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
- Bookys Clam Chowder
- Green Split Pea Soup
  
  *(Served with Club Platter or Sandwich Lunches 15c)*

**Special Club Platter Lunches**
*(Including Coffee or Tea, Hot or Iced)*

**EGGS**
- Omelette with Creamed Fresh Mushrooms, French Fried Potatoes...

**MEATS**
- Baked Boeufless Ham with Home Made Beans, French Fried Egg Plant
- Stewed Kidneys with Mushrooms in Red Wine Sauce
- New String Beans and Boiled Potato
- Breaded Milk Fed Veal Cutlet, Tomato Sauce, Creamed New Spinach
- Corned Beef and Potatoes

**CHICKEN TETRASZINI** en Casserole with Spaghetti, New String Beans

**SEAFOODS**
- Baked Biflet of Atlantic Sole, Creamed New Spinach and Parsley Potato
- MAINE LOBSTER CUTLET, Newbury Sauce
- Buttered New Peas and Carrots, French Fried Potatoes
- Baked Fresh Jersey Porgy, Buttered New String Beans and French Fried Egg Plant
- Crumbled or Fried Deep Sea Scallops, Tartar Sauce, Julienne Potatoes
- Saute Split White Bass, Creamed New Spinach and Poached Potato

**WE SERVE A HOME MADE DESSERT**

**ICE CREAM OR SHERBET FOR ADDITIONAL 10c ON PLATTERS AND SANDWICH LUNCHEONS**

### WARM WEATHER SUGGESTIONS
(Serving Rolls and Butters)

**BAR SPECIAL**

**MANHATTAN COCKTAIL**
30c

**1.** Beer on Tap

**2.** SPECIAL

**COLD BOILED FRESH KENNEBEC SALMON**
*(including 1 Vegetable)*

**CRAB SPECIAL**

**DEMI-CRAV**

**CRABBING**

**SALADS**
*(Including Bread and Butter)*

**SPECIAL SEAFOOD Combinations De Luxe**

**CLAMS**
- Clam Juice 20
- Tomato Juice 15
- Crab Meat 20
- Lobster Meat 20
- Oyster or Clam Cocktail 35
- Shrimp Cocktail 35
- Celery and Olives in Marinated Herrin with Onions 25

**APPETIZERS**
- Clam Broth 75
- Cherrytomato Clams 35
- Little Neck Clams 75
- Stewed or Dallas 45
- Stewed on Toast 45
- Stewed in Cream 60
- STEAMED SOFT CLAMS 50–75
- Soft Clams (Fried) 75
- Deviled Clams (1) 35; (2) 60
- (Popper) Shell Hark Fried with All Clam Sauce

**CRABMEAT**
*(Including Rolls and Butters)*
- Crab Cake 10
- Crab Cakes 30
- Crab Meat 15
- Crab Meat 1.50
- Crab Meat 1.00
- *Special Boiled Crab 75–90

**SHRIMPS**
*(Including Bread and Butter)*
- Shrimp Patty 75
- French Fried Potatoes 75
- Shrimp Salad 75
- Shrimp Cocktail 95
- Medium Shrimp 60
- French Fried Shrimp 95
- Shrimps Mexican, Julienne Potatoes 80

**LOBSTERS**
*Including Bread, Butter and Hot Sauce*
- WHOLE MAINE LOBSTER 1.25
- LIVE MAINE LOBSTER, Broiled or Steamed, Small 1.25
- Lobster Patty 75
- Lobster Cocktail, French Fried 95
- Lobster Thermidor 1.50
- Lobster Newburg 1.25
- Lobster Newburg 1.50

**Chicken Luncheon**

**Chicken Luncheon Dinner — $1.00**

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

**Whole Chicken**

*Choice of Dessert, Bread and Coffee*

**Our Chef’s Suggestions**

**SOFT SHELL CRABS, Saute or Fried, Tarter Sauce, One Veg., B. and B.**

**OYSTER STEW — 45¢**

*1954*
**OUR FAMOUS SHORE DINNER**

<table>
<thead>
<tr>
<th>SMALL—1½ Lbs.</th>
<th>MEDIUM—2 Lbs. to 2½</th>
<th>JUMBO—3 Lbs. or Over</th>
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<tbody>
<tr>
<td>$2.25</td>
<td>$2.75</td>
<td>$3.25</td>
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</table>

**HOT CLAM BROTH**

**STEAMED CLAMS**

**HOT BUTTER**

**LIVE LOBSTER**

**STEAMED OR BROILED**

**HOT SLAW**

**DESSERT OR WAFFLES**

**COFFEE**

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**FROM OUR CHARCOAL GRILL**

**Steaks and Chops**

Including Potatoes, Hot Slaw, Bread and Butter

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Minute Steak</td>
<td>1.50</td>
</tr>
<tr>
<td>Sirloin Steak</td>
<td>1.85</td>
</tr>
<tr>
<td>Tenderloin Steak</td>
<td>1.85</td>
</tr>
<tr>
<td>Lamb Chops (2)</td>
<td>1.00</td>
</tr>
<tr>
<td>Three Finger Steak 2.75; Served for Two</td>
<td>3.40</td>
</tr>
<tr>
<td>English Mutton Chop (30 Minutes)</td>
<td>1.35</td>
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<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Veal Cutlet</td>
<td>90</td>
</tr>
<tr>
<td>Ham Steak</td>
<td>90</td>
</tr>
<tr>
<td>Pork Tenderloin</td>
<td>90</td>
</tr>
<tr>
<td>Calf’s Liver and Bacon</td>
<td>1.15</td>
</tr>
<tr>
<td>Half Broiled Chicken with Waffles</td>
<td>1.00</td>
</tr>
<tr>
<td>Mixed Grill (Calf’s Liver, Lamb Chop and Bacon)</td>
<td>1.10</td>
</tr>
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</table>

**Specials to Order**

Including Potatoes, Bread and Butter

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Stewed Snapper a la Bookbinder</td>
<td>90</td>
</tr>
<tr>
<td>Chicken Liver and Mushrooms</td>
<td>90</td>
</tr>
<tr>
<td>Chicken Maryland</td>
<td>1.00</td>
</tr>
<tr>
<td>Clam Fritters</td>
<td>75</td>
</tr>
<tr>
<td>Chicken a la King</td>
<td>90</td>
</tr>
<tr>
<td>Chicken Liver Omelette</td>
<td>75</td>
</tr>
<tr>
<td>Stewed Chicken (Home Style)</td>
<td>1.00</td>
</tr>
<tr>
<td>Creamed or Broiled Mushrooms on Toast</td>
<td>75</td>
</tr>
<tr>
<td>Oyster Omelette</td>
<td>75</td>
</tr>
<tr>
<td>Spanish Omelette</td>
<td>75</td>
</tr>
<tr>
<td>Hash Browned</td>
<td>20</td>
</tr>
<tr>
<td>Julienne Potatoes</td>
<td>20</td>
</tr>
<tr>
<td>Lyonnaise Potatoes</td>
<td>25</td>
</tr>
<tr>
<td>Booky Potatoes</td>
<td>25</td>
</tr>
<tr>
<td>Au Gratin Potatoes</td>
<td>25</td>
</tr>
<tr>
<td>Home Fried Potatoes</td>
<td>20</td>
</tr>
<tr>
<td>Fried Potatoes with Bacon</td>
<td>25</td>
</tr>
<tr>
<td>Boiled or Mashed</td>
<td>25</td>
</tr>
<tr>
<td>Welsh Rarebit</td>
<td>50</td>
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<tr>
<td>Golden Buck</td>
<td>60</td>
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**Potatoes = Vegetables**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Fresh Vegetables, (In Season)</td>
<td>20</td>
</tr>
<tr>
<td>Stewed Tomatoes</td>
<td>20</td>
</tr>
<tr>
<td>French Fried Potatoes</td>
<td>20</td>
</tr>
<tr>
<td>American</td>
<td>20</td>
</tr>
<tr>
<td>Imported Swiss</td>
<td>25</td>
</tr>
<tr>
<td>Imported Roquefort</td>
<td>25</td>
</tr>
<tr>
<td>Camembert</td>
<td>25</td>
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**Cheese and Crackers**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Cocoa</td>
<td>10</td>
</tr>
<tr>
<td>Postum</td>
<td>10</td>
</tr>
<tr>
<td>Kaffee Hag</td>
<td>25</td>
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<tr>
<td>Milk</td>
<td>10</td>
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<tr>
<td>Buttermilk</td>
<td>10</td>
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**Beverages**

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**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

*Menu by The Advertisers' Press*