**OYSTERS, CLAMS AND SEAFOOD**

Lobster Cocktail 1.00
Cherrystone Clams 40
Cape Cod Oysters on Half Shell 40
Fresh Crabmeat Cocktail 75
Assorted Seafood Cocktail 1.00
Chilled Juice 25
Baked Clams a la Parker 60
Steamed Ipswich Clams, Clam Broth and Mashed Butter 75

**RELISHES**

Tomato Juice 25
Fruit Cocktail 55
Grapefruit Juice 25
Cherry Juice 25
Russian Caviar p. 1.75
Anchovies Case 60
Bisamark Herring 90
Ripe Olives 20
Queen Olives 25

**SOUPS**

Boston Fish Chowder 50 Cup 30
Conomse Conrounoise 30
Jelled Essence of Chicken 30
Cream of Tomato 50 Cup 30
Crabmeat 40 Cup 25

**FISH**

**★**Baked Broiled Fresh Shad and Roe, Thin Fried Potatoes 1.10
**★**Fried Soft Shell Crab on Toast, Tartar Sauce, Potatoes Allumette 90
Broiled Lake Trout, Cheese Butter 90
Creamed Fresh Crabmeat Mornay, Beef Salad 90
Broiled Split Silver Smelts, Maitre d’Hotel 85
Steamed Finnian Haddock, Lemon Butter, Parsley Potatoes 90

**★**Brochettes of Deep Scallops a la Parker, Green Peas 1.00

**★**Baked Boston Schrod, Parsley Butter 70
Broiled Live Chicken Lober 0.25
Broiled Live Large Lobero 2.00

**ENTREES**

**★**Brochettes of Beef Tenderloin a la Parker on Toast, Green Peas 1.35
**★**Salmon of Young Duckling a l’Orange, Grilled Sweet Peppers 1.25

Fresh Asparagus on Toast with Broiled Canadian Bacon 1.00
Native Chicken, Half, Maitre d’Hotel 1.35
Broiled Cal’s Liver and Bacon, Lyonnaise Potatoes 90
Broiled Flank End Sirloin Steak Mirabeau 1.30
Breaded Milk-Fed Veal Chop Holstein, Garden Broccoli 1.25
Broiled Sugar Cured Ham, Spinach and Parsley Potato 1.10
Filet Mignon Sauce a la Castillia 2.35

**★**Braised Fresh Honeymoon Tripe a la Parker 90

**ROAST**

Prime Ribs of Beef and Their Own Juice, Baked Potato 1.15
Stuffed Native Chicken, Half, Cranberry Sauce, O’Brien Potatoes a Gratin 1.25

**COLD DISHES**

Assorted Cold Cuts 1.40
Ribs of Prime Beef 1.00
Smoked Beef Tongue 90
Boned Capon 1.10
Broiled Ham 80
Pressed Cured Beef 65
Imported Paes de Fives Grass 1.50
Large Lobster, Mayonnaise 2.60
Chicken Lober 1.25
Roast Lamb, Mint Jelly 90


**★**Roast Dishes
**★**Famous a the PARKER HOUSE for over 80 years.
5c added on Room Service items up to 50c, 10c thereafter.
Friday, May 31, 1940

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**VEGETABLES**

FRESH ASPARAGUS ON TOAST, MELTED BUTTER 50
Garban Broccoli 40
New Summer Squash 35
Mashed Turnips 50
Califlower 40
Sewed Tomatoes 30
Succotash 35
Spinach 30
Creamed 35
Boiled Onions 25
Green Lima Beans 35
French Fried Onions 40
Buttered Young Carrots 30
New Green Pea 50
Fried Eggplant 50
Fresh String Beans 40
Hollandaise Sauce 20

**POTATOES**

Boiled, each 15
Hashed Brown 25
Delmonico 35
Baked Maine 20
Baked Idaho 25
French Fried 25
Julienne 25
Hashed in Cream 25
Mashed 25
Lynnane 30
Fried Sauce 25
Sauce 25
Candied Sweet 25

**SALADS**

Alligator Pear Stuffed with Chicken or Crabmeat Salad 90
Lobster 1.50
Waldorf 65
Tomato 45
Fresh Cooked Vegetable 60
Endive 60
Combination 50
Fresh Asparagus Vinaigrette 50
Endive 60
Chimichurri 65
Fresh Crabmeat 50
Chicken 90
Lettuce 50
Cole Slow 30
Fresh Fruit 70
Romaine, or Escarole 30
Chef’s 75
Thousand Islands or Russian 20
Roquefort 25
Supreme Non-Fattening 20

**DESSERTS**

Baked Apple Pudding, Spice Sauce 25
**★**Parker House Chocolate Cream Pie 25
Orange Layer Cake 25
Cherry Jello, Whipped Cream 20
Vanilla Eclair 15
Fresh Apple Pie 25
Rhubarb Meringue Pie 25
Hot Ginger Bread, Whipped Cream 25
Vanilla Cup Custard 25
OLD FASHIONED STRAWBERRY SHORTCAKE 50

**Parker House ICE CREAM**

Grapeanut 40
Lemon Sherbet 35
Biscuit Glace 40
Harlequin 40
Maple Walnut 40
Spumoni 40
Cafe Parfait 45
Vanilla 40
Meringue Glace 40
Fresh Strawberry Sauce 45
Chocolate 40
Half Portion of Plain Ice Cream 25

**FRESH FRUIT, PRESERVES**

CHILLEDO CANTALOPO 55
HONEY DEW MELON 40
Fresh Apple 15
Assorted Sewed Fruits 40
Grapeshot, Half 50
Orange 15
Sliced 20
Juice 25
Banana 15
Sliced Fresh Pomegranate 50
Stewed Fresh Strawberries 40
Apple Sauce 20
Fresh Strawberries with Cream 40

**CHEESE**

Swiss Gruyere 35
Imported Camembert 40
Roquefort 45
Cremant 25
Liechtenstein 35
Brie 35
Imported Swiss 55
Edam 45
Bel Paese 45
Hot Cheese Croquettes 45
Cream Cheese and Butter de Die Jello 60
American 25

**COFFEE AND TEA**

Parker House Special Coffee, Pot 25, Pot for Two 55
Cherry Hill Milk, Certified and Pasturized, Bottle 15, Pint 25
Tea, Pot 25
Hot Chocolate, Pot 25
Buttermilk, Bottle 15
Ovaltine, Pot 25
Iced Tea 25
Iced Coffee 25
Iced Chocolate 25

Bread and Butter, Parker House Rolls or Melba Toast, 10c per Person

By Keip 10

**PARKER HOUSE ROLLS**

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 Paul Revere House

Located in the North End of Boston is the city’s oldest frame building, erected after the great fire of 1676 on the site of The Reverend Increase Mather’s home. Revere, famous for his ride beginning midnight April 18, 1775, purchased the house in 1770 and lived in it for thirty years. Many of the home implements used by Mrs. Revere are on exhibition and also many of Paul Revere’s personal belongings. The house is owned by the Paul Revere Association and for a small fee is open to visitors.

Pencil Drawing on Cover by E. E. Anthony