Hemenway's
Sea Food Grill & Oyster Bar

Charles Martin Hemenway (1886-1964) was an avid sportsman and fisherman; and in business, he was a pioneer in entrepreneurial spirit. He was a resident of Wellesley Hills, Massachusetts, and New London, New Hampshire. He had achieved only a seventh grade formal education; but rose in the business world to become President of the Moxie Beverage Company, the New Haven Railroad, and the Varsity-Royale Record Company (Decca Records). He introduced soft-serve ice cream to the New York World's Fair in 1939; and was the first person, along with his wife, Ann Boynton Hemenway, to fly as a passenger on a commercial airliner from Boston, Massachusetts. His fishing trips took him throughout North America, but his favorite trip was to the Miramichi River in New Brunswick, during salmon season. This restaurant is dedicated to my late grandfather, Charles M. Hemenway.

Ned Grace
Edward P. Grace, III
President

THURSDAY, OCTOBER 31ST, 1985
HALLOWEENT!
Our fish story

We aspire to bring you the highest quality, freshest fin-fish, shellfish, and mollusks in the United States. We send our refrigerated truck to Boston’s Logan Airport to pick up our shipments of sea food that we have flown in from all over the globe. Our local sea food species are normally from the ports of New Bedford, Boston, Gloucester, Point Judith, or Rockland, Maine. We pay a premium for our local fish that are “processed and boxed” on the trawlers, rather than just cleaned and penn’d. This procedure prevents the crushing and mishandling of the fish, and insures that we can deliver the highest quality fish available to your table.

Availability – The availability of all our species depends on seasonality, weather, and just plain “fishing luck”! We have priced the items that we have available today.

Menu – Due to product availability and seasonality, we will change and re-print our menu daily to eliminate such problems as: squinting at dimly lit blackboards, or ordering a menu item that is not available on a fixed menu.

Parking – For your convenience and added security, we offer free valet parking in the parking garage in this building after 5:00 p.m. Be sure to have your parking ticket validated by your waiter/waitress before you leave the restaurant.

Retail Market – Open seven days a week. Featuring the freshest, highest quality seafood available.

Complaints – By all means; if you or any of your guests are not satisfied with your dining experience, please let us know immediately. We will take whatever steps are necessary to insure your satisfaction.
HEMENWAY’S OYSTER BAR

All native North American oysters belong to the same family (crassostrea virginica), but habitat and food supply influence their size, shape, and flavor.

Oysters are always “in season” at Hemenway’s. Contrary to the myth surrounding them, oysters can be eaten year-round; not just in the months with an “R” in them. We are proud to offer a selection of many different kinds of oysters, that are seasonally available from all parts of North America, from Canada south to the Gulf Coast, west to Puget Sound.

Apalachicola – from the Florida Panhandle ca.
Belon – native to France, now grown in Maine 95 ea.
Blue Point – from Long Island “A NEW ENGLAND FAVORITE” 85 ea.
Carquet – from New Brunswick ea.
Cedarpoint – from Long Island ea.
Chatham – from Chatham, Cape Cod ea.
Chincoteague – from the same named island off Maryland ea.
Cotuit – from Cotuit, Cape Cod ”ONE OF THE WORLDS FINEST” ea.
Golden Mantle – from Puget Sound ea.
James Point – from Chesapeake Bay .85 ea.
Kent Island – from Chesapeake Bay ea.
Malpeque – from Prince Edward Island, Canada ea.
Marennes – native to France, now grown in Maine ea.
New Orleans – from Breton Sound, Louisiana .75 ea.
NEW JERSEY – from CAPE MAY COAST .85 ea.
RHODE ISLAND – Sakonnet River, “Cultivated” .75 ea.

Clams
Littleneck .................. 65 ea.
Cherrystone .................. 55 ea.
Crab Claws
Red .................. ea.
Stone .................. ea.

Shrimp
Jumbo Shrimp .................. 1.25 ea.
Colossal Shrimp .................. ea.

All oyster bar items are priced per piece, minimums are mix and match, per order.

APPETIZERS

Steamed Mussels .................. 5.75
Steamed Clams .................. 7.95
Clams Casino (6) .................. 3.95
Fried Squid .................. 4.50
Fried Clams .................. 6.95
Grilled Shrimp (6) .................. 6.75
Grilled Bacon Wrap Scallops (6) .................. 6.75
Smoked Salmon .................. 6.50
Snail Salad .................. 3.50
Smoked Bluefish Pate .................. 5.95
Smoked Mussel Plate .................. 5.95
Buffalo Style Chicken Wings .................. 3.75
Fried Assorted Plate (Clams, Shrimp, Scallops) .................. 6.75
Smoked Rainbow Trout .................. 5.95
Crab n’ Shrimp Potato Skins .................. 4.75
Oysters Hemenway .................. 5.95
OYSTERS CASINO .................. 5.50

To complement your dining experience, we offer a premium selection of domestic and imported wines by the glass, as well as an extensive list of bottled wines.
TODAY'S CATCH

Items below are broiled; or grilled, where appropriate.
Includes house salad with baby shrimp, fresh rolls and butter, and your choice of baked potato, French fries or rice pilaf.

Bluefish, baked with garlic butter ......................................................... 8.95
Dolphin (Not "Flipper") .............................................................................
Flounder, New Bedford, broiled with seasoned crumbs ......................... 9.95
Fluke, New Bedford, broiled with seasoned crumbs .............................. 9.95
Grouper, Florida, baked with herb crumb topping ............................... 12.95
Haddock, New Bedford, baked with herb crumb topping .................... 11.95
Halibut, Nova Scotia, grilled with lemon butter .................................. 11.95
King Fish .................................................................................................. 9.95
Lake Trout ..............................................................................................
Mackerel .................................................................................................
Marlin ....................................................................................................... 8.75
Monkfish, New Bedford, baked with garlic butter .............................. 8.75
Northern Pike ........................................................................................
Pompano .................................................................................................
Red Snapper, Florida, broiled almondine ............................................. 12.95
Salmon, Coho .........................................................................................
Salmon, Norwegian, grilled with dill mayonnaise ............................... 13.95
Scallops, Southeastern Bay, Canadian Bay, broiled with lemon butter and seasoned crumbs 10.95
Scallops, Cape Cod, Nova Scotia Cape, broiled with herb crumb topping 11.95
Scallops, Sea, New Bedford, broiled with herb crumb topping ........ 13.95
Scrod, New Bedford, baked with herb crumb topping ...................... 8.50
Shad .........................................................................................................
Shark ....................................................................................................... 8.50
Sole ...........................................................................................................
Sole ...........................................................................................................
Sole ...........................................................................................................
Stripped Bass ........................................................................................
Swordfish, Steak, native, grilled with lemon butter .......................... 15.95
Tilefish, Long Island, baked with hotel butter .....................................
Trout, Rainbow, grilled with lemon-lime butter .................................. 9.95
Tuna, Yellowfin, "Florida" grilled with dill mayonnaise ...................... 12.95
Weakfish (Sea Trout) ............................................................................
Broiled/Grilled Assorted Dinner (Three different types of fresh fish.) 14.50

SOUPS & CHOWDERS

Hemenway's Fish Chowder ........................................ cup 1.75 bowl 2.25
Hemenway's Clam Chowder ....................................................... cup 1.75 bowl 2.25
Baked Onion Soup ............................................................................ crock 2.50

CAVIAR

Beluga .................................................................................................. (per 1 oz serving) 27.95

Be sure to visit our retail fish market!
CRAB & SHRIMP

Includes house salad with baby shrimp, fresh rolls and butter, and your choice of baked potato, french fries or rice pilaf.

King Crab Legs, Alaska, steamed ........................................ 17.95
Stone Crab Claws, Florida, cold ........................................... 13.95
Maryland Soft-Shell Crabs, sauteed ...................................... 13.95
Grilled Jumbo Shrimp .......................................................... 13.95
Baked Stuffed Jumbo Shrimp .............................................. 13.95
Shrimp Scampi ................................................................. 13.95

HEMENWAY’S CLAMBAKE

Hemenway’s Fish or Clam Chowder
1-1/4 lb. Lobster
Mussels and Steamers with
Broth and Drawn Butter
French Fries, Baked Potato, or Rice Pilaf .......... 17.95

CASEROLES

Includes house salad with baby shrimp, fresh rolls and butter, and your choice of baked potato, french fries or rice pilaf.

Seafood Casserole (Shrimp, Scallops, Crabmeat) .................. 12.95
Lobster Casserole ............................................................. 14.75
Finnan Haddie (Smoked Haddock in Cream Sauce) ............. 10.95

SPECIALS "HAPPY HALLOWEEN FROM THE STAFF OF HEMENWAY'S"

1. POACHED NORWEGIAN SALMON with hollandaise sauce .......... 15.75

2. SEA SCALLOPS sliced thin and sauteed with baby shrimp and wine sauce .......... 13.25

3. RED SNAPPER, FLORIDA, baked with cajun seasoning .......... 12.95

4. GROUPER, FLORIDA, baked with crabmeat butter .......... 13.25

All of our dinner specials include: Fresh rolls and butter, house salad with baby shrimp, and your choice of baked potato, french fries, or rice pilaf.
FRIED SEAFOOD DINNERS

Includes cole slaw and french fries.

- Catfish .................................................. 9.95
- Clams ...................................................... 7.95
- Flounder .................................................. 8.50
- Oysters .................................................... 8.95
- Scallops .................................................. 8.95
- Scrod ....................................................... 7.95
- Shrimp – Jumbo .......................................... 12.95
  – Medium .................................................. 11.95
- Soft Shell Crabs ......................................... 10.95
- Squid ....................................................... 10.95
- Fried Seafood Platter
  (Clams, Scrod, Scallops, Med. Shrimp) ................. 11.25

STEAKS & CHICKEN

Includes house salad with baby shrimp, fresh rolls and butter, and your choice of baked potato, french fries or rice pilaf.

- 14 oz. New York Sirloin (USDA choice strip steak, cut here daily) ........................................... 13.95
- Top Sirloin Steak (USDA choice top sirloin steak, cut here daily) ............................................... 10.75
- Chicken Teriyaki (Two marinated boneless breast of chicken) ...................................................... 8.95
- Steak and Chicken (Small top sirloin and one breast of chicken Teriyaki) ................................... 10.95
- Steak and Lobster (Small top sirloin & boiled lobster) ................................................................. 16.95

How to Order:

RARE – red cool center
MEDIUM RARE – red warm center
MEDIUM – hot pink center
MEDIUM WELL – cooked throughout
WELL DONE – charred
(not responsible)

LOBSTERS (Boiled)

Includes house salad with baby shrimp, fresh rolls and butter, and your choice of baked potato, french fries or rice pilaf.

- 1-1¼ ......................................................... 13.95
- 1½-1½ ......................................................... 18.95
- 2-2½ ......................................................... 39.75
- 2½-3 ......................................................... 24.95

Twin Lobsters (1-1¼) ........................................ 17.95

(Baked, stuffed with crabmeat available – add $3 to price.)
Please allow additional cooking time for baked stuffed lobster.

To complement your dining experience, we offer a premium selection of domestic and imported wines by the glass, as well as an extensive list of bottled wines.
# DINNER SALADS

(Includes rolls and butter)

- Crabmeat Salad .................................................. 11.95
- Lobster Salad ..................................................... 12.95
- Hemingway's Gold Shellfish Platter  
  A House Specialty  
  (Mussels, Crab, Lobster, Shrimp) ............................. 18.95

# CHILDREN (under 12 please)

Includes french fries, rolls and butter, and ice cream.

- Chicken Teriyaki ................................................ 5.95
- Small Top Sirloin Steak ........................................ 7.95
- Fish n' Chips .................................................... 4.95
- Chopped Steak .................................................. 5.50

# ON THE SIDE

- Onion Rings ..................................................... 2.50
- Vegetable of the Day ......................................... 1.25
- House Salad .................................................... 1.85
- Cole Slaw ....................................................... 1.25
- Rice Pilaf ....................................................... .95
- French Fries .................................................... 1.95
- Baked Potato .................................................... .95

# DESSERTS

- Key Lime Pie ................................................... 2.50
- Apple Crumb Pie à la Mode ................................. 2.50
- Hot Fudge Sundae with Haagen Dazs Vanilla Ice Cream 2.50
- Carrot Cake .................................................... 2.25
- Chocolate Mousse Cake ...................................... 2.95
- Haagen Dazs Ice Cream ...................................... 1.95
- Sherbet ........................................................... 1.25
- Special Dessert Of The Day .................................

# BEVERAGES

- Soda ............................................................... .85
- Milk ............................................................... .95
- Coffee, Tea ..................................................... .65
- Fresh Juices .................................................... 1.50
- Ice Tea ........................................................... .85
- Perrier Water ................................................... 1.50

- Espresso ........................................................ 1.25
- Cappuccino .................................................... 1.95
THANK YOU FOR VISITING OUR FISH MARKET

WE OFFER A WIDE SELECTION OF FRESH

SEAFOOD AND DELI MEATS.

OPEN SEVEN DAYS A WEEK

301-555-1234
Charles Martin Hemenway (1886-1964) was an avid sportsman and fisherman; and in business, he was a pioneer in entrepreneurial spirit. He was a resident of Wellesley Hills, Massachusetts, and New London, New Hampshire. He had achieved only a seventh grade formal education; but rose in the business world to become President of the Moxie Beverage Company, the New Haven Railroad, and the Varsity-Royale Record Company (Decca Records). He introduced soft-serve ice cream to the New York World’s Fair in 1939; and was the first person, along with his wife, Ann Boynton Hemenway, to fly as a passenger on a commercial airliner from Boston, Massachusetts. His fishing trips took him throughout North America, but his favorite trip was to the Miramichi River in New Brunswick, during salmon season. This restaurant is dedicated to my late grandfather, Charles M. Hemenway.

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Availability - The availability of all our species depends on seasonality, weather, and just plain "fishing luck"! We have priced the items that we have available today.

Menu - Due to product availability and seasonality, we will change and reprint our menu daily to eliminate such problems as: squinting at dimly lit blackboards, or ordering a menu item that is not available on a fixed menu.

Parking - For your convenience and added security, we offer free valet parking in the parking garage in this building after 5:00 p.m. Be sure to have your parking ticket validated by your server before you leave the restaurant.

Retail Fish Market - Open seven days a week. Featuring the freshest, highest quality seafood available.

Complaints - By all means; if you or any of your guests are not satisfied with your dining experience, please let us know immediately. We will take whatever steps are necessary to insure your satisfaction.

Gift Certificates - available in any denomination.

Smoking - We do have a nonsmoking section. Please ask for it. Sorry, no cigar or pipe smoking is permitted in the dining room.
HEMENWAY'S OYSTER BAR

All native North American oysters belong to the same family (crassostrea virginica), but habitat and food supply
influence their size, shape, and flavor.

Oysters are always “in season” at Hemenway’s. Contrary to the myth surrounding them, oysters can be
eaten year-round; not just in the months with an “R” in them. We are proud to offer a selection of many different
kinds of oysters, that are seasonally available from all parts of North America; from Canada south to the Gulf
Coast, west to Puget Sound.

Belon – native to France, now grown in Maine .......................... ea.
Blue Point – from Long Island ........................................... ea.
Chincoteague – from the same named island off Virginia .......................... 85 ea.
James Point – from Chesapeake Bay ......................................... ea.
Spinny Creek – from Maine .................................................... ea.
Vineyard – from Martha’s Vineyard ......................................... ea.
Apalachicola – from the Florida Panhandle ................................. ea.
Carquen – from New Brunswick ............................................... ea.
Cedarpoint – from Long Island ............................................... ea.
Chatham – from Chatham, Cape Cod .......................................... ea.
Cotuit – from Cotuit, Cape Cod .............................................. 1.50 ea.
Golden Mantle – from Puget Sound .......................................... ea.
Kumamoto – native to Japan, now grown in Seattle ......................... ea.
Malpeque – from Prince Edward Island, Canada .............................. ea.
Marennes – native to France, now grown in Maine ............................. ea.
New Orleans – from Breton Sound, Louisiana ............................... ea.
Wellfleet – from Cape Cod Bay ................................................ ea.
FANNY BAYS, Vanvouver ...................................................... 1.40 ea.
WAREHAM, Cape Cod .......................................................... 1.40 ea.
DABOB BAY, Puget Sound ...................................................... 1.40 ea.

Clams
Littleneck ................................................................. 95 ea.
Cherrystone ............................................................... 90 ea.

Shrimp
Jumbo Shrimp ............................................................ ca.
Colossal Shrimp .......................................................... ca.

Crab Claws
Stone ................................................................. 4.95 ea.
Snow ...................................................................... ca.

Lobster Cocktail ......................................................... 8.95 ea.

All oyster bar items are priced per piece; minimum 3; mix and match, per order.

APPETIZERS

Steamed Mussels .............................................................. Small 4.95 Regular 6.95
Steamed Clams .............................................................. Small 6.50 Regular 9.95
Clams Casino ................................................................. Small 6.50 Regular 9.95
Fried Squid with hot cherry peppers ........................................ 5.75
Fried Clams ................................................................. 8.95
Grilled Shrimp (7) .......................................................... 7.95
Grilled Bacon Wrap Scallop .............................................. 6.95
Smoked Norwegian Salmon ............................................... 8.45
Snail Salad ................................................................. 1.45
Smoked Bluefish Paté ...................................................... 5.95
Buffalo Style Chicken Wings ................................................ 4.95
Fried Assorted Plate (Clams, Shrimp, Squid) ................................ 8.45

Smoked Rainbow Trout ..................................................... Half Order 3.75 Full Order 6.95

Crab n’ Shrimp Potato Skins ................................................ 5.25

Oysters Hemenway (Blue Point oysters grilled with herb butter, lime juice,
Absolut Vodka, and topped with seasoned crumbs) ......................... 7.95

Smoked Assorted Plate .......................................................... 6.95

PICKLED HERRING FILLETS, in a light mustard sauce ................. 4.25
SEA SCALLOPS, baked in a light tomato vermouth served w/garlic .... 4.95
Toast Points ................................................................. 3
TODAY'S CATCH

**Available blackened cajun style

Items below are broiled; or grilled, where appropriate.
Includes house salad with baby shrimp; fresh rolls and butter;
and your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.

Bluefish
**Boston Blue Scrod, blackened cajun style. 11.95
Flounder, New Bedford, baked with seafood crumbs 14.95
**Grouper, Florida, baked with lemon butter 18.95
Haddock, New Bedford, baked with lemon butter 15.95
Catfish, Mississippi, blackened cajun style 13.95
Mackerel
Mahi-Mahi
Marlin, Florida, grilled with lemon butter 15.95
Monkfish, Native, baked with a garlic butter 12.95
Pompano
**Red Snapper, Florida, baked with a lemon butter 19.95
Salmon, Coho, Seattle, grilled with a fresh dill mayonnaise 14.95
Salmon, Norwegian, grilled with a fresh dill mayonnaise 18.95
Scallops, Bay, Digby Bay, baked in a casserole with herb crumbs 14.95
Scallops, Sea, New Bedford, baked in a casserole with herb crumbs 13.95
Scrod, New Bedford, baked with seafood crumbs 12.95
Shad

**Shark, Mako, Florida, grilled with a lemon butter 15.95
Sole, Dover
Sole, Grey, Maine, baked with a lemon butter & seafood crumbs 16.95
**Swordfish, Steak, Florida, grilled with a lemon butter 18.95
Tilefish
Trout, Rainbow, Idaho, grilled with a lemon butter 13.95
**Tuna, Florida, grilled with a fresh dill mayonnaise 17.95
Broiled/Grilled Assorted Dinner (Three different types of fresh fish. Our chef's choice.) 17.95
Orange Roughy, New Zealand, baked with baby shrimp & cheese 16.95
Ocean Perch, Maine, baked with seafood crumbs 11.95

Fresh From Hawaii
Ahi (Yellowfin or Bigeye Tuna)
Opah (Moonfish)
Uku (Gray Snapper)
Onaga (Long Tail Red Snapper)
Opakapaka (Pink Snapper)
Mahi-Mahi (Dolphin Fish)
Ono (Wahoo)

SOUPS & CHOWDERS

Hemenway's Fish Chowder... cup 2.45 bowl 2.95
Hemenway's Clam Chowder... cup 2.45 bowl 2.95
Baked Onion Soup... crock 3.45

CAVIAR

Beluga (per 1 oz serving) 29.95
Beluga with Dom Perignon Champagne 135.00

Be sure to visit our retail fish market!
CRAB & SHRIMP

Includes house salad with baby shrimp; fresh rolls and butter; and your choice of baked potato, french fries, rice pilaf or today’s fresh vegetable.

Stone Crab Claws, Florida, cold ........................................... 23.95
Maryland Soft-Shell Crabs, sauteed, fresh only, in season ..........
Grilled Jumbo Shrimp ......................................................... 16.95
Baked Stuffed Jumbo Shrimp ............................................... 17.95
Shrimp Scampi (served on a bed of rice pilaf) ......................... 16.95

HEMENWAY’S CLAMBAKE

Hemenway’s Fish or Clam Chowder
1-1¼ lb. Lobster, Mussels and Steamers with Broth and Drawn Butter
House salad with baby shrimp, french fries, baked potato, rice pilaf, or today’s vegetable ... 21.95

CASSEROLES

Includes house salad with baby shrimp; fresh rolls and butter; and your choice of baked potato, french fries, rice pilaf or today’s fresh vegetable.

Seafood Casserole (Shrimp, Scallops, Crabmeat) ....................... 17.95
Lobster Casserole (Meat of Two Lobsters) ............................ 19.95
Finnan Haddie (Smoked Haddock in Cream Sauce) .................. 14.95

SPECIALS

Hemenway’s – Rhode Island’s Seafood Address

1. FLORIDA TUNA STEAK, grilled and topped with fresh asparagus 19.95
   spears and a light apricot hollandaise

2. FLORIDA SWORDFISH STEAK, grilled with a tangy dijon-honey 19.95
   mustard sauce

3. NEW BEDFORD FLOUNDER FILLETS, baked with fresh spinach, romano 15.95
   cheese, chopped garlic & lightly topped with seafood crumbs

4. NATIVE MONKFISH FILLET, baked in a scampi butter with crabmeat, 14.95
   fresh tomato slices and mozzarella cheese

5. CAPE COD SCALLOPS, GULF SHRIMP & MAINE MUSSELS, sauteed in a 17.95
   tomato vermouth with shiitake mushrooms, and artichoke hearts, served over linguini

All of our dinner specials include: Fresh rolls and butter, house salad (with baby shrimp), and your choice of baked potato, french fries, rice pilaf, or today’s vegetable.
FRIED SEAFOOD DINNERS

Includes cole slaw and french fries.

Clams, Maine ........................................... 13.95
Flounder, New Bedford ................................... 11.95
Oysters, Maryland ......................................... 12.95
Scallops, Canada .......................................... 12.95
Swordfish, New Bedford ................................... 9.95

Shrimp – Jumbo .......................................... 14.95
– Medium .................................................. 12.95
Squid, Native ............................................ 9.95

Fried Seafood Platter
(Clams, Scrod, Scallops, Med. Shrimp) ......... 15.95

STEAKS & CHICKEN

Includes house salad with baby shrimp; fresh rolls and butter; and your choice of baked potato, french fries, rice pilaf or today’s fresh vegetable.

16 oz. New York Sirloin (USDA choice strip steak, cut here daily) ........................................ 17.95
Hemingway’s Gourmet Steak (Filet Mignon, topped with crabmeat and béarnaise sauce) .... 18.95
Grilled Chicken Breast (two) ......................... 12.95
Filet Mignon and Chicken (small filet mignon and one breast of grilled chicken) ....... 15.95
Filet Mignon and Lobster (small filet mignon and boiled lobster) ................................. 22.95
Filet Mignon ............................................. 16.95

How to Order:

RARE – red cool center
MEDIUM RARE – red warm center
MEDIUM – hot pink center

MEDIUM WELL – cooked throughout
WELL DONE – charred
(not responsible)

LOBSTERS (Boiled)

Includes house salad with baby shrimp; fresh rolls and butter;
and your choice of baked potato, french fries, rice pilaf or today’s fresh vegetable.

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<th>Size</th>
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<tr>
<td>1-1¼</td>
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Twin Lobsters (1-1¼) (no splitting) .................. 21.95

Also available baked, stuffed with crabmeat and scallops – add $4 for 1 to 3 lb. lobsters, lobsters over 3 lbs. add $5.95
Please allow additional cooking time for baked stuffed lobster.

To complement your dining experience,
we offer a premium selection of domestic
and imported wines by the glass, as well as an extensive list of bottled wines.
DINNER SALADS
(includes rolls, butter and fresh seasonal fruit)
Crabmeat Salad (all leg meat) ............... 14.95
Lobster Salad .................................. 17.95
Seafood Salad .................................. 13.95

HEMENWAY'S COLD SHELLFISH PLATTER
A House Specialty 24.95
(Whole Lobster, Shrimp and other seasonal shellfish)

CHILDREN (under 12 please)
Includes french fries, rolls and butter, and ice cream.
Grilled Chicken Breast .......................... 6.95
Small Filet Mignon .............................. 9.95
Fish n' Chips .................................. 5.95
Chopped Steak .................................. 5.45

ON THE SIDE
Vegetable of the Day ................................... 2.25
House Salad ....................................... 2.95
Cole Slaw ......................................... 1.75
Rice Pilaf .......................................... 1.75
French Fries ...................................... 2.25
Baked Potato ..................................... 1.50

DESSERTS
Apple Crumb Pie à la Mode ....................... 3.50
Hot Fudge Sundae with Ben & Jerry's Vanilla Ice Cream 3.50
Carrot Cake ...................................... 3.25
Chocolate Mousse Cake ......................... 3.75
Ben & Jerry's Vermont Ice Cream ............ 2.75
Cheesecake of the Day .......................... 3.50
Special Desserts of the Day ................. 3.75

BEVERAGES
Soda (Pepsi, Diet Pepsi, Ginger Ale, Slice & MOXIE) ................... 1.50
Milk ............................................. 1.75
Coffee, Tea ..................................... 1.25
Ice Tea .......................................... 1.50
Saratoga ........................................ 1.85

Espresso .................................. 1.95
Cappuccino .................................. 2.75
Cappuccino Hemenway with Anisette and Hennessey Cognac 4.95

Mako-Shark
Today's Specials

1. **SEATTLE COHO SALMON**, grilled and topped with roasted garlic, chopped bacon and romano cheese... 9.95

2. **FLORIDA SWORDFISH & TUNA TIPS**, sautéed in a light tomato vermilion with onions & peppers over rice pilaf... 9.95

3. **MAINE OCEAN PERCH**, blackened, cajun style, and topped with a cucumber dill sauce... 7.95

4. **BOSTON BLUE SCROD**, baked with seafood crumbs and baby shrimp... 7.45

Today's Catch

Includes rolls and butter, your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.

- Broiled Scrod, New Bedford... 7.45
- Grilled Coho Salmon, Seattle... 9.45
- Grilled Rainbow Trout, Idaho... 8.45
- Grilled Swordfish Steak, Florida... 11.95
- Broiled/Grilled Combination Plate (2 fish - chef's choice)... 8.95
- Smoked Assorted Plate... 8.95
- Broiled Filet of Sole, Native... 8.45
- Blackened Boston Blue Scrod... 6.45

Fried Seafood

Includes cole slaw and french fries.

- Fried Clam Luncheon Plate, Maine... 8.45
- Fried Scallop Luncheon Plate, Canada... 7.45
- Fried Oyster Luncheon Plate, Maryland... 7.95
- Fried Shrimp Luncheon Plate... 7.95
- Fish n' Chips... 5.75
- Fried Fish Sandwich... 5.25
- Fried Squid Luncheon Plate, Native... 5.95

Luncheon Salads

(Includes rolls, butter and fresh seasonal fruit)

- Crabmeat (all leg meat)... 8.95
- Tuna... 5.95
- Lobster... 10.95
- Seafood... 8.95
- Chicken... 6.95

Burgers - Steak - Chicken

Burgers include french fries and pickles. Steak and chicken items include your choice of baked potato, french fries or rice pilaf.

- Basic Burger... 4.95
- Cheeseburger... 5.25
- Bacon Cheese Burger... 5.75
- Open Steak Sandwich... 8.95
- Small Filet Mignon... 8.95
- Grilled Chicken Breast... 5.75

Quiche - Croissants - Combinations

(Croissants include seasonal fruit)

- Seafood Quiche... 5.25
- Quiche of the day... 5.25
- Quiche and Baked Onion Soup... 6.50
- Quiche and House Salad... 6.25
- Quiche and Fish or Clam Chowder... cup 6.25 bowl 6.75
- House Salad and Fish or Clam Chowder... cup 4.75 bowl 5.25
- House Salad and Baked Onion Soup... 5.75
- Crab Salad Croissant... 8.95
- Lobster Salad Croissant... 10.95
- Tuna Salad Croissant... 5.95
- Seafood Salad Croissant... 8.95
- Chicken Salad Croissant... 6.75

SOUPS & CHOWDERS

- Hemenway's Fish Chowder... cup 2.45 bowl 2.95
- Hemenway's Clam Chowder... cup 2.45 bowl 2.95
- Baked Onion Soup... crock 3.45

Donated By:

[Handwritten text: (c) T Griffin (1/10])

ONE OLD STONE SQUARE PROVIDENCE, RHODE ISLAND 02903 (401) 351-8570
Charles Martin Hemenway (1886 - 1964)

was an avid sportsman and fisherman; and in business, he was a pioneer in entrepreneurial spirit.

He was a resident of Wellesley Hills, Massachusetts, and New London, New Hampshire.

He had achieved only a seventh grade formal education, but rose in the business world to become President of the Moxie Beverage Company, the New Haven Railroad, and the Varsity-Royale Record Company. He introduced soft-serve ice cream to the New York World’s Fair in 1939, and he owned the Flying Lobster Restaurant on 52nd Street in New York, where he flew in fresh lobsters daily from Nova Scotia. His fishing trips took him throughout North America, but his favorite trip was to the Miramichi River in New Brunswick during salmon season.

This restaurant is dedicated to my late grandfather, Charles M. Hemenway.

Ned Grace
Edward P. Grace, III
President
Our Fish Story

We aspire to bring you the highest quality, freshest fin-fish, shellfish, and mollusks in the United States. We send our refrigerated truck to Boston's Logan Airport to pick up our shipments of sea food that we have flown in from all over the globe. Our local sea food species are normally from the ports of New Bedford, Boston, Gloucester, Point Judith, or Rockland, Maine. We pay a premium for our local fish that are “processed and boxed” on the trawlers, rather than just cleaned and penned. This procedure prevents the crushing and mishandling of the fish, and insures that we can deliver the highest quality fish available to your table.

Availability: The availability of all our species depends on seasonality, weather, and just plain “fishing luck”! We have priced the items that we have available today.

Hemenway's Regatta Room: Available for private parties of up to 50 guests.

Menu: Due to product availability and seasonality, we will change and reprint our menu twice weekly to eliminate such problems as: squinting at dimly lit blackboards, or ordering a menu item that is not available on a fixed menu.

Parking: For your convenience and added security, we offer free valet parking in the parking garage in this building after 5:00 p.m. Reduced rate parking is available in the garage for our luncheon guests. Be sure to have your parking ticket validated by your server before you leave the restaurant.

Retail Fish Market: Open seven days a week. Featuring the freshest, highest quality seafood available.

Complaints: By all means if you or any of your guests are not satisfied with your dining experience, please let us know immediately. We will take whatever steps are necessary to insure your satisfaction.

Gift Certificates: Available in any denomination.

Smoking: We do have a nonsmoking section. Please ask for it. Sorry, no cigar or pipe smoking is permitted in the dining room.
Hemenway's Oyster Bar

All native North American oysters belong to the same family (crassostrea virginica), but habitat and food supply influence their size, shape, and flavor. Oyster are always "in season" at Hemenway's. Contrary to the myth surrounding them, oysters can be eaten year-round; not just in the months with an "R" in them. We are proud to offer a selection of many different kinds of oysters, that are seasonally available from all parts of North America; from Canada south to the Gulf Coast, west to Puget Sound.

All oyster bar items are priced per piece; minimum 3; mix and match per order.

James Point - from Virginia ............................................ ea.
Blue Point - from Long Island ........................................ 1.30 ea.
Chincoteague - from the same
named island off Virginia ............................................ ea.
Vineyard - from Martha's Vineyard .................................... ea.
Cotuit - from Cotuit, Cape Cod ....................................... 1.50 ea.
Kumamoto - grown in Seattle .......................................... ea.
Malpeque - from Prince Edward Island ............................. ea.
Wellfleet - from Cape Cod Bay ........................................ ea.
Bournes Point - from Cape Cod ....................................... 1.40 ea.
Quilcene - from Quilcene Bay,
Washington........................................................................ ea.
Sakonnet - Rhode Island ................................................ ea.
Fanny Bay - British Columbia .......................................... ea.
Chatham - Cape Cod ....................................................... ea.
Galveston Bay - Texas ..................................................... 1.10 ea.

Clams
Littleneck Clams ............................................................ .95 ea.
Cherrystone Clams ........................................................... .90 ea.

Crab
Maryland Soft Shell Crab (1) ........................................... 4.95 ea.

Shrimp
Jumbo Shrimp ................................................................. 1.95 ea.

Appetizers

Steamed Mussels ......................................................... Small 5.45 .... Regular 7.95
Steamed Clams (two lbs.) ................................................ 10.95
Clams Casino ................................................................. 7.95
Pan-Fried Calamari with hot cherry peppers ..................... 5.95
Fried Clams .................................................................... 8.95
Grilled Shrimp (seven) .................................................... 7.95
Grilled Bacon Wrap Scallops ........................................... 7.95
Smoked Norwegian Salmon ............................................. 8.95
Smoked Bluefish Paté ..................................................... 4.95
Butter Style Chicken Wings .......................................... 4.95
Smoked Rainbow Trout .................................................. 4.95
Crab n' Shrimp Potato Skins ............................................. 5.75

Oysters Hemenway (Blue Point Oysters grilled with herb butter, lime juice, Absolut Vodka, and topped with seasoned crumbs) ........................................... 7.95

Hemenway's Cold Shellfish Platter (whole cold Lobster, Shrimp, Oysters and Clams) .................................. 24.95

Perch

Flounder

Page 3
Caviar

Beluga (per 1 oz. serving) .............................................. 34.95
Beluga with Dom Perignon Champagne ...................... 129.00

Soup and Chowders

Hemenway’s Award Winning Seafood Chowder
Winner of the 1992 Great Chowder Cook-Off,
Newport, Rhode Island ................................. Cup 3.25 .... Bowl 3.75

Hemenway’s Clam Chowder ................................. Cup 2.75 .... Bowl 3.25

Baked Onion Soup .............................................. Crock 3.75

Today’s Catch

( ♦ Available blackened cajun style.)
Items below are broiled; or grilled, where appropriate. Includes house salad topped with baby shrimp; fresh rolls and butter; and your choice of baked potato, french fries, rice pilaf or today’s fresh vegetable.

♦Boston Blue Scrod, blackened cajun style ......................................................... 13.95
♦Catfish, Mississippi Farm Raised, blackened cajun style .................................. 13.95
♦Flounder, New Bedford, baked with seafood crumbs ........................................ 15.95
♦Grouper, Florida, baked with lemon butter ....................................................... 18.95

Haddock, ........................................................................................................ 11.95
Halibut, .......................................................................................................... 15.95
Beluga Sturgeon, ........................................................................................... 32.00
Monkfish, Point Judith, baked with garlic butter ............................................. 14.95
♦Red Snapper, Florida, baked with lemon butter ................................................ 19.95
Salmon, Coho, Seattle, grilled and served with a fresh dill mayonnaise ............ 14.95
♦Salmon, Norwegian, grilled and served with a fresh dill mayonnaise .............. 18.95
Scallops, Bay, Nantucket, baked en casserole with herb crumb ........................ 17.95
Scallops, Sea, New Bedford, baked en casserole with herb crumb ................. 13.95
Scrod, New Bedford, baked with seafood crumbs ............................................. 13.95
Shark, Mako, ................................................................................................... 15.95
Sole, Dover, .................................................................................................... 17.95
Striped Bass, Buzzards Bay, baked with lemon butter ...................................... 17.95
♦Swordfish, Steak, Nova Scotia, grilled with a lemon butter ......................... 18.95
Trout, Rainbow, Idaho, grilled with lemon butter ......................................... 13.95
♦Tuna, Native, grilled and served with a fresh dill mayonnaise ....................... 17.95
Broiled/Grilled Assorted Dinner (Three different types of fresh fish. Our chef’s choice.) ................................. 17.95
Silver Salmon, .............................................................................................. 18.95
King Salmon, ............................................................................................... 24.95

Fresh From Hawaii

Onaga (Long Tail Red Snapper) ................................................................. 12.95
Opahkapaka (Pink Snapper) ...................................................................... 15.95
Mahi-Mahi (Dolphins Fish) ................................................................. 17.95

Hemenway’s Seafood Grill & Oyster Bar, On the River at One Old Stone Square, South Main Street, Providence, Rhode Island 02903 (401)351-8570
Specials

All of our dinner specials include: Fresh rolls and butter, house salad topped with baby shrimp, and your choice of baked potato, french fries, rice pilaf, or today's fresh vegetable.

1. Norwegian Salmon Fillet, grilled and served with marinated artichoke hearts .................................................. 19.95
2. Nova Scotia Swordfish Steak, grilled and topped with a sauté of smoked mussels, Bermuda onions and dill cream .... 19.95
3. Native Tuna Steak Wellington, with smoked bluefish pâté and béarnaise ................................................................. 19.95

Boiled Lobsters

Includes house salad topped with baby shrimp, fresh rolls and butter, and your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.

Boiled Lobster 1 — 1 1/4 lb. ........................................... 15.95
Boiled Lobster 1 1/2 — 2 lb. ....................................... 24.95
Boiled Lobster 2 — 2 1/2 lb. ...................................... 28.95
Boiled Lobster 2 1/2 — 3 lb. ...................................... 35.95
Boiled Lobster 3 — 3 1/2 lb. ....................................... 39.95
Boiled Lobster 3 1/2 — 4 lb. ...................................... 44.95
Boiled Lobster 4 — 4 1/2 lb. ...................................... 49.95
Boiled Lobster 4 1/2 — 5 lb. ...................................... 54.95
Boiled Lobster 5 — 5 1/2 lb. ...................................... 59.95
Boiled Twin Lobsters
1 — 1 1/4 lb. ea. (no splitting) .......................... 22.95

Baked Stuffed Lobsters

Baked, stuffed with Crab meat and scallops.

Add $4 for
1 to 3 lb. Lobsters,
Lobsters over 3 lbs. add $5.
Please allow additional cooking time for baked stuffed lobster.

Hemenway's Clambake

Hemenway's Seafood or Clam Chowder, 1-1 1/4 lb. Lobster, Mussels and Steamers with broth and drawn butter. House salad topped with baby shrimp, french fries, baked potato, rice pilaf, or today's vegetable .................................................. 22.95

Crab and Shrimp

Includes house salad topped with baby shrimp, fresh rolls and butter, and your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.

Stone Crab Claws, Florida (cold)
(1 lb.) served with mustard sauce .................................................. 18.95
Maryland Soft-Shell Crabs,
  sautéed (fresh - only in season) (3) .............................. 18.95
Grilled Jumbo Shrimp (5) ........................................... 16.95
Baked Stuffed Jumbo Shrimp (5) ................................... 17.95
Shrimp Scampi - served over linguini (5) .................. 16.95

Casseroles

Includes house salad topped with baby shrimp, fresh rolls and butter, and your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.

Seafood Casserole (Shrimp, Scallops, Crab meat) .............. 17.95
Lobster Casserole (Meat of Two Lobsters) ..................... 21.95

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Hemenway’s Seafood Grill & Oyster Bar, On the River at One Old Stone Square, South Main Street, Providence, Rhode Island 02903 (401)351-8570
Fried Seafood Dinners

Includes cole slaw and french fries.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Clams, Maryland</td>
<td>13.95</td>
</tr>
<tr>
<td>Flounder, New Bedford</td>
<td>14.95</td>
</tr>
<tr>
<td>Scallops, Canada</td>
<td>12.95</td>
</tr>
<tr>
<td>Scrod, New Bedford</td>
<td>12.95</td>
</tr>
<tr>
<td>Shrimp</td>
<td>Jumbo: 14.95</td>
</tr>
<tr>
<td>Pan fried Calamari with hot cherry peppers</td>
<td>9.95</td>
</tr>
<tr>
<td>Fried Seafood Platter (Clams, Scrod, Scallops, Medium Shrimp)</td>
<td>15.95</td>
</tr>
<tr>
<td>Fish n’ Chips</td>
<td>8.95</td>
</tr>
</tbody>
</table>

Steaks and Chicken

Includes house salad topped with baby shrimp, fresh rolls and butter, and your choice of baked potato, french fries, rice pilaf or today’s fresh vegetable.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>New York Sirloin (16 oz. USDA choice Strip Steak, cut here daily)</td>
<td>17.95</td>
</tr>
<tr>
<td>Hemenway’s Gourmet Steak (Filet Mignon, topped with crab meat and béarnaise sauce)</td>
<td>18.95</td>
</tr>
<tr>
<td>Grilled Chicken Breast (two)</td>
<td>12.95</td>
</tr>
<tr>
<td>Filet Mignon and Chicken (small Filet Mignon and one breast of Grilled Chicken)</td>
<td>15.95</td>
</tr>
<tr>
<td>Filet Mignon and Live Lobster (small Filet Mignon and Boiled Lobster)</td>
<td>21.95</td>
</tr>
<tr>
<td>Filet Mignon and Sauteed Lobster</td>
<td>20.95</td>
</tr>
<tr>
<td>Filet Mignon</td>
<td>16.95</td>
</tr>
</tbody>
</table>

How to Order:
- Rare - red cool center
- Medium Rare - red warm center
- Medium - hot pink center
- Medium Well - cooked throughout
- Well Done - charred (not responsible)

Be sure to visit our retail fish market!

House Specialty

Hemenway’s Cold Shellfish Platter
Whole Cold Lobster, Shrimp, Oysters and Clams. A House Specialty | 24.95
Children (under 12 please)

Includes french fries, rolls and butter, and ice cream.

Grilled Chicken Breast ........................................... 6.95
Small Filet Mignon .................................................. 9.95
Fish n'chips .......................................................... 5.95
Hamburger ............................................................ 5.45

On the Side

Vegetable of the Day .................................................. 2.50
House Salad .......................................................... 3.25
Cole Slaw ............................................................. 1.95
Rice Filaf .............................................................. 1.95
French Fries .......................................................... 2.45
Baked Potato .......................................................... 1.75

Desserts

Apple Pie à la Mode .................................................. 3.75
Hot Fudge Sundae
  with Ben & Jerry’s Vanilla Ice Cream .................. 3.50
Carrot Cake ......................................................... 3.50
Ben & Jerry’s Vermont Ice Cream ....................... 2.75
Cheesecake
  (available plain or with crushed strawberries) .... 3.75
White Chocolate Mousse ......................................... 4.95
Special Dessert of the Day ...................................... 4.95

Beverages

Soda: Pepsi, Diet Pepsi, Ginger Ale, Slice, Moxie and Diet Moxie .................................................. 1.50
Milk ........................................................................... 1.75
Coffee, Tea ............................................................ 1.25
Ice Tea ........................................................................ 1.50
Perrier ......................................................................... 1.85

Specialty Coffee

Espresso .................................................................. 1.95
Cappuccino .............................................................. 2.75
Cappuccino Hemenway with Anisette and Hennessey Cognac .................................................. 5.95

To complement your dining experience, we offer a premium selection of domestic and imported wines by the glass, as well as an extensive list of bottled wines.
Today's Specials
1. Swordfish & Tenderloin Brochettes, grilled and served over rice pilaf with sweet & sour sauce ........................................... 8.95
2. Mississippi Farm-Raised Catfish, prepared cajun style and served with a spicy crabmeat mayonnaise ........................................... 8.95

Today's Catch
Includes rolls and butter, your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.
Broiled Scrod, New Bedford ........................................... 7.45
Grilled Coho Salmon, Seattle ........................................... 9.45
Grilled Rainbow Trout, Idaho ........................................... 8.45
Grilled Swordfish Steak, Nova Scotia ........................................... 11.95
Broiled/Grilled Combination Plate:
(Two types fish - our chef's choice) ........................................... 8.95
Blackened Boston Blue Scrod ........................................... 6.45
Grilled Norwegian Salmon Fillet ........................................... 10.95
Poached Norwegian Salmon Fillet ........................................... 10.95
Broiled Digby Sea Scallops, Canada ........................................... 8.95
Luncheon Baked Stuffed Shrimp ........................................... 9.95

Burgers - Steak - Chicken
Burgers include french fries and pickles. Steak and chicken items include your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.
Basic Burger ........................................... 5.45
Cheeseburger ........................................... 5.75
Bacon Cheese Burger ........................................... 5.95
Small Filet Mignon ........................................... 8.95
Grilled Chicken Breast ........................................... 5.75
Grilled Skinless Breast of Chicken ........................................... 5.75

Sandwiches - Combinations
Sandwiches include french fries or fruit cup.
Crab Salad Sandwich ........................................... 10.95
Lobster Salad Sandwich ........................................... 11.95
Albacore White Tuna Salad Sandwich ........................................... 5.95
Grilled Chicken Breast Sandwich ........................................... 5.75
House Salad and Baked Onion Soup ........................................... 6.25
House Salad and Seafood or Clam Chowder ........................................... Cup 5.45.....Bowl 5.95

Soups - Chowders
Hemenway's Seafood Chowder: Winner of the 1992 Great Chowder Cook-Off, Newport, Rhode Island ............. Cup 3.25.....Bowl 3.75
Hemenway's Clam Chowder ........................................... Cup 2.75.....Bowl 3.25
Baked Onion Soup ........................................... Crock 3.75

Luncheon Salad Plates
Includes rolls and butter.
Lobster Salad Plate ........................................... 11.95
Crabmeat Salad Plate (all leg meat) ........................................... 9.95
Albacore White Tuna Salad Plate ........................................... 6.95
Seafood Caesar Salad ........................................... 9.95
Grilled Chicken Caesar Salad ........................................... 7.95

Pasta
Includes rolls and butter.
Linguini with Shrimp and Scallops ........................................... 8.95
Linguini with Shrimp and Mussels ........................................... 7.95
Luncheon Shrimp Scampi over Linguini ........................................... 8.95

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Hemenway's Seafood Grill & Oyster Bar is on the River at One Old Stone Square, South Main Street, Providence, Rhode Island 02903 (401)351-8570