MIKE'S SHIP-A-HOY
SEA FOOD GROTTO

Mike's Ship-a-hoy is one of the Show Places of New York
"Known as the Best from Coast to Coast"
"Its A Natural!"—Where Columbus meets Broadway at 66th St.
When in New York be sure to visit the Ship that never
goes to sea
Telephone SUSquehanna 7-8928

Gangplank To Boat

Promenade Bridge

Promenade Deck

"Do You Want Good Steak — See Mike"

SPECIAL NOTICE
Any of the items listed in this Menu may be purchased at the Porthole to take home.
Carefully packed in convenient containers.
TO AVOID DELAY – PLEASE GIVE WAITER TIME
FROM THE BAR

Don’t get angry when you enter the Ship-A-Hoy and find every table taken and you are compelled to wait for one. Think of the bad nights, when the table, and even Captain Mike would feel like kissing you if you came in.

LARGE SOFT STEAMED CLAMS, CLAM BROTH, MELTED BUTTER........60

OSTERS, CLAMS AND APPETIZERS

Blue Point Cocktail...........25 Bismarck Herring........20 Lumph Crabmeat........50
Cape Cod Cocktail...........35 Tomato Juice...........15 Lobster Cocktail........60
Cowboys Cocktail...........40 Orange Juice...........15 Fresh Shrimp Cocktail........25
Lynnhaven Cocktail...........40 Fresh Cocktail...........20 Anchovy Canape........20
Little Neck Cocktail........25 Half Grapefruit...........15 Beluga Caviar........1.00
Clam Stew......................60 Sardines on Lettuce........25 Staffed Celeries...........20
Half Cold Lobster...........40 Hearts of Celery........20 Sauerkraut Juice........20

OSTERS AND CLAM STEWS

Stewed Soft Clams and Broth........60 Clam Stew, Boston Style...........50
Stewed Soft Clams la Providence........62 Soft Creamed Clam Stew...........50
Oyster Stew, Half and Half........50 Oyster Stew, Cream...........50

SOUPS

CHICKEN, RICE 15 CUP OF CLAM BROTH 15 CLAM CHOWDER 15
Boston Cream Clam Chowder 20 Onion Soup 15 Onion Soup au Gratin 20
Cold Consomme in Jelly 20 Clear Turtle 30 Cold Tomato Madrilene 20
Tomato Soup 30 (Soups Served without Stews 10c. Extra)

ENTREES

Alvenvy’s Chicken Fricassée with Raisin’s Rice, India Fashion........75
Fried Leg of Chicken, Southern Style, Potatoes and Vegetable........75
Shredded Eggs with Chicken Livers, Fresh Mushrooms and Potatoes........70
Breaded Veal Cutlet, Milanesa, Potatoes and Vegetable...........65
Braised King Salmon Steak, Julienne Potatoes, Sliced Tomatoes........75
Broiled Fresh Shad Roe with Bacon, Sliced Tomatoes, Julienne Potatoes 85 to 1.00
Broiled Boneless Shad with Sliced Tomatoes, Julienne Potatoes........75
Finan Haddie, as Gratin or Dolomino...........45 Steamed
Split and Broiled Jumbo Canadian Silver Smelt, au Gratin Potatoes........75
Broiled Striped Bass Steak with Julienne Potatoes and String Beans........70
Broiled Fresh Sardinefis, Sliced Tomatoes, Julienne Potatoes...........75
Braised Oysters Shells Crabs, Tartar Sauce, Sliced Tomatoes...........90
Chicken a la King on Toast, Green Peas and Potatoes, Chafing Dish........1.00
Genuine Call’s Liver, Polish Bacon, Tomatoes and Potatoes...........75
Braised Oysters in Causerole, Madras Wine, Mushrooms and Potatoes........75
Sliced Beef Tenderloin a la Deutsch on Casterole with Mushrooms........75
Call’s Sweetbreads with Fresh Mushrooms on Toast, Tomato and Potatoes........60
Virginia Ham Steak, Southern Style, Sliced Pineapple, Plum, Sweet Potatoes........75
Grilled Chopped Sirloin Steak, Parsley Potatoes, Onions...............50
Half Broiled Milk Fed Chicken, Sliced Tomato and Julienne Potatoes........75

MISCELLANEOUS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Salisbury Steak, Onions, Cream Sauce, Baked Banana, Potatoes</td>
<td>$65</td>
</tr>
<tr>
<td>Wiener Schnitzel with Egg, Fried Potatoes and Sliced Tomatoes, Anchovy</td>
<td>$60</td>
</tr>
<tr>
<td>Breaded Veal Cutlet, Potatoes, Spaghettì or Vegetable</td>
<td>$55</td>
</tr>
<tr>
<td>Lamb Chop Combination, Fried Potatoes and Sliced Tomatoes</td>
<td>$85</td>
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<tr>
<td>Pork Chop Combination, Fried Potatoes and Sliced Tomatoes</td>
<td>$75</td>
</tr>
<tr>
<td>Brochette Combination, Fried Potatoes and Sliced Tomatoes with Bacon</td>
<td>$1.00</td>
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SALADS AND COLD DISHES

Seaford Platter Consisting of: Crabmeat, Shrimp, Lobster and Lettuce........1.00
Special Lumped Crabmeat, Lettuce, Tomato, Marinated or Russian Dressing.........75
Stuffed Tomatoes, Crabmeat or Shrimps, Potato Salad 75, Lettuce and Tomato........75
Hearts of Lettuce Salad 75 Lobster Tail Salad 75 Sliced Tomatoes........25
Chicken Salad 75 Shrimp Salad 85 Combination 60
Crabmeat Salad 75 Sliced Cucumbers 20 Combination 50
Russian Dressing (For Person) 20 Maine Lobster Salad 1.25

STEAKS AND CHOPS, BROILED

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Sizzling Sirloin Steak</td>
<td>$1.00</td>
</tr>
<tr>
<td>Sizzling Sirloin Steak (for 2)</td>
<td>$3.00</td>
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<tr>
<td>Delmonico Steak (for 1)</td>
<td>$1.40</td>
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<tr>
<td>Filet Mignon, Mushrooms</td>
<td>$1.25</td>
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<tr>
<td>Steak &amp; a Minute</td>
<td>$1.00</td>
</tr>
<tr>
<td>Sizzling Club Steak (For 1)</td>
<td>$1.50</td>
</tr>
<tr>
<td>(2) Broiled Lamb Chops</td>
<td>$2.50</td>
</tr>
<tr>
<td>(2) Lamb Chops with Kidney</td>
<td>$2.00</td>
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<tr>
<td>Mushrooms on Steaks (p. p.)</td>
<td>$25</td>
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</table>

VEGETABLES

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>New Peas</td>
<td>$0.15</td>
</tr>
<tr>
<td>Cabbage</td>
<td>$0.15</td>
</tr>
<tr>
<td>Stewed Tomatoes</td>
<td>$0.15</td>
</tr>
<tr>
<td>Potatoes</td>
<td>$0.15</td>
</tr>
<tr>
<td>Baked Idaho Potato</td>
<td>$0.10</td>
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<tr>
<td>French Fried</td>
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<tr>
<td>Boiled</td>
<td>$0.10</td>
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<tr>
<td>German Fried</td>
<td>$0.25</td>
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<tr>
<td>Julienne 15 Baked 10</td>
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DESSERTS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon Chiffon Pie</td>
<td>$0.25</td>
</tr>
<tr>
<td>Graham Crackers Pie</td>
<td>$0.15</td>
</tr>
<tr>
<td>Rice Pudding</td>
<td>$0.15</td>
</tr>
<tr>
<td>Sliced Apple</td>
<td>$0.15</td>
</tr>
<tr>
<td>Half Grapefruit</td>
<td>$0.15</td>
</tr>
<tr>
<td>Chocolate</td>
<td>$0.15</td>
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<tr>
<td>Stewed Fruit</td>
<td>$0.25</td>
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</table>

ICE CREAM

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla, Strawberry, Chocolate, Butterscotch</td>
<td>$0.20</td>
</tr>
<tr>
<td>Orange Ice</td>
<td>$0.15</td>
</tr>
<tr>
<td>Butterscotch Fudge Ice</td>
<td>$0.15</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brandy Ice Cream</td>
<td>$0.20</td>
</tr>
<tr>
<td>Pie a la Mode</td>
<td>$0.25</td>
</tr>
<tr>
<td>Fresh Pineapple</td>
<td>$0.25</td>
</tr>
<tr>
<td>Fruit Salad</td>
<td>$0.15</td>
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<tr>
<td>Fruit Jello, Cream</td>
<td>$0.15</td>
</tr>
<tr>
<td>Mocha Cake</td>
<td>$0.15</td>
</tr>
<tr>
<td>Apple Streudel</td>
<td>$0.15</td>
</tr>
<tr>
<td>Bananas and Cream</td>
<td>$0.15</td>
</tr>
</tbody>
</table>

ASK FOR OUR WINE LIST

All Sea Food Subject To Fishing Conditions

OUR CAPTAIN’S SPECIAL

VISIT THE SHIP THAT NEVER GOES TO SEAS

“RUIS TTAEFEL”

Dish from Oronje Hotel in Soer Baye, Java, Consisting of Rice, Curry Sauce, Lobster, Shrimp, Crab Meat, Cooked Native Style

“Do you like it hot? We make it hot enough to rem. the roof of your mouth.”

LOBSTER PRINCESSE

Based Lobster Meat, Hearts of Artichoke, Fresh Mushrooms, Green Peppers, Served in Lobster Shell. Sherry Wine Adds a Piquant Touch 1.25

“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 1.25

“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” 1.00

TODAY’S CATCH

(2) Fried Jumbo Soft Shell Crabs, Tartar Sauce, Julienne Potatoes, Sliced Tomatoes 90
(2) Small Soft Shell Crabs, Tartar Sauce, Sliced Tomatoes 90

“The Seafood 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 with Green Pepper, Bacon and Pimiento 85

“No Wonder It Flatters the Palate”

FINNAN HADDIE

Fifeshire is a City in Scotland. From This Ancestry A Scotch Town Comes This Delightable Dish, Finnan Haddie Why Not Try a “Wee Bit”, Steamed, Au Gratin or Dolomino 75

SCALLOPS BROCHEE

Deep Sea Scallops, Skewered on Bamboo Splints with Bacon, Julienne Potatoes, Sliced Tomatoes 75

“It’s Flavor You’re After, Try It!”

SHRIMP CREOLE

Epicurean Delight of Shrimp with Creole Sauce, Rajah’s Steamed Rice and Boiled Potato 85

“Fit for A King or A Queen”

SHAD ROE

Broiled Potomac River Shad Roe, Smithfield Virginia Bacon, Sliced Tomatoes, Julienne Potatoes 85 to 1.00

“Try It” and You’ll Sing Happy Days Are Here Again

“SHISH GEBAF”

Strip of Leg of Lamb, Skewered on Bamboo Splints, Green Pepper, Tomato, Mushroom, Lamb Fat, Grilled Over Glowing Charcoal. “A Little Thyme Adds a Piquant Touch” 1.00

Quality is Our Watchword and Your Safeguard

ASK FOR OUR WINE LIST
# TO AVOID DELAY – PLEASE GIVE WAITER F FROM THE BAR

Don’t get angry when you enter the Ship-A-Hoy and find every table taken if you are compelled to wait. Think of the bad nights when the table, and even Captain Mike would feel like kissing you if you came in.

## LARGE SOFT STEAMED CLAMS, CLAM BROTH, MELTED BUTTER ..... 60

### OYSTERS, CLAMS AND APPETIZERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blue Point Cocktail</td>
<td>.25</td>
</tr>
<tr>
<td>Cape Cod Cocktail</td>
<td>.35</td>
</tr>
<tr>
<td>New England Clam</td>
<td>.40</td>
</tr>
<tr>
<td>Lynnhaven Cocktails</td>
<td>.40</td>
</tr>
<tr>
<td>New York Clam</td>
<td>.45</td>
</tr>
<tr>
<td>Cherry Stone Cocktail</td>
<td>.50</td>
</tr>
<tr>
<td>Half Cold Lobster</td>
<td>.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Steamed Clams</td>
<td>60</td>
</tr>
<tr>
<td>Baked Soft Clams at a Casino</td>
<td>65</td>
</tr>
<tr>
<td>Oyster Stew</td>
<td>50</td>
</tr>
<tr>
<td>CUP OF CLAM BROTH</td>
<td>15</td>
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### SOUPS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Chicken, Rice</td>
<td>15</td>
</tr>
<tr>
<td>CUP OF CLAM BROTH</td>
<td>15</td>
</tr>
<tr>
<td>Boston Cream Clam Chowder</td>
<td>20</td>
</tr>
<tr>
<td>Onion Soup</td>
<td>15</td>
</tr>
<tr>
<td>Cold Comusse</td>
<td>30</td>
</tr>
<tr>
<td>Clear Turtle Soup</td>
<td>30</td>
</tr>
<tr>
<td>Mock Turtle Soup</td>
<td>30</td>
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### ENTREES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Alvenley’s Chicken Fricassee with Rajah’s Rice, India Fashion</td>
<td>75</td>
</tr>
<tr>
<td>Fried Leg of Chicken, Southern Style, Potatoes and Vegetable</td>
<td>75</td>
</tr>
<tr>
<td>Shred Eggs with Chicken Livers, Fresh Mushrooms and Potatoes</td>
<td>70</td>
</tr>
<tr>
<td>Beefsteak Veal Cutlet, Idaho Potatoes and Vegetable</td>
<td>75</td>
</tr>
<tr>
<td>Broiled Kennebec Salmon Steak, Julienne Potatoes, Sliced Tomatoes</td>
<td>75</td>
</tr>
<tr>
<td>Broiled Fresh Shad Roe with Bacon, Sliced Tomatoes, Julienne Potatoes</td>
<td>85 to 1.00</td>
</tr>
<tr>
<td>Broiled Jumbo Shad with Julienne Potatoes, Sliced Tomatoes</td>
<td>85</td>
</tr>
<tr>
<td>Finnah Haddle au Gratien or Dalmorico</td>
<td>65</td>
</tr>
<tr>
<td>Split and Broiled Jumbo Canadian Silver Smelts, au Gratin Potatoes, Tomatoes</td>
<td>70</td>
</tr>
<tr>
<td>Broiled Red Eye Bock, Beef with Julienne Potatoes and String Beans</td>
<td>75</td>
</tr>
<tr>
<td>Broiled Fresh Swordfish, Sliced Tomatoes, Julienne Potatoes</td>
<td>75</td>
</tr>
<tr>
<td>(2) Jumbo Soft Shell Crabs, Tarter Sauce, Sliced Tomatoes</td>
<td>90</td>
</tr>
<tr>
<td>Chicken a la King on Toast, Greens Peas and Potatoes, Chefing Dish</td>
<td>75</td>
</tr>
<tr>
<td>Cantaloupe Melon, Polish Bacon, Tomatoes and Mushrooms</td>
<td>75</td>
</tr>
<tr>
<td>Braised Sweetbreads in Casserole, Madeira Wine, Mushrooms and Potatoes</td>
<td>60</td>
</tr>
<tr>
<td>Sliced Beef Tenderloin a la Deutschland on Casserole with Mushrooms</td>
<td>75</td>
</tr>
<tr>
<td>Capit, Served with Fresh Mushrooms on Toast, Tomatoes and Potatoes</td>
<td>75</td>
</tr>
<tr>
<td>Virginia Ham Steak, Southern Style, Sliced Pineapple, Plum, Sweet Potatoes</td>
<td>50</td>
</tr>
<tr>
<td>Grilled Chopped Sirlion Steak, Parsley Potatoes, Onions</td>
<td>50</td>
</tr>
<tr>
<td>Breaded Half Milk Fed Chicken, Sliced Tomato and Julienne Potatoes</td>
<td>75</td>
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### MISCELLANEOUS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Charcoal Grilled Salisbury Steak, Onions, Cream Sauce, Baked Banana, Potatoes</td>
<td>65</td>
</tr>
<tr>
<td>Winner Schnitl with Egg, Fried Potatoes and Sliced Tomatoes, Anchovies</td>
<td>60</td>
</tr>
<tr>
<td>Breaded Veal Cutlet, Potatoes, Spaghetti or Vegetable</td>
<td>55</td>
</tr>
<tr>
<td>Lamb Chop Combination, Fried Potatoes and Sliced Tomatoes</td>
<td>85</td>
</tr>
<tr>
<td>Pork Chop Combination, Fried Potatoes and Sliced Tomatoes</td>
<td>75</td>
</tr>
<tr>
<td>Sliced Potatoes and Sliced Tomatoes with Bacon</td>
<td>1.00</td>
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### SALADS AND COLD DISHES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Seafood Platter Consisting of: Crabmeat, Shrimp, Lobster and Lettuce</td>
<td>1.00</td>
</tr>
<tr>
<td>Surf Leg, Lump Crabmeat, Lettuce and Tomatoes, Mayonnaise or Russian Dressing</td>
<td>60</td>
</tr>
<tr>
<td>Stuffed Tomato, Crabmeat or Shrimps, Potato Salad 75 Lettuce and Tomato Salad</td>
<td>25</td>
</tr>
<tr>
<td>Hearty Beef Salad</td>
<td>25</td>
</tr>
<tr>
<td>Chicken Salad</td>
<td>75</td>
</tr>
<tr>
<td>Cranberry Salad</td>
<td>75</td>
</tr>
<tr>
<td>Russian Dressing (Per Person)</td>
<td>20</td>
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### STEAKS AND CHOPS, BROILED

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Sizzling Sirloin Steak</td>
<td>1.00</td>
</tr>
<tr>
<td>Sizzling Sirloin Steak (for 2)</td>
<td>2.00</td>
</tr>
<tr>
<td>Delmonico Steak</td>
<td>3.00</td>
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<tr>
<td>Filet Mignon, Mushrooms</td>
<td>1.25</td>
</tr>
<tr>
<td>Steak a la minute</td>
<td>1.00</td>
</tr>
<tr>
<td>Sizzling Club Steak</td>
<td>1.00</td>
</tr>
<tr>
<td>(2) Broiled Lamb Chops</td>
<td>1.50</td>
</tr>
<tr>
<td>(2) Lamb Chops with Kidney</td>
<td>1.50</td>
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### VEGETABLES

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>New Peas</td>
<td>15</td>
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<tr>
<td>Caulliflower</td>
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<tr>
<td>Steamed Tomatoes</td>
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### POTATOES

<table>
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<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Baked Idaho Potato</td>
<td>10</td>
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<tr>
<td>Fried Potatoes</td>
<td>15</td>
</tr>
<tr>
<td>Boiled</td>
<td>10</td>
</tr>
<tr>
<td>German Fried</td>
<td>25</td>
</tr>
<tr>
<td>Baked 15</td>
<td>15</td>
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### DESSERTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Lemon Chiffon Pie</td>
<td>.25</td>
</tr>
<tr>
<td>Graham Creeker Pie</td>
<td>.25</td>
</tr>
<tr>
<td>Rice Pudding</td>
<td>.25</td>
</tr>
<tr>
<td>Sliced Orange</td>
<td>.15</td>
</tr>
<tr>
<td>Halva</td>
<td>.15</td>
</tr>
<tr>
<td>Chocolate Cake</td>
<td>.15</td>
</tr>
<tr>
<td>Butterscotch Fudge Pie</td>
<td>.15</td>
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</table>

### ICE CREAM

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Vanilla, Strawberry</td>
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<tr>
<td>Banana Split</td>
<td>.25</td>
</tr>
<tr>
<td>Hot Chocolate Fudge</td>
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</tr>
<tr>
<td>Orange or Chocolate</td>
<td>.15</td>
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<tr>
<td>Buttercut Fudge</td>
<td>.25</td>
</tr>
<tr>
<td>Iced Cream</td>
<td></td>
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<tr>
<td>Butterscotch Fudge Sundaie</td>
<td>.25</td>
</tr>
</tbody>
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We assume no responsibility for lost or exchanged articles or any other property left over.
<table>
<thead>
<tr>
<th><strong>OUR CAPTAIN'S SPECIALS</strong></th>
<th><strong>VISIT THE SHIP THAT NEVER GOES TO SEA</strong></th>
</tr>
</thead>
</table>

**"RIJS TTAEFEL"**
Dish From Orange Hotel in Seor Boya, Java, Consisting of Rice, Curry Sauce, Lobster, Shrimp, Crab Meat, Cocked Native Style...

"Do you like it hot? We make it hot enough to remold the root of your mouth."

**LOBSTER PRINCESS**
Boxed Lobster Meat, Hearts of Artichoke, Fresh Mushrooms, Green Peppers, Served in Lobster Shell. Sherry Wine Adds a Piquant Touch... **1.25**

A Small Touch — But Worth It!

**SEAFOOD PLATTER**
A Potpourri of Delicacies From the Sea and Shore. Half Cold Lobster, Shrimp, Crab Meat, Clams on Half Shell, Dressing...

"Will Lift the Hair from the Skull and Cause Tears to Flow with Joy!" **1.00**

**PIECES OF EIGHT**
Timbale of Lobster, Crab Meat, Celery, Anchovy, Tomatoes, Avocado, Buccaneer Dressing. "Fit for the Gods" **1.00**

**TODAY'S CATCH**
(2) Fried Jumbo Soft Shell Crabs, Tartar Sauce, Julienne Potatoes, Sliced Tomatoes **90**

Crabs Received Daily from Crisfield, Maryland. "Crabs, but you will never feel crabby eating them" **85**

**OYSTERS or CLAMS CASINO**
"Thank Heaven!" Here, at Last, Is Something New Baked Oysters or Clams with Green Pepper, Bacon and Pimiento **85**

"No Wonder It Flatters the Palate" **75**

**FINNAN HADDIE**
Fifeshire is a City in Scotland. From This Anch. A Scotch Town Comes This Delectable Dish, Finnan Haddie, Why Not Try a "Wee Bit", Steamed, Au Gratin or Delmonico... **85**

**SCALLOPS BROCHETTE**
Deep Sea Scallops, Skewered on Bamboo Splints with Bacon, Julienne Potatoes, Sliced Tomatoes 75 "If It's Flavor You're After, Try It!" **85**

**SHRIMP CREOLE**
Epicurean Delight of Shrimp with Creole Sauce, Raffia Steamed Rice and Boiled Potato **85**

"Fit for A King or A Queen" **85**

**SHAD ROE**
Broiled Potomac River Shad Roe, Smithfield Virginia Bacon, Sliced Tomatoes, Julienne Potatoes **85 to 1.00**

"Try It!" and You'll Sing Happy Days Are Here Again **85**

**"SHISH GEBAP"**
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" **85**

1.00

Quality is Our Watchword and Your Safeguard

**ASK FOR OUR WINE LIST**

All Sea Food Subject To Fishing Conditions
FULL ORDER AT ONE TIME AS ALL SEA FOODS, STEAKS, CHOPS, ETC. ARE COOKED TO ORDER.

FAVORITES on the CAPTAIN'S DINNER and DAILY ARRIVALS

**BROILED BONELESS SHAD** .......................... 75
**BROILED SHAD ROE** .............................. 85 to 1.00
**SOFT SHELL CRABS** ................................. 90
**LARGE SMELLS, Split and Broiled** ............... 75
**BROILED RED SNAPPER** ........................... 75
**FROG'S LEGS, SAUÈTE** ............................. 65
**FRIED "IPSWICH" CLAMS** .......................... 65
**FRIED OYSTERS, POLISH BACON** .................. 70

SEA BREEZE LOBSTER DINNER DE LUXE $1.25

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

- **Shrimp Cocktail**
- **Grapefruit Juice**
- **Bismarck Herring**
- **Fruit Cocktail**
- **Half Grapefruit**
- **Sardines on Lettuce**
- **Blue Point Oyster Cocktail**
- **Tomato Juice**

Clam Chowder  Cup Clam Broth  Soup of the Day

**Fried Oysters, Smithfield Bacon**

Shad Roe, Irish Bacon

(2) Imperial Devilled Crabs

Lobster Thermidor

(2) Fried Soft Shell Crabs

Lobster Tail au Gratin

Whole Cold Lobster

Lobster Tail Salad Pompano Saute

Brook Trout Saute Meuniere Broiled Striped Bass

Broiled Swordfish

(2) Devilled Crabs

(2) Lamb Chops

Steamed Finnian Haddie au Gratin or Broiled or Breaded Salmon

ICE CREAM—Vanilla, Chocolate, Strawberry, Butter Pecan, Brandy Apricot

Orange Ice

Rice Pudding Pies

Figs

Apple Strudel

Coffee Tea  Demi Tasse  Iced Tea or Iced Coffee

SIRLOIN PLANKED STEAK DINNER $1.50

Half Cold Chicken Lobster Cocktail or Mayonnaise Crab Meat Cocktail Shrimp Cocktail

Blue Point Oyster Cocktail Cherrystone Clam Cocktail

Little Neck Clam Cocktail

Clam Chowder  Cup Clam Broth  Soup of the Day

**Sirloin Planked Steak** (for 2, 3, 4, or 5 Persons)

For 1 Person We Serve Sirloin Steak

Planked Boneless Shad and Roe with All the Trimmings

Ice Cream Pudding

Fruit in Season

Layer Cake

Plas

Banananas and Cream

Jello

Stewed Fruit

Stewed Prunes

Coffee Tea  Demi Tasse  Iced Tea or Iced Coffee

DELMONICO PLANKED STEAK DINNER $1.75

Half Cold Chicken Lobster Cocktail or Mayonnaise Cherrystone or Little Neck Cocktail Shrimp Cocktail

Lump Crab Meat Cocktail Blue Point Oyster Cocktail

Clam Chowder  Cup Clam Broth  Soup of the Day

Delmonico Planked Steak (for 2, 3, or 3 Persons)

For 1 Person We Serve Tenderloin Steak, Mushrooms with All the Trimmings

Layer Cake

Pastry

Banananas and Cream

Ice Cream

Preserved Fruit

Sherbet

Jello

Stewed Fruit

Stewed Prunes

Coffee Tea  Demi Tasse  Iced Tea or Iced Coffee

BOUILLABAISSE MARSEILLAISE

(Fish Stew)

Epicures Delight of Clams, Lobster, Bass, Halibut and Salmon Served in Chafing Dish, French Croutons, Imported Saffron ? 1.25

LOBSTERS (Price According to Weight)

Maine Lobster a la Newburg and Potatoes 1.35

Lobster Tail a la Newburg on Toast with Potatoes .......................... 85

Lobster with Mayonnaise, Sliced Tomatoes and Potatoes .................. 1.35

Staffed Lobster, Thermidor, Julienne Potatoes ............................. 1.00

Whole Broiled Lobster (According to Size), Butter Sauce and Potatoes ..

FRIED SEA FOOD

Fried Oysters, Tartar Sauce, Bacon, Cole Slaw, Julienne Potatoes 70

Fried Filet of Sole, Tartar Sauce, Fried Potatoes and Cole Slaw 60

Fried Halibut, Cole Slaw, Julienne Potatoes 75

Fried Long Island Salmon, Tartar Sauce and French Fries 75

Fried Codfish Steak, Potatoes and Cole Slaw 65

Fried Fresh Shrimp, Tartar Sauce, Fried Potatoes and Tomatoes 45

Combination Fried Sea Food, Fried Potatoes, Sliced Tomatoes 75

Fried Fish's Legs, Tartar Sauce, Fried Potatoes and Tomatoes 85

(2) Fried Jumbo Soft Shell Crabs, Tartar Sauce, Julienne Potatoes 60

Fried Smelts, Tartar Sauce and Potatoes 60

SAUTE MEUNIERE

Oysters Saute, Smithfield Bacon, Julienne Potatoes, Sliced Tomatoes 75

Mountains Broiled Trout, Saute Meuniere, Potatoes and Tomatoes 75 and Up

Porgie Saute, Cole Slaw and Julienne Potatoes 60

Flounder, Saute, Cole Slaw and Julienne Potatoes 55

Filet of Sole, Saute Meuniere, Potatoes and Cole Potatoes 45

Pompano, Saute Meuniere, Potatoes and Julienne Tomatoes 1.00 and Up

BAKED SEA FOOD

Baked Oysters Casino with Julienne Potatoes, Sliced Tomatoes 85

Baked Large Cherryystone Clams a la Casino, Potatoes, Sliced Tomatoes 85

Baked Bluefish, Potatoes, Cole Slaw, Creole Sauce 75

(2) Imperial Devilled Crabs a la Maryland 75

A LA NEWBURG OR AU GRATIN

Escaloped Oysters with Mushrooms, Julienne Potatoes 75

Shrimps a la Newburg on Toast, Julienne Potatoes, Sherry Wine 85

Champagne Croque on Toast, Broiled Potatoes, Steamed Rice, Bombay 85

Curry of Shrimp, Steamed Rice, Broiled Potatoes 85

Fresh Crab Meat a la Newburg, Julienne Potatoes 75

Fresh Fish Steak a la Newburg, Julienne Potatoes 75

Creamed Finnian Haddie a la Gratin, Julienne Potatoes 75

(2) Devilled Crab, Cole Slaw, Potatoes and Sliced Tomatoes 75

Lobster Tail a la Newburg on Toast, Julienne Potatoes 85

Fresh Lobster a la Gratin, Julienne Potatoes 75

Combination Sea Food a la Newburg on Toast, Potatoes 85

Poached Filet of Sole, Marguerite, Broiled Potatoes 75

BROILED SEA FOOD

Grilled Oysters on Toast, Grilled Tomatoes, Julienne Potatoes 85

Boiled Fresh Mackarel, Cole Slaw, Julienne Potatoes 65

Boiled Bluefish, Cole Slaw, Julienne Potatoes 65

Boiled Weakfish, Potatoes and Cole Slaw 65

Broiled Sea Trout with, Saute Meuniere, Potatoes and Tomatoes 75

Seacoast Brochettes with Bacon, Potatoes and Sliced Tomatoes 65

Broiled Sea Bass, Baked Potatoes, Cole Slaw 65

Broiled Kingfish Salmon Steak, Sliced Tomato and Potatoes 75

Baked Lobster, Thermidor, Potatoes and Tomato Slices 1.00

Boiled Shad Roe, Irish Bacon and Potatoes 85 to 1.00

Boiled Swordfish 75

Escaloped Seacoast, Mushrooms 75

Clam Fritters 65

Boiled Sea Bass, Baked Potatoes 65

Boiled Codfish, Egg Sauce 65

Steamed Fresh Shrimp 65

Broiled Halibut Steak 75

Broiled Boston Scrod 65

(2) Broiled Soft Shell Crabs 75

(Not Served Between 6 and 9 P. M.)

RAREBITS

Welsh Rarebit . 50

Long Island Rarebit . 60

Golden Buck . 60

Yorkshire Buck . 65

SWEDISHES

sardine . 25

Toasted Cheese . 25

Polish Ham Sandwich 25

Filet of Sole . 30

American Cheese . 25

Chicken Sandwich . 55

Soft Shell Crab . 50

Swiss Cheese . 30

Chicken Salad . 50

Delmonico Steak 1.00

Bacon and Tomato . 33

Crabmeat or Lobster . 50

IMPORTED

Imported Russian Caviar 1.00

Boiled Imported Irish Bacon 1.00

Irish Black Pudding . 55

Imported Polish Ham 75

Imported Holland Frankfurters 75

Boiled Imported Irish Ham 1.00

Irish Black Pudding . 55

Smithfield Ham Bacon 1.25

EGGS

Smithfield Ham and Eggs . 75

Ham and Eggs . 75

Shredded Eggs, Bacon or Ham . 50

Boiled, Fried or Scrambled Eggs . 45

Boiled, Fried or Scrambled Eggs . 45

Genuine Canadian Bacon and Eggs . 75

CHEESE

Rougifort (Imported) . 45

Camembert (Dom.) . 20

American . 20

Swiss . 50

Feta . 30

COFFEE

Iced Coffee . 10

Pot of Tea . 10

Milk. Glass . 10

Iced Tea . 10

Pot of Coffee. Cream . 10

WE DO NOT SERVE ANY DINNER FOR TWO PERSONS.

ANY FISH ORDER SERVED FOR TWO (35c. Extra) STEAKS & CHOPS (50c. Extra)
ULL ORDER AT ONE TIME AS ALL SEA FOODS, STEAKS,  

Sunday, November 30, 1941

FAVORITES on the CAPTAIN’S  
DINNER and DAILY ARRIVALS

BROILED BONELESS SHAD ..........75  
BROILED SHAD ROE .............85 to 1.00  
SOFT SHELL CRABS .............. 90  
LARGE SMELTS, Split and Broiled ..........75  
BROILED RED SNAPPER ..........75  
FROG’S LEGS, SAUTE ..........85  
FRIED “IPSWICH” CLAMS .......... 65  
FRIED OYSTERS, POLISH BACON ........70

SEA BREEZE LOBSTER DINNER DE LUXE $1.25

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

Shrimp Cocktail  
Grapefruit Juice  
Fruit Cocktail  
Sardines on Lettuce  
Blue Point Oyster Cocktail  
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  
(2) Imperial Devilled Crabs  
(2) Fried Soft Shell Crabs  
(2) Whole Cold Lobster  
(2) Lobster Tail a la Newburg  
(2) Pompano Saute  
Broiled Striped Bass  
Broiled Chicken  
Steamed Finnan Haddie au Gratin or Broiled or Boiled Red Snapper

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

SIRLOIN PLANKED STEAK DINNER $1.50

Half Cold Chicken Lobster Cocktail or Mayonnaise
Crab Meat Cocktail  
Shrimp Cocktail  
Blue Point Oyster Cocktail  
Cherrystone Clam Cocktail  
Little Neck Clam Cocktail
Clam Chowder  
Cup Clam Broth  
*Soup of the Day

Sirloin Planked Steak (for 2, 3, 4, or 5 Persons)
For 1 Person We Serve Sirloin Steak
Planked Boneless Shad and Roe with All the Trimmings

Ice Cream  
Pudding  
Pies  
Banananas and Cream  
Stewed Fruit  
Layer Cake  
Jello  
Stewed Prunes  
Apple Strudel  
Coffee  
Tea  
Demi Tasse  
Iced Tea  
or  Iced Coffee

DELMONICO PLANKED STEAK DINNER $1.75

Half Cold Chicken Lobster Cocktail or Mayonnaise
Cherrystone or Little Neck Cocktail  
Shrimp Cocktail  
Lump Crab Meat Cocktail  
Blue Point Oyster Cocktail
Clam Chowder  
Cup Clam Broth  
*Soup of the Day

Delmonico Planked Steak (For 2, 3, or 3 Persons)
For 1 Person We Serve Tenderloin Steak, Mushrooms
with All the Trimmings

Layer Cake  
Jello  
Banananas and Cream  
Pies  
Preserved Fruit  
Ice Cream  
Sherbet  
Pudding  
Apple Strudel  
Stewed Prunes  
Coffee  
Tea  
Demi Tasse  
Iced Tea  
or  Iced Coffee
BOUILBAISSE MARSEILLAISE
(Fish Stew)
Epicurean Delight of Clams, Lobster, Bass, Halibut and Salmon Served in Chafing Dish, French Croustons, Imported Saffron ? ?
1.25

LOBSTERS (Price According to Weight)
Maine Lobster to a Newburg and Potatoes .................... 1.35
Lobster Tail to a Newburg on Toast with Potatoes ............ 85
Live Rollover to a Lobster with Mantou, Stuffed Tomatoes .... 65
Stuffed Lobster, Thermidor, Julienne Potatoes ............... 1.00

FRIED SEA FOOD
Fried Oysters, Tartar Sauce, Bacon, Cole Slaw, Julienne Potatoes 70
Fried Filet of Sole, Tartar Sauce, Fried Potatoes and Cole Slaw 85
Fried Halibut Steaks, Cole Slaw, Julienne Potatoes .......... 85
Fried Long Island Scallops and Bacon, Tartar Sauce and Fried Potatoes 75
Fried Godflesh Steak, Potatoes and Cole Slaw .............. 85
Fried Fresh Shrimps, Tartar Sauce, Fried Potatoes and Bacon . 75
Combination Fried Sea Food, Fried Potatoes, Sliced Tomatoes 85
Fried Frog's Legs, Tartar Sauce, Fried Potatoes and Tomatoes 85
(2) Fried Jumbo Soft Shell Crabs, Tartar Sauce, Julienne Potatoes 90
Fried Smelts, Tartar Sauce and Potatoes ................... 60

SAUTE MEUNIERE
Oysters Sante, Smithfield Bacon, Julienne Potatoes, Sliced Tomatoes 75
Mountain Brook Trout, Sauté Meuniera, Potatoes and Tomatoes .... Up
Porgie Sante, Cole Slaw and Julienne Potatoes ............. 60
Flounder, Sante, Cole Slaw and Julienne Potatoes .......... 85
Filet of Sole, Sauté Meuniera, Potatoes and Cole Slaw ....... 60
Compasso, Sauté Meuniera, Sliced Tomatoes, Julienne Potatoes 1.00 and Up

BAKED SEA FOOD
Baked Oysters Casino with Julienne Potatoes, Sliced Tomatoes 85
Baked Large Cherry Stone Clams a la Casino, Potatoes, Sliced Tomatoes 85
Baked Bluefish, Potatoes, Cole Slaw, Creole Sauce ........... 75
(2) Imperial Broiled Crabs a la Maryland .................. 85

A LA NEWBURG OR AU GRATIN
Escaloped Oysters with Mushrooms, Julienne Potatoes ........ 75
Shrimp a la Newburg, Julienne Potatoes, Sherry Wine ....... 85
Shrimp Creole on Toast, Boiled Potatoes, Steamed Rice, Bombay 85
Curry of Shrimp, Steamed Rice, Boiled Potato ............. 85
Fresh Crab Meat au Gratin, Julienne Potatoes ............... 75
Fresh Crab Meat a la Newburg, Julienne Potatoes ......... 75
Creole Finnan Haddie au Gratin, Julienne Potatoes ........ 75
(2) Devilled Crabs, Cole Slaw and Sliced Tomatoes ......... 85
Lobsters Tail a Newburg on Toast, Julienne Potatoes ....... 85
Fresh Lobster au Gratin, Julienne Potatoes ................ 85
Combination Sea Food a la Newburg on Toast, Potatoes .... 85
filet of Sole, Sauté Meuniera, Shrimp, Creamed Tomatoes, Boiled Potatoes 75

BROILED SEA FOOD
Grilled Oysters on Toast, Grilled Tomatoes, Julienne Potatoes 85
Broiled Fresh Mackeral, Cole Slaw, Julienne Potatoes ....... 60
Broiled Bluefish, Cole Slaw, Julienne Potatoes .............. 75
Broiled Wreckfish, Potatoes and Cole Slaw ................ 85
Broiled Sea Trout with Potatoes and Cole Slaw .......... 85
Scallops Broiled with Bacon, Potatoes, Creamed Tomatoes 65
Broiled Sea Bass, Boiled Potatoes, Cole Slaw .......... 85
Broiled King Crab with Salmon Steak, Sliced Tomatoes .... 85
Baked Lobster, Thermoire, Potatoes and Tomato Slices .... 1.00
Broiled Shad Roe, Irish Bacon and Potatoes .......... 85 to 1.00
Broiled Swordfish ........................................... 85
Escaloped Scallops, Mushrooms ............................. 75
Clam Fricasse ..25.................. 85
Broiled Sea Bass, Boiled Potatoes 65
Broiled Codfish, Egg Sauce ....... 85
Broiled Scallop, Butter Sauce ...... 85
Broiled Halibut Steak ........... 75
Broiled Boston Scrod ....... 65

(Rasnot Between 6 and 9 P. M.)

RAWBEBITS
Welsh Rarebit ................................................ 50
Long Island Rarebit ......................................... 60

Long Island Rarebit ......................................... 60

SANDWICHES
Sardine 25 Toast .30.......................... 25
Polish Ham Sandwich 25.......................... 25
Lettuce and Tomato .25.......................... 25
Soft Shell Crab .50.......................... 50

Imported Smoked Ham ...1.00
Grilled Ham and Eggs ....50
Imported Polish Ham ....75

EGGS
Smithfield Ham and Eggs ....75
Ham, 60
Shirred Eggs, Bacon or Ham .50
Shirred Eggs, Bacon or Ham ....50
Fried or Scrambled Eggs ...40

Cheese
Roquefort (Imported) ...40
Camembert (Dom.) ....20

Cheese
Rouget (Imported) .20
American .................. 20

CHEESE
Roquefort (Imported) .20
Provolone ............. 50
Swiss ..................... 30

COFFEE
Icee Coffee ............ 10
Pot of Tea .............. 10
Milk, Glass .......... 10
Icee Coffee ............ 10
Pot of Cream, Coffee .... 10

*AWE DO NOT SERVE ANY DINNER FOR TWO PERSONS*

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