)			
*Crab Meat au Gratin	90		
*Crab Meat Salad	90		
*Crab Meat Imperial	1.00		
*Crab Meat Dewey	1.00		
*Crab Meat Newburg	1.00		
*Crab Ravigotte	90		
*Special Baked Crab	75-90		

SHRIMPS

(Including Bread and Butter)

Shrimp Patty, French Fried Potatoes	75
Shrimp Salad	75
Shrimps Newburg, French Fried Potatoes	80
Shrimps Mexicaine, Julienne Potatoes	80

LOBSTERS

Including Bread, Butter and Hot Slaw

WHOLE MAINE CHICKEN LOBSTER	1.25
LIVE MAINE LOBSTER, Broiled or Steamed, Small	1.75
Medium	2.25; Jumbo
Jumbo	2.75
Lobster Patty	1.00
Lobster Stew	1.35
Lobster Thermidore	1.50
Lobster Newburg	1.50
Deviled Lobster	90

Special Seafood Combinations De Luxe

A—Barbecued Oysters, LOBSTER A LA NEWBURG, Broiled Scallops, Sliced Tomatoes, Hot Slaw, Julienne Potatoes	B—Clams Casino, CRABMEAT AU GRATIN, Shrimp Salad, Pickled Beets, Cole Slaw, French Fried Potatoes	C—Hot Sea Food Platter: Scallops, Fried Clams, BROILED FISH, Deviled Clam, French Fried Potatoes, Sliced Tomatoes	D—COLD SEAFOOD COMBINATION HALF COLD LOBSTER, Fresh Jumbo Shrimp, Crabmeat, Mayonnaise, Sliced Tomatoes, Cole Slaw
\$1.25	\$1.25	90c	\$1.00

OUR FAMOUS SHORE DINNER

SMALL—1½ Lbs. MEDIUM—2 Lbs. to 2½ JUMBO—3 Lbs. or Over
\$2.25 \$2.75 \$3.25

HOT BUTTER HOT CLAM BROTH CLAM BROTH
 STEAMED CLAMS
 LIVE LOBSTER
 STEAMED OR BROILED
 HOT SLAW
 FISH IN SEASON
 DESSERT OR WAFFLES COFFEE

FROM OUR CHARCOAL GRILL

Steaks and Chops

Including Potatoes, Hot Slaw, Bread and Butter

Minute Steak 1.50	Lamb Chops (3) 1.30	Veal Cutlet 90
Sirloin Steak 1.85	Pork Chops (2) 90	Ham Steak 90
Tenderloin Steak 1.85	Veal Chops (2) 90	Pork Tenderloin 90
Lamb Chops (2) 1.00		Calf's Liver and Bacon 1.15
Three Finger Steak 2.75; Served for Two 3.40	Half Broiled Chicken with Waffles 1.00	
English Mutton Chop (30 Minutes) 1.35	Mixed Grill (Calf's Liver, Lamb Chop and Bacon) 1.10	

Specials to Order

Including Potatoes, Bread and Butter

Stewed Snapper a la Bookbinder 90	Creamed or Broiled Mushrooms on Toast 75	
Chicken Liver and Mushrooms 90	Stewed Chicken (Home Style) 1.00	
Chicken Maryland 1.00	Chicken a la King 90	Oyster Omelette 75
Clam Fritters 75	Chicken Liver Omelette 75	Spanish Omelette 75

Potatoes = Vegetables

Fresh Vegetables, (In Season) 20	Hash Browned 20	Au Gratin Potatoes 25
Stewed Tomatoes 20	Julienne Potatoes 20	Home Fried Potatoes 20
French Fried Potatoes 20	Lyonnais Potatoes 25	Fried Potatoes with Bacon .. 25
	Booky Potatoes 25	Boiled or Mashed 25

Cheese and Crackers

American 20	Imported Roquefort 25	Welsh Rarebit 50
Imported Swiss 25	Camembert 25	Golden Buck 60

Beverages

Coffee 10	Cocoa 10	Milk 10
Tea 10	Postum 10	Buttermilk 10
	Kaffee Hag Pot 25	

WELCOME TO

BOOKBINDERS SEAFOOD HOUSE

215 SOUTH 15th STREET — Fifteenth Street Below Walnut
THE HOME OF DELICIOUS LOBSTERS and STEAMED CLAMS
EQUALLY FAMOUS FOR JUICY STEAKS AND CHOPS

It is only here that you can meet the son and grandsons of Samuel Bookbinder, who was one of the first to introduce the delicacies of Sea Food to the Philadelphia Epicures.

The Bookbinders are here at all times to see that your dinner is the complete success that has made this Restaurant the meeting place of those who want the best.

PLEASE REMEMBER THAT 215 SOUTH 15TH STREET

is our only address in Philadelphia and we have no connection with any other Restaurant bearing a similar name.

We thank you for your patronage.

Very truly yours,

COLEMAN BOOKBINDER - SAMUEL BOOKBINDER - EMANUEL BOOKBINDER