OYSTERS, CLAMS AND SEAFOOD

Lobster Cocktail 1.00
Cherrystone Clams 40
Cape Cod Oysters on Half Shell 40
Fresh Crabcake Cocktail 75
Assorted Seafood Cocktail 1.00
Clam Juice Cocktail 25
Fresh Shrimp Cocktail 75
Little Neck Clams 55
Clam Cocktail Sauce 60
Baked Clams a la Parker (5) 65
Seasoned Spanish Clams, Clam Brusch & Melted Butter 75
★ PARKER HOUSE LOBSTER STEW in CHAFFING DISH 1.25

RELIBES

Tomato Juice 25
Fruit Cocktail 55
Grapefruit Juice 25
Craberry Juice 25
Horseradish Per Person 1.50
Canape Caviar Per Person 0.50
Imported Amapasto 90
Anchovy Canape, each 60
Chilled Prune Juice 25
Radishes 20
Iced Celery 35, Stuffed
Bismark Herring 90
Ripe Olives 20
Queen Olives 23
Fresh Crabfatn Ravigote 75
Smoked Salmon 60

SOUPS

Boston Fish Chowder 50 Cup 30
Cold Clam Broth Cup 30
Consonne Neapolitan 90
Jellied Essence of Tomato or Consonne 90
Jellied Orange Soup a la Parker 35
Cream of Tomato 50 Cup 30
Clear Green Turtle, Cup 60
Green Turtle a L'Aiglaisse 60, Cup 45
Mock Turtle 50 Cup 90

FISH

★ BROILED FRESH SWORDFISH, LEMON BUTTER SLICED TOMATOES, FRENCH FRIED POTATOES 1.40
★ Broiled Boston Schroth, Parsley Butter or Cheese Sauce 70
★ Poached Fillet of Whitefish, Lobster Sauce, Green Peas 80
Broiled Fresh Cape Bluff, Lemon Butter, Parsley Potato 90
Soft Shell Crabs Sauté Belle Meunière, Fresh Green Beans 1.00
Broiled Fresh Lake Trout with Cheese Sauce 95
Brochetofe of Deep Sea Scallops on Toast, Thin Potatoed Potatoes 90
Cold Baked Fresh Eastern Salmon, Mayonnaise Dressing 90
Broiled Live Chicken Lober 1.25, Large 2.00

ENTREMES

★ Breaded Milk-Fed Veal Cutlet with Spaghetti Milanese 75
★ Fresh String Beans Mornay au Gratin with Broiled Bacon Strips 75
★ Spanish Omelette with Fried Sweet Potatoes 80
★ Poached Eggs on Creamed Fresh Spinach Florentine 75
★ Native Chicken, Half, Saute Hunter Style, Green Peas 1.35
★ Broiled Calv's Liver and Bacon, Mashed Potatoes 90
★ Creamed Smoked Beef en Bordere, Cole Slaw 95
★ Broiled Sirloin Steak Minute, Colbert, Baked Potato 1.75
★ Cold Roast D肚bingk, Apple Sauce, Fruit Salad 1.15
★★ Broiled Fresh Honeymoon Tripe a la Parker 90

ROAST

★ Prime Ribs of Beef and their Own Juice, Mashed Potatoes 1.15

COLD DISHES

Assorted Cold Cuts 1.40
Ribs of Prime Beef 1.00
Smoked Beef Tongue 90
Boiled Calf 1.00
Boiled Eastern Salmon 1.00
Boiled Ham 80
Pressed Corned Beef 65
Imm. Pate d'Foie Gras 1.00
Large Lobster, Mayonnaise 2.00
Chicken Lober 1.25
Roast Lamb, Mint Juley 90
Potato Salad served with all Cold Meas.

★ Redy Dishes
★★ Famous at THE PARKER HOUSE for over 80 years.
5c added on Room Service items up to 50c, 10c elsewhere
Frida, June 14, 1940

LUNcheon AT THE PARKER HOUSE
Special Luncheon
Served from 11:30 A.M. to 2:30 P.M.
May we suggest with your meal:
A glass of Host Sauveterne 30 cents (Tosysienne)
Selective Entree Determines Price

CHOICE
Boston Fish Chowder
Consonne Neapolitan
Jellied Orange Soup a la Parker
Chilled Tomato or Apple Juice
Melon Cap or Little Neck Clam Cocktail

Hot Assorted Rolls Corn Muffins Melba Toast

CHOICE
1. Spanish Omelette with Fried Sweet Potatoes, Cole Slaw 1.10
2. Broiled Boston Schroth, Parsley Butter or Cheese Sauce, Au Gratin Potatoes 1.00
3. Braided Milk-Fed Veal Cutlet with Spaghetti Milanese 1.10
4. Fresh String Beans Mornay au Gratin, Bacon Strips 1.00
5. Poached Fillet of Whitefish, Lobster Sauce
6. Half Cantalupe Stuffed with Mixed Fruit, Cream Dressing, Peanut Butter Sandwiches 1.25
7. Cold Roast Native Chicken, Half, Fresh Cooked Vegetable Salad 1.25
8. Cold Baked Chicken Lober, Mayonnaise

Baked Apple, Orange, Spice Sauce
Orange Jellied Creamed
Parker House Mayonnaise Cream Pie
Any Plain Ice Cream-Sherbet and Cake
Ice Tea, Coffee, Half Pint of Milk
Room Service Per Person Extra

VEGETABLES

FRESH ASPARAGUS on TOAST, MELTED BUTTER 50
New Summer Squash 35
Mashed White Turnips 30
Cauliflower 40
Swelled Tomatoes 50
Succotash 35
Spinach 30, Creamed 35
Browned Onions 20
Fresh Lima Beans 50
French Fried Onions 40
Browned Young Carrots 30
New Green Peas 50
Fried Egg Plant 50
Fresh Spring Beans 40
Sweel Corn 35
Succotash 35

POTATOES
Boiled, such 15
Ham and Bean 25
Dalmonoons 35
SWEET POTATOES
Baked Idaho 25
French Fried 25
Julienne 25
SWEET POTATOES
Boiled Bermuda 20

SALADS

Chef's Salad with Sardines 75
Cole Slaw 30
Lettuce 30
Walfor 65
Half Calvino Pear 45
Combination 50
Fresh Asparagus Vinagrette 50
Endive 60
Chiffonade 60
Fresh Cranberry 90
Romaine, or Escarole 30
Chicken 90
Fresh Fruit 70
Thousand Islands or Russian 20
Roquefort 25
Supreme Non-Fattening 20

DESSERTS
Baked Apple Pudding, Spice Sauce 25
Fresh Apple Pie 25
Orange Jello, Whipped Cream 20
Vanilla Eclair 15
★★ Parker House Chocolate Cream Pie 25
★★ Parker House Chocolate Cream Pie 25
Hot Ginger Bread, Whipped Cream 25
Vanilla Cup Custard 25
Fresh Blueberry Cup Caken 15
OLD FASHIONED STRAWBERRY SHORTCAKE 50

Parker House Ice Cream
Grapefruit 40
Fresh Strawberry Sherbet 35
Pineapple 40
Harlequin 40
Biscuit Glace 40
Coffee 40
Lemon Sherbert 35
Maple Walnut 40
Vanilla Ice Cream and Jello Parfait 45
Fresh Strawberry and Vanilla Ice Cream Pie 45
Half Portion of Plain Ice Cream 25

FRESH FRUIT, PRESERVES

Raspberries and Cream 40
Chilled Cantaloupe 35
Honey Dew Melon 40
Fresh Apple 15
Assorted Stewed Fruits 40
Grapesfruit, Half 50
Orange 15, Sliced, 20, Juice 25
Banana 15
Sliced Fresh Pineapple 50
Stewed Fresh Strawberries 40
Apple Sauce 20
Fresh Strawberries and Cream 40

CHEESE
(with Toasted Crackers)
Swiss Gruyere 35
Camembert Dommes 35
Roquefort 45
Cream 25
Liederkranz 35
Brie 35
Imported Swiss 35
Edam 45
Bel Pique 35
Hot Cheese Croquettes 45
Cream Cheese and Bar Le Duc Jelie 60
American 25

COFFEE AND TEA
Parker House Special Coffee, Pot 25, Pot for Two 35
Cherry Hill Milk, Certified and Purest, Bottle 15, Buttermilk, Bottle 15, Mint 25
Tea, Pot 25
Hot Chocolate, Pot 25
Buttermilk, Bottle 15
Ovarine, Pot 25
Iced Tea 25
Iced Coffee 25
Iced Chocolate 25
Bread and Butter, Parker House Rolls or Melba Toast, 10c per Person
By Krop 10

PARKER HOUSE ROLES
Originated at THE PARKER HOUSE
and are served with all orders of Bread unless otherwise specified

PARKER HOUSE SPECIAL COFFEE
TO TAKE OUT
60c per pound
The Old State House

Near the Parker House at the head of State Street and Washington Street. Originally built in 1657, burned in 1711 and 1747 and rebuilt in 1748. The Declaration of Independence was proclaimed from its eastern balcony in 1776. In its Council Chamber John Hancock was inaugurated as the first Governor of Massachusetts. The building is occupied by the Bostonian Society and its historical material and exhibits may be inspected by visitors.

Pencil Drawing on Cover by E. E. Anthony