One of the Show Places of New York
"KNOWN AS THE BEST FROM COAST TO COAST"
It's a Natural—where Columbus meets Broadway at 66th Street
When in New York be sure to visit the Ship that never goes to Sea
Telephone SUSquehanna 7-8926

Gangplank to Boat

Promenade Bridge

Promenade Deck
Ship-a-Hoy Table Gossip
MR. MORRIS DORE—Excuse me, but are you the lady that was singing? HELEN MCARDLE—Yes, I was singing, why? MORRIS DORE—Well, might I ask you not to hang on that top note so long. The bartenders have knocked off twice already, mistrusting it for the dinner whistle.

Oysters, Clams, and Appetizers

**LARGE SOFT STEAMED CLAMS, CLAM BROTH, MELTED BUTTER**
Blue Point Cocktail 30 Cape Cod Cocktail 35
Cocktails Cocktail 40
Little Neck Cocktail 25
Clam Chowder 30

Bismark Herring 25
Tomato Juice 20
Orange Juice 20

Half Credit

Gardens on Lettuce 25
Lump Crab Meat 30
Lobster Cocktail 60

Beluga Caviar 1.00
Staffed Celery 50
Sourkraut Juice 20

**Oysters and Clam Stews**

Steamed Soft Clams and Broth 60

Clam Stew, Half and Half 50

Creamed Clam Stew 75

**Soups**

CHICKEN RICE 20
CUP OF CLAM BROTH 20
CLAM CHOWDER 20
Boston Cream Clam Chowder 25
Onion Soup 20
Onion Soup au Gratin 25
Cold Soup in Jelly 20
Clear Turtle Soup 20
Matt Turtle Soup 40

(3 Soups Served without Meals 10c. extra)

**Entrées**

Alphoncy's Chicken Francasce and Rajah's Rice, Indian Fashion 1.00
Special Lengy Chicken, Southern Style, Apple, Fritter and Potatoes 85
Shredded Eggs with Cali's Liver or Chicken Livers, Mushrooms, Julienne Potatoes 75
Chopped Sirloin Steak with Onions, au Gratin Potatoes and Cole Slaw 75
Captain's Own Preparation Sausage and Mashed Potatoes 85
Fried Famous Smith Island Crab Cakes, Grilled Tomato, au Gratin Potatoes 75
Brilled Fresh Shad Roe with Bacon, Sliced Tomatoes, Julienne Potatoes. 85 to 1.00
Brilled Fresh Shad with Sliced Tomatoes and Julienne Potatoes 85
Finnan Haddie au Gratin or Delmonico 75
Steamed 85
Split and Boiled Jumbo Canadian Silver Smelts, au Gratin Potatoes, Tomatoes 75
Brilled Fresh Bass Steak with Julienne Potatoes and String Beans 85
Brilled Fresh Swordfish, Sliced Tomatoes and Julienne Potatoes 85
(2) Jumbo Soft Shell Crabs, Tartar Sauce, Sliced Tomatoes 90
Chicken à la King on Toast, Green Peas and Potatoes, Chafing Dish 1.00
Genuine Cali's Liver, Polish Bacon, Tomatoes and Potatoes 85
Braised Sweetbreads in Casserole, Madeira Wine, Mushrooms and Potatoes 85
Sliced Beef Tenderloin à la Lyonnaise on Casserole with Mushrooms 75
Cali's Sweetbreads with Fresh Mushrooms on Toast, Tomato and Potatoes 85
Virginia Ham Steak, Southern Style, Sliced Pineapple, Plum Sweet Potatoes 1.00
(2) Boiled Chopped Sirloin Steak with Parsley Potatoes and Onions 75
Brilled Fresh Bass Steak, Chopped and Sliced Tomatoes 75

**Mistakenly**

Charcoal Grilled Saltesbury Steak, Onions, Cream Sauce, Baked Banana, Potatoes 75
Wiener Schnitzel with Egg, Fried Potatoes and Sliced Tomatoes, Anchovy 85
Breaded Veal Cutlet, Potatoes, Spaghetti or Vegetable 75
Lamb Chop Combination, Fried Potatoes and Sliced Tomatoes 1.00
Brochette Combination, Fried Potatoes, Sliced Tomatoes and Bacon 1.00

**Salads and Cold Dishes**

Seafood Platter Consisting of: Crabmeat, Shrimps, Lobster and Lettuce 1.00
Special Lengy Chicken, Lettuce and Tomato, Mayonnaise or Russian Dressing 85
Staffed Tomatoes, Crabmeat or Shrimps with Potato Salad 75
Hearts of Lettuce 25
Chicken Salad 1.00
Staffed Celery 85
Salad 85
Sliced Tomatoes 25 Fruit Salad 60 Combination 60
Lettuce and Tomato Salad 35
Lettuce and Tomato Salad 35
Lettuce and Tomato Salad 35
Lettuce and Tomato Salad 35
Lettuce and Tomato Salad 35

**Steaks and Chops, Broiled**

Sizzling Sirloin Steak 1.50
Sizzling Sirloin Steak (for 2) 3.00
Salmon Steak (for 1) 1.50
Steak a la Minute 1.50
Sizzling Club Steak (for 1) 2.00
(2) Boiled Lamb Chops 1.25
(2) Lamb Chops with Kidney 1.25
Mushrooms on Steak (p. 25)

**Vegetables**

New Potatoes 25
Corn on Cob 20
Corn Sautée 25

**Potatoes**

Stewed Potatoes 25
Spinach 20
New Lime Beans 25

**Desserts**

Baked Idaho Potato 15
Alfalfa Green 15
Hassel Browned in Butter 25
O'Brien 25
As Gratin 30
Candied Sweets 30

**Ice Cream**

Vanilla, Strawberry or Chocolate 20
Orange Ice 15
Banana Split 25
Butterscotch Sundae 25
Brandy Apricot 20
Hot Chocolate Sundae 25
Mint Julep Ice Cream 25
Butterscotch Fudge Sundae 20
Hot Chocolate Fudge Sundae 25
Sunday, Feb. 24, 1943

Not Responsible For Personal Property Unless Checked by Management.
OUR CAPTAIN'S SPECIAL

VISIT THE SHIP THAT NEVER GOES TO SEA

"Rijjs Jtaafel"
Dish From Orange Hotel in Soer Baya, Java
Consists of Rice, Curry Sauce, Lobster, Shrimp, Crab Meat,
Cooked Native Style

DO YOU LIKE IT HOT?
"We make it hot enough to remove the roof of your mouth"

Lobster Princesa
Baked Lobster Meat, Hearts of Artichoke, Fresh Mushrooms,
Green Peppers, Served in Lobster Shell, Sherry Wine
Adds a Piquant Touch

A SMALL TOUCH — BUT WORTH IT!

Seafood Platter
A POTPOURRI OF DELICACIES FROM THE SEA AND SHORE
Half Cold Lobster, Shrimps, Crab Meat, Clams on Half Shell,
Dressing

Will lift the hair from the skull and cause tears to flow with joy!

Pieces of Eight
Timbale of Lobster, Crab Meat, Celery, Anchovy, Tomatoes,
Avocados, Buccaneer Dressing, "Fit for the Gods"

Joday's Catch
(2) Fried Jumbo Soft Shell Crabs, Tartar Sauce, Juliennete Potatoes, Sliced Tomatoes
CRABS RECEIVED DAILY FROM CRISFIELD, MARYLAND
"Crabs, but you will never feel crabby eating them"

Oysters or Clams Casino
"Thank Heaven!" Here, at last is something new
Baked Oysters or Clams, Green Pepper, Bacon and Pimento 85
NO WONDER IT FLATTERS THE PALATE

Finnan Haddie
Fifeshire is a City in Scotland. From this ancient Scotch Town
Comes this delectable dish
Finnan Haddie, au Gratin or Delmonico
Why not try a "WEI BIT"

Scallops Brochette
Deep Sea Scallops, Skewered on Bamboo Splints with Bacon,
Julienne Potatoes, Sliced Tomatoes
If it's flavor you're after, try it!

Shrimp Creole
Epicurean Delight of Shrimp with Creole Sauce,
Rajah's Steamed Rice and Boiled Potato
FIT FOR A KING OR A QUEEN

Shad Roe
Broiled Potomac River Shad Roe, Smithfield Virginia Bacon,
Sliced Tomatoes, Julienne Potatoes
TRY IT and you'll sing happy days are here again

"Shish Ghabap"
Strip of Leg of Lamb Steak, Skewered on Bamboo Splints,
Green Pepper, Tomato, Mushrooms, Lamb Fat, Grilled Over
Glowing Charcoal. A Little Thyme adds a Piquant Touch

Quality is Our Watchword and Your Safeguard

ASK FOR OUR WINE LIST

All Sea Food Subject To Fishing Conditions
Sea Breeze Fish Dinners De Luxe $1.50

Service of all sea food subject to weather and fishing conditions. Prices subject to change.

Lobster Dinner $1.75

Little Neck or Cherrystone Cocktail
Shrimp Cocktail
Grapefruit Juice
Fruit Cocktail
Sardines on Lettuce
Tomato Juice

Clam Chowder Cup Clam Broth *Soup of the Day

Fried Oysters, Smithfield Bacon
Shad Roe, Irish Bacon
Whole Broiled Live Lobster
Lobster Thermidor
Lobster Tail au Gratin
Lobster Tail Salad
Brook Trout Saute, Meuniere
Broiled Swordfish
Half Broiled Chicken
(2) Devilled Crabs
Frog’s Legs Saute Meuniere
(2) Lamb Chops
Steamed Finnian Haddie au Gratin or Broiled or Boiled Red Snapper

ICE CREAM—Vanilla, Chocolate, Strawberry, Butter Pecan, Brandied Apricot
Orange Ice
Fruit in Season
Stewed Prunes
Figs
Rice Pudding
Fruit Cup
Layer Cake
Apple Strudel
Coffee
Tea
Demi Tasse
Iced Tea or Iced Coffee

Sirloin Planked Steak Dinner $2.00

Half Cold Chicken Lobster Cocktail or Mayonnaise
Gambrel Meat Cocktail
Cherrystone Clam Cocktail
Blue Point Oyster Cocktail
Lump Crab Meat Cocktail
Little Neck Clam Cocktail

Clam Chowder Cup Clam Broth *Soup of the Day

Planked Sirloin Steak (For 2, 3, 4 or 5 Persons) with All the Trimmings
For Single Person We Serve: Sirloin Steak, Julienne Potatoes and String Beans
Planked Boneless Shad or Shad Roe with All the Trimmings
(For 1, 2, 3, 4 or 5 Persons)

Ice Cream
Fruit in Season
Layer Cake
Pies
Stewed Fruit
Jello
Stewed Prunes
Coffee
Tea
Demi Tasse
Iced Tea or Iced Coffee

Delmonico Planked Steak Dinner $2.25

Half Cold Chicken Lobster Cocktail or Mayonnaise
Cherrystone or Little Neck Cocktail
Shrimp Cocktail
Blue Point Oyster Cocktail

Clam Chowder Cup Clam Broth *Soup of the Day

Individual Delmonico Steak Planked (For 2, 3, 4 or 5 Persons) with All the Trimmings
Broiled Tenderloin Steak with Mushrooms and Julienne Potatoes
Filet Mignon Broiled with Mushrooms, Julienne Potatoes

Layer Cake
Jello
Bananas and Cream
Pies
Sharbet
Pastry
Ice Cream
Preserved Fruit
Pudding
Apple Strudel
Stewed Prunes
Coffee
Tea
Demi Tasse
Iced Tea or Iced Coffee

Favorites on the Captain’s Dinner and Daily Arrivals

BROILED BONELESS SHAD ......................... 85
BROILED SHAD ROE .................................. 85
SOFT SHELL CRABS ................................. 90
LARGE SMELTS, Split and Broiled ............ 75
BROILED RED SNAPPER ....................... 85
FROGS LEGS SAUTE ............................... 85
FRIED “IPSWICH” CLAMS ....................... 65
FRIED OYSTERS, POLISH BACON ......... 75
FRIED FAMOUS CRAB CAKES ................. 75

*Soup of the Day
Bouillabaisse Marseilleaise

Epicurean Delight of Clams, Lobster, Bass, Halibut and Salmon Served in Chafing Dish.
French Croutons, Imported Saffron

Lobsters. (Price according to weight.)
Maine Lobster a la Newburg and Potatoes 1.35
Lobster Tail a la Newburg on Toast with Poulette 1.65
Liver Boiled Cold Lobster with Mayonnaise, Sliced Tomatoes 1.05
Stuffed Lobster Thermidor, Mayonnaise, Sliced Tomatoes 1.65
Whole Boiled Lobster (According to Size), Butter Sauce and Potatoes 1.40

Fried Sea Food
CAPTAIN'S NEW RECIPE—Smith Island's Famous Crab Cakes a Succulent Maryland Dish 75
Fried Fluke & Sole, Tarter Sauce, Fried Potatoes and Cole Slaw 60
Fried Haddock Steak, Cole Slaw, Julienned Potatoes 60
Fried Long Island Scallops with Bacon, Tarter Sauce and Fried Potatoes 85
Fried Codfish with Potatoes and Cole Slaw 65
Fried Fresh Shrimps, Tarter Sauce, Fried Potatoes and Bacon 75
Combination Fried Sea Food, Fried Potatoes, Sliced Tomatoes 75
Fried Frog's Legs, Tarter Sauce, Fried Potatoes and Tomatoes 85
Fried Jumbo Soft Shell Crabs, Tarter Sauce, Julienned Potatoes 95
Fried Smelts with Tarter Sauce and Potatoes 60

Saute Meuniere
2 Soft Shell Crab Steak Meunier, Tarter Sauce, Sliced Tomatoes, French Fried Potatoes 90
Mountain Brook Trout Steak, Meunier, Potatoes and Tomatoes 75 & Up
Purple Smelts, Cole Slaw and Julienned Potatoes 60
Flounder Steak, Cole Slaw and Julienned Potatoes 65
Filet of Sole Saute, Meunier, Potatoes and Cole Slaw 85
Irish Smelt Meunier, Sliced Tomatoes, Julienned Potatoes 1.00 & Up

Baked Sea Food
Baked Red Snapper, Creole Athenienne and Potatoes 85
Baked Large Cherry Stone Clams a la Casino, Potatoes, Sliced Tomatoes 85
Baked Beefsteak, Cole Slaw and Julienned Potatoes 85
(2) Imperial Devilled Crab a la Maryland 75

All Newburg or Al Gratine
Curry Sea Food Combination, Steamed Rice, Boiled Potato "It Hits the Spot" 1.50
Shrimp a la Newburg on Toast, Julienned Potatoes, Sherry Wine 85
Shrimp a la Newburg on Toast, Boiled Potato, Steamed Rice, Bombay 85
Curry of Shrimp with Steamed Rice and Boiled Potato 85
Fresh Crab Meat a la Newburg, Julienned Potatoes 75
Creamed Crab Haddock a la Gritin, Julienned Potatoes 75
(2) Devilled Crabs, Cole Slaw, Potatoes and Sliced Tomatoes 85
Lobster Tail a la Newburg on Toast, Julienned Potatoes 1.50
Maine Lobster a la Gritin, Julienned Potatoes 1.50
Combination Sea Food a la Newburg on Toast, Potatoes 1.50
Pan-Fried Fillet of Sole, Marguerite, Baked Potatoes 85

Broiled Sea Food
Grilled Smith Island Crab Cakes "These are Certainly a Treat" the Captain's Promise 85
Broiled Fresh Haddock, Cole Slaw, Julienned Potatoes 85
Broiled Beefsteak, Cole Slaw and Julienned Potatoes 85
Broiled Weakfish with Potatoes and Cole Slaw 75
Broiled Sea Trout with Potatoes and Cole Slaw 75
Scallops Brochette with Bacon, Potatoes and Sliced Tomatoes 85
Broiled Sea Bass, Boiled Potatoes, Cole Slaw 85
Broiled Kennebec Salmon Steak, Sliced Tomatoes and Potatoes 85
Baked Lobster, Thermidor, Potatoes, Fried Tomato Slices 1.25
Broiled Shad Roe, Irish Bacon and Potatoes 85
Broiled Swordfish 75
Escalope Vichy with Mushrooms 75
Clock Fritters 65
Boiled Sea Bass, Boiled Potatoes 65
Boiled Codfish, Egg Sauce 65
Broiled Halibut Steak 75
Broiled Boston Scrod 65
(Not Served Between 6 and 9 P. M.)

Rarebits
Welsh Rarebit 60
Long Island Rarebit 70
Golden Buck 70
Yorkshire Buck 75

Sandwiches
Sardine 25 Toast 30
Polish Ham Sandwich 25
Lamb and Tomato 25
Soft Shell Crab 60
(1.00 Bacon and Tomato 30)

Imported
Imported Russian Caviar 1.00
Broiled Imported Irish Bacon 1.00
Brown Imported Irish Ham 75

Eggs
Smithfield Ham and Eggs 1.00
Ham and Scrambled Eggs 65
Shirred Eggs, Bacon or Ham 65
Braised or Scrambled Eggs 45

Cheese
Querquet (Imported) 40
(20 American 20 Provolone 20 Feta 40)

Coffee
Decaf Coffee 15
Decaf Tea 15
Cup of Coffee 10
Pot of Tea 15
Turkish Coffee 10

"We do not serve any dinner for two persons"

ANY FISH ORDER SERVED FOR TWO (35c. Extra) STEAKS AND CHOPS (50c. Extra)

SPECIAL NOTICE—Any of the items listed in this Menu may be purchased at the Porthole to take home. Carefully packed in convenient containers.

Chops, Etc. are cooked to order.