CRAWFORD'S Sea Grill

"On the Shores of Puget Sound"

Seattle, U.S.A.
CRAWFORD'S
333 ELLIOTT AVENUE WEST
SEATTLE, WASHINGTON

A La Carte

OLIVE OIL USED EXCLUSIVELY

CRAWFORD'S FAVORITE
Marine Suggestions

CHIPPINO
For those who are undecided but wish a variety of Sea Food combined in one dish. Made up of products from the icy waters of the North Pacific Ocean. Prepared the old-fashioned way of stewing together and blending the flavors of many varieties.

FRIDG MARINE SALAD BOWL
Shrimp, Crab and Lobster with Lettuce, Tomato, Artichoke, Avocado and Asparagus Tips, Chive of Dressing.

BARBECUED CRAB
(One-Half) with Chipotle Sauce

OYSTERS
In Shell Kirkpatrick
Baked with Catsup, Bacon, Green Pepper and Casino Sauce.

CAPTAIN'S PLATE
Salmon, Bass, Oysters, Shrimp, Crab Legs and Scallops with Tartar Sauce.

STEAMED PUGET SOUND BUTTER CLAMS
Served with Cole Slaw, Hard Roll and Drawn Butter.

PUGET SOUND CRAB-MEAT-BURGER
Toasted Bun, Crab Meat, Lettuce, Mayonnaise and Coleslaw.

OYSTERS-BURGER
On Bun

PREWAR
(From Louisiana)
Grilled
Cold Spiced on Shredded Lettuce.

LOBSTER
(Were Obtainable)
Half, Broiled (Maitre d'Hôtel)
Whole, Broiled, Baby
African Lobster Tails
Newburg
Creamed
Cold, Half Lobster, Mayonnaise
Lobster, Thermidor
Half Lobster Baked la Jour

ABALONE
Steak with Tartar Sauce
Broiled with Bacon

FISH
(BOILED OR GRILLED)
(When in Season)
Brook Trout, Menhaden
Haddock Steak
Fresh Alaska Salmon Steak
Filet of Sole
Filet of Red Snapper
English Sole (Skinless)
Filet of Black Cod or Rock Cod
Filet of Sea Bass
Snell's
Salmon Cheeks, Tartar Sauce
Halibut Cheeks, Tartar Sauce
Shad Roe, Striped with Bacon (when obtainable)
Sturgeon (Lobster obtainable)
Salmon Trout

SALT AND SMOKED FISH
Broiled or Steamed Innland Haddock (with Potatoes)
Salt Mackerel, Broiled or Steamed
Smoked Black Alaska Cod, Broiled or Steamed
Broiled Kippersed Herring
Kippersed Salmon
Cold Sea Food Platter with Cole Slaw

STEAKS, CHOPS, ETC.

Puget Sound Crab Leg

COLD SANDWICHES

Sea Grill

Today's Catch
Now Being Served

HOT SANDWICHES

Ham and Egg
Steak Sandwich
Omelette Sandwich

POTATOES

Coffee
Milk
Hot Chocolate
Tea
Buttermilk
Western Beer

BEVERAGES

DESSERTS

Pizza

Lamb

Beverages

Ice Cream

SHERBETS

Banana Special

ASSORTED SODAS

Pudding or Jello with Cream

HOME-MADE CHEESE CAKE

CHEESE

Imported Swiss

Desserts

Swiss Cheese

Dessert

American Swiss

Swiss Cheese
COCKTAILS and APPETIZERS
Washington Crab .40
Washington Crab Leg Cocktail .50
Washington Shrimp .35
Prawns (Jumbo Shrimp) .40
Lobster .45
Olympia (Washington) Oyster .50
Eastern Oyster .35
Combination Sea Food .40
Fruit Cocktail .25
Tomato Juice .10
Celery en Branch .20
Stuffed Celery Parisienne .45
Ripe or Green Olives, or Combination .30
Olives and Celery .35
Dill Pickles .15
Caviar Canape .75
Smoked Crab (Large) Canape .70
Smoked Oyster Canape .60

SOUPS
Puget Sound Clam Chowder .25; Cup .15
Boston Clam Chowder .25; Cup .15
Clam Broth .20; Cup .15
Consomme .20
Cream of Tomato .25
(Crackers and Butter Served with All Soups)

SALADS
To Be Remembered
Special Sea Grill Salad in Frigid Bowl, Lettuce, Tomato, Artichoke, Avocado, Crab, Shrimp and Lobster Meat, Louis or 1000 Island Dressing .75
Fresh Lobster Salad .75
Crab .60
Shrimp .60
Tuna Fish .50
Neptune Salad (Sea Food) .75
Hearts of Lettuce .25
Sliced Tomatoes .25
Our Garden Green Combination Salad .50
Whole Avocado Stuffed with Crab .70
Tomato Stuffed with Shrimp Meat .50
Cole Slaw .15
Half Cold Lobster Plate, Mayonnaise .80
Pineapple-Cottage Cheese .45
Potato Salad .15 and .25
Waldorf Salad .50
Stuffed Eggs, Puget Sound .65
Tomato Surprise .75
Salad Rio de Janeiro .90
(Combination of Shell Fish)

Minimum Service 10c per Person
Minimum Table Service 20c per Person

OPEN FROM 11 A.M. to 2 A.M.
FRIDAY and SATURDAY, 11 A.M. - 4 A.M.

Please Turn to Back Cover for Wine List

Crawford's
333 Elliott Avenue West

A La Carte

BUTTER CLAMS
On the Half Shell .65
Fancy Pepper Pan Roast .70
Pan Roast .60
Steamed, Melted Butter .65
Bordelaise .65
Fried .60
Sandwich on Toast .40
Stew .65
RAZOR CLAMS .75

OYSTERS (Crawford's Toke Point-Pacific)
Fry (Half Dozen) .65
On the Half Shell .65
Cream Stew .70
Milk Stew .65
Fancy Pepper Pan Roast .70
Pan Roast, Plain .60
Raw on Plate .60
Sandwich on Toast .40

OLYMPIA OYSTERS
Pan Fried in Butter .90
Fancy Pepper Pan Roast .85
Pan Roast, Plain .80
Omelet .90
Raw on Plate .80
Cream Stew .80
Milk Stew .85
Sandwich on Toast .70
Hangtown Fry .90

EASTERN OYSTERS
Pan Fried in Butter .90
On the Half Shell .80
Fancy Pepper Pan Roast .85
Pan Roast, Plain .75
Milk Stew .80
Cream Stew .85
Sandwich on Toast .60

SCALLOPS (From Waters of Puget Sound)
Fried .75

CRABS (Selected Deep Sea Jumbo Crabs)
Whole Cracked Crab .85
Half Cracked Crab .45
Grilled Crab Legs .75
Crab Louie .80
Newburg en Casserole .85
Creamed Crab .70
Picked Crab Legs, Mayonnaise .90
Crab Legs, Newburg .1.00

SHRIMPS (From Pacific Coast Waters)
Grilled .70
Shrimp Newburg .70
Shrimp Louie .80
Creamed Shrimp .70

Olive Oil Used Exclusively

Crawford's Favorite
Marine Suggestions

CHIOPPINO
For those who are undecided but wish a variety of Sea Foods combined in one dish. Made up entirely of products from the icy waters of the North Pacific Ocean. Prepared the old-fashioned way of stewing together and blending the flavors of many varieties .85

FRIGID MARINE SALAD BOWL
Shrimp, Crab and Lobster with Lettuce, Tomato, Artichoke Avocado and Asparagus Tips, Choice of Dressing .75

BARBECUED CRAB
(One-Half) with Chioppino Sauce .65

OYSTERS
In Shell Kirkpatrick
Baked with Catsup, Bacon, Green Pepper and Casino Sauce .80

CAPTAIN'S PLATE
Salmon, Bass, Oysters, Shrimp, Crab Legs and Scallops with Tartar Sauce .90

STEAMED PUGET SOUND BUTTER CLAMS
Served with Cole Slaw, Hard Roll and Drawn Butter .65

PUGET SOUND CRAB-MEAT-BURGER
Toasted Bun, Crab Meat, Lettuce, Mayonnaise and Cole Slaw .35

OYSTER-BURGER
On Bun .30 With Egg .35

Not Responsible for Loss of Personal Property
## Sea Grill

### A La Carte

#### PRAWNS (From Louisiana)
- Grilled: .80
- Cold Spiced on Shredded Lettuce: .75

#### LOBSTER (When Obtainable)
- Half, Broiled (Maître d'Hôtel): 1.00
- Whole, Broiled, Baby: 1.50
- African Lobster Tails: 1.10
- Newburg: 1.10
- Creamed: 1.00
- Cold, Half Lobster, Mayonnaise: 1.00
- Lobster, Thermidor: 1.25
- Half Lobster Baked du Jour: 1.10

#### ABALONE
- Steak with Tartar Sauce: .85
- Broiled, with Bacon: .95

#### FISH (BROILED OR GRILLED) (When in Season)
- Brook Trout, Meunière: 1.00
- Halibut Steak: .55
- Fresh Alaska Salmon Steak: .60
- Filet of Sole: .50
- Filet of Red Snapper: .50
- English Sole (Skinned): .50
- Filet of Black Cod or Rock Cod: .50
- Filet of Sea Bass: .60
- Smelts: .50
- Salmon Cheeks, Tartar Sauce: .45
- Halibut Cheeks, Tartar Sauce: .45
- Shad Roe, Stripped with Bacon (when obtainable): 1.00
- Sturgeon Steak (when obtainable): .75
- Salmon Trout: .70

#### SALT and SMOKED FISH
- Broiled or Steamed Finn Haddie (with Potatoes): .65
- Salt Mackerel, Broiled or Steamed: .60
- Smoked Black Alaska Cod, Broiled or Steamed: .60
- Broiled Kippered Herring: .50
- Kippered Salmon: .60
- Cold Sea Food Platter with Cole Slaw: .60

#### STEAKS, CHOPS, Etc.
- New York Cut Sirloin: 1.50
- Top Sirloin: 1.50
- Tenderloin: 1.50
- Small Filet Mignon: 1.25
- Lamb Chops (3): .80
- Pork Tenderloin: .65
- Spring Chicken: .75
- Frog Legs: .90
- Hamburger Steak, .50 with Onions: .60
- Ham Steak: .75
- Vegetable Plate: .40, with Egg: .50
- Ham and Eggs: .60
- Bacon and Eggs: .60
- Eggs Vienna: .75
- 2 Eggs any style, Potatoes and Toast: .40

#### COLD SANDWICHES
- Crab Leg: .50
- Tuna Fish: .20
- Sardine: .25
- Shrimp Salad: .40
- Crab Salad: .40
- Lobster Salad: .45
- Cheese: .20
- Chicken: .40
- Turkey: .40
- Sliced Chicken and Cheese Sandwich: .60

#### HOT SANDWICHES
- Hamburger: .20
- Hamburger and Cheese: .25
- Ham and Egg: .35
- Fried Ham: .30
- Steak Sandwich: .50
- Denver Sandwich: .50
- Filet of Sole: .35
- Scallop: .50
- Creamed Shrimp: .50
- Abalone: .65
- Olympia Oyster: .70
- Pacific Oyster: .40
- Eastern Oyster: .55
- Club House: .75
- Turkey: .50
- Chicken: .50
- Any of the Above Sandwiches on Toast if Desired

#### POTATOES
- Boiled, Mashed or French Fried: .15
- Cottage, O'Brien or Lyonnaise: .25
- Hashed Brown, Shoe String or American Fried: .20

#### BEVERAGES
- Coffee: .05
- Milk: .05
- Hot Chocolate: .10
- Tea: .10
- Buttermilk: .05
- Western Beer: .15
- Eastern Beer: .20
- Ale: .20

#### DESSERTS
- Pies, per Cut: .10
- Ice Cream: .10
- Sherbets: .10
- Banana Special: .35
- Assorted Sundaes: .20
- Pudding or Jello with Cream: .15
- Home-Made Cheese Cake: .15

#### CHEESE
- Imported Swiss: .25
- Roquefort: .25-.40
- Camembert: .20-.35
- American: .15-.25
- Swiss: .15-.25
- Liederkranz: .20-.25
CRAWFORD'S Wine List

OUR SUGGESTIONS
15c per Glass

With SEA FOOD APPETIZERS
RHINE WINE
RIESLING
CHABLIS

With SEA FOOD ENTREES
TIPO WHITE
CHABLIS
SAUTERNE

With STEAKS or FOWL
TIPO RED
BURGUNDY
CLARET
ZINFANDEL

With DESSERTS
PORT
SHERRY
MUSCATEL
TOKAY

BOTTLED WINES

Per Bottle, 1.25
CLARET
RHINE
ZINFANDEL
TIPO RED

Half Bottle .75
RIESLING
CHABLIS
LOGANBERRY
TIPO WHITE

SAUTERNE
WHITE PORT
MUSCATEL

SPARKLING BURGUNDY
DOMESTIC
Per Bottle, 3.25
Half Bottle, 1.75

CHAMPAGNE
IMPORTED
Bottle .75
Half Bottle 4.00

DOMESTIC
Cooks, per bottle 5.00
Half Bottle .2.75

NIPS
IN SAUTERNE. PORT.
SHERRY, MUSCATEL.
DINNER BURGUNDY
45c

MIXERS

GLASER 7-UP
Pints .30; Quarts .50

GLASER LIME RICKEY
Pints .30; Quarts .50

GLASER LEMON SOUR
Pints .30; Quarts .50

CANADA DRY
Pints .30; Quarts .50

WHITE ROCK
Pints .30

SYPHON BOTTLES

BEER—Local . . . 15c
Eastern . . . 20c
Ale . . . 20c