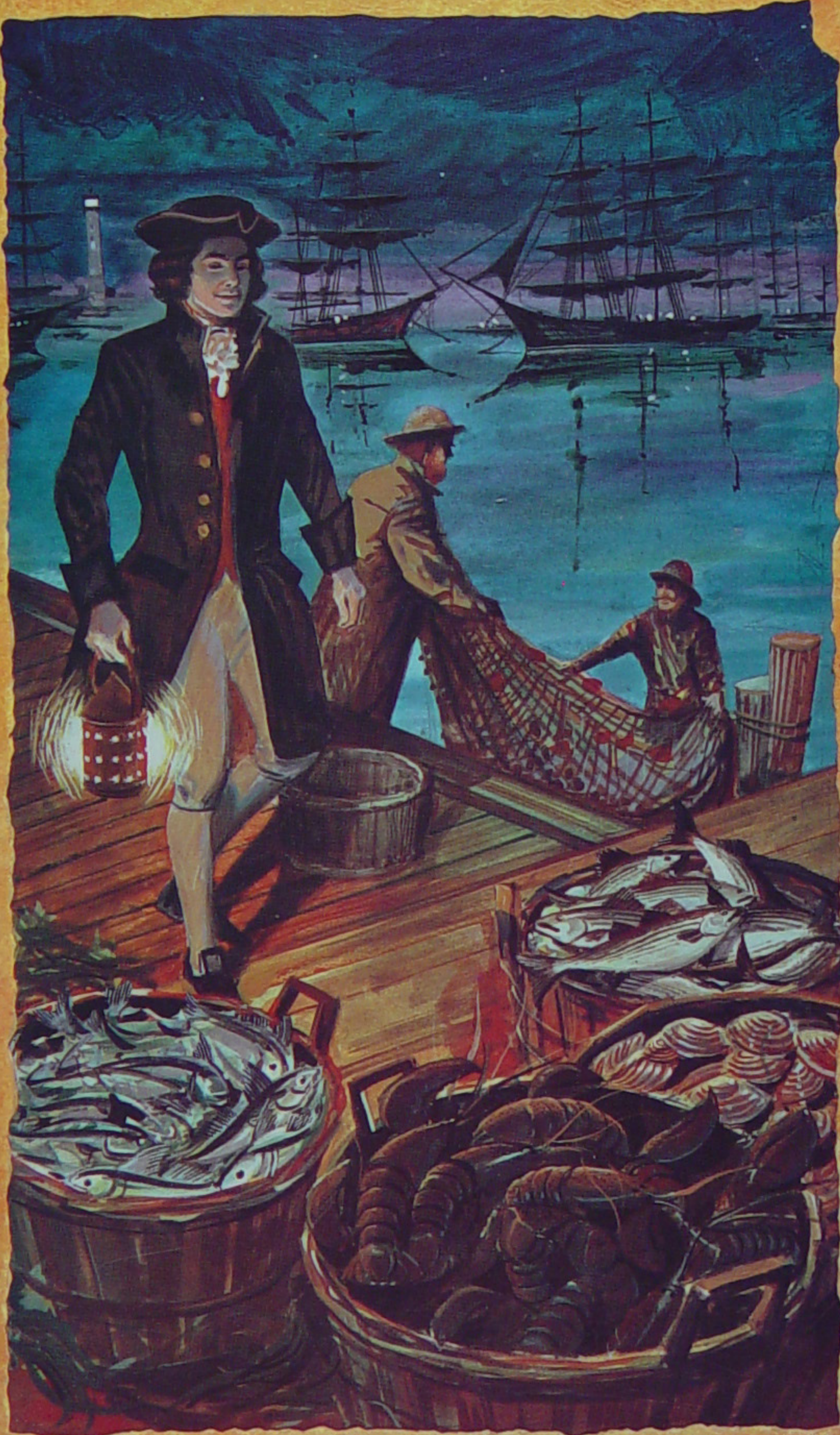


OVERLOOKING HISTORIC BOSTON HARBOR

Anthony's
PIER 4

ANTHONY ATHANAS, *President*

140 NORTHERN AVENUE, BOSTON • 482-6262



DUE TO THE

increase in Lobster prices

we are temporarily forced

to raise the price on all

Lobster items

3.00

New England Chowders

Real creamy old-fashioned New England Chowders, served piping hot.

New England Clam Chowder	2.50
Boston Fish Chowder	1.95
Lobster Bisque	4.95

Appetizers

Cherrystone Clam Cocktail	4.95	Oyster Cocktail	4.95
"Boston" Sashimi	7.95		
<small>A Japanese specialty of seafood that is not cooked—oysters, shrimp, cherrystones, smoked salmon, scrod, Cape Cod scallops, swordfish and finnan haddie. Served with soybean sauce and wasabi sauce.</small>			
Broiled Cape Cod Scallops for two 4.95 per person			
Bouillabaisse for two 4.95 per person			
Fruit Cup Supreme	1.95	Shrimp Cocktail	5.95
Escargots Bourguignonne	4.95	Smoked Rainbow Trout	4.95
Steamed Clams	4.95	Shrimp Scampi	5.95
Steamed Mussels	3.95	Marinated Mushrooms	2.95
Baked Clams a la Anthony	2.95		
<small>Clams minced with a flavorful dressing, lightly seasoned with garlic.</small>			
Pier 4 Docksider Bake	4.95		
<small>Includes oyster Rockefeller, clam Casino, clam a la Anthony and a cocktail shrimp.</small>			
Baked Oysters a la Rockefeller	4.95		
Smoked Salmon	6.95		
<small>Served with capers, diced onion, and sour cream.</small>			
Matossol Caviar	20.00		
<small>One ounce served with sour cream, diced onion, and capers.</small>			

Lobster

From our pool to our ranges to preserve that wonderful flavor.
Served with drawn butter.

Baked Stuffed Lobster a la Hawthorne	large 26.95 medium 21.95
<small>Made famous by Anthony, this lobster is opened and filled with tasty lobster pieces and fast baked to retain its juicy freshness.</small>	
Lobster Newburg	18.95
<small>Selected cold water lobster meat is sauteed in butter and sherry, then slowly simmered in our treasured Pier 4 Newburg sauce. Served with rice pilaf and Glover salad.</small>	
Boiled or Broiled Lobster	17.95
Large Boiled or Broiled Lobster	22.95
Baked Lobster Savannah	29.95
<small>Chunks of lobster removed from the shell and combined with a tempting sauce of mushrooms, green peppers, pimientos, spices and wine—then replaced in the shell and baked with Mornay sauce.</small>	
Our Featured Lobsters	per pound 11.50
<small>3-4½ lbs. or larger—Broiled or Boiled.</small>	
Anthony's Pier 4 Clambake Special	21.95
<small>Whole boiled lobster, shrimp, steamed clams, mussels, drawn butter, clam broth.</small>	

The above entrees are served with potato and Glover salad.

We have a fine selection of cigars at our cashier desk.

Seafood

Broiled Swordfish

Boneless swordfish steak, cut from whole swordfish, broiled and served with baked potato and Glover salad.

Broiled Swordfish en Brochette

Cubes of swordfish, marinated with herbs and spices, broiled en brochette and served with rice pilaf and Glover salad.

Bouillabaisse a la Marseillaise

Shellfish and finfish, combined in a sauce with leeks, spiced with saffron and garlic. Served with sliced garlic bread, and Glover salad.

Baked Stuffed Filet of Sole

Choice filet of sole, rolled and stuffed with lobster dressing. Served with Lobster Newburg, rice pilaf and Glover salad.

Baked Stuffed Shrimp

Jumbo shrimp stuffed with a delicious dressing, baked to a golden brown. Served with drawn butter, baked potato and Glover salad.

Broiled Famous Boston Scrod

Ever favored in New England. Served with baked potato and Glover salad.

Baked Shrimp Rockefeller

Tender shrimp on a special dressing combined with pureed spinach, topped with Mornay sauce and cheese. Served with baked potato and Glover salad.

Shrimp Scampi

Jumbo shrimp sauteed in a wine and garlic sauce, served piping hot with rice pilaf and Glover salad.

Baked Finnan Haddie

Smoked especially for Anthony's Pier 4, broiled with fresh milk, topped with butter. Served with rice pilaf and Glover salad. Served with cream sauce.

Broiled Cape Cod Scallops

Cape Cod scallops broiled with butter, chives and crumbs. Served with baked potato and Glover salad.

Whole Dover Sole, Saute Meuniere

Selected Dover Sole, sauteed in butter, served with slices of lemon, baked potato and Glover salad.

Vegetables . . . A La Carte

Ratatouille Provencale
Fresh Broccoli, cooked to order
French Fried Onion Rings
Charcoal Broiled Onions
Broiled Mushrooms
Marinated Mushrooms
Watercress Salad
Hearts of Palm, Vinaigrette
Artichoke Hearts, Vinaigrette

Our Gift Certificate

A Most Distinctive Way
To Convey Your Thoughts

Massachusetts Meals To Go

When no main course is ordered there will be an additional charge.

Welcome
to
Dining
Excellence

Anthony's
FINE RESTAURANTS

ANTHONY ATHANAS, PRESIDENT

Each of these Anthony's Fine Restaurants has its own individuality, decor and atmosphere. Each adds to the group's fame for distinguished social or business dining — with facilities for functions for all occasions that become fondly treasured remembrances.

ANTHONY'S PIER 4

in Boston

Overlooks historic Boston Harbor where the celebrated Boston Tea Party exploded in 1773. Built on the end of a converted pier that juts right into the action-packed harbor where boats to and from world-known points parade by.

ANTHONY'S HAWTHORNE

in Lynn

This family restaurant in downtown Lynn was the beginning of the family of Anthony's Fine Restaurants. It was founded by Anthony Athanas — the first restaurateur in New England to receive a National Restaurant Association's directors' "Restaurateur of the Year Award."

GENERAL GLOVER HOUSE

on the Marblehead-Salem line

Replete with early American historical significance and carefully preserved to retain the wonderful charm and flavor of past generations. General Glover was the renowned leader of the Marblehead Marines who heroically aided George Washington's army turn the war for the patriots.

HAWTHORNE BY THE SEA

in Swampscott

Well-known North Shore landmark — built on the top of an Indian Sachem's cliff, the restaurant commands a majestic, unobstructed view of a wide expanse of the ocean.

ANTHONY'S CUMMAQUID INN

in Yarmouth Port (Cape Cod)

This beautiful restaurant and inn is situated in the lovely Cummaquid land of the Pilgrims' friend and benefactor, Indian Sachem Iyanough. It is built on an elevation — the magnificent view from the dining room presents an especially outstanding Cape scene.

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Steamed Mussels	3.95	Marinated Mushrooms	2.95
Baked Clams a la Anthony			2.95
Clams minced with a flavorful dressing, lightly seasoned with garlic.			
Pier 4 Dockside Bake			4.95
Includes oyster Rockefeller, clam Casino, clam a la Anthony and a cocktail shrimp.			
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Smoked Salmon			6.95
Served with capers, diced onion, and sour cream.			
Matossol Caviar			20.00
One ounce served with sour cream, diced onion, and capers.			

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The above entrees are served with potato and Glover salad.

We have a fine selection of cigars at our cashier desk.

Seafood

Broiled Swordfish	13.95
Boneless swordfish steak, cut from whole swordfish; broiled and served with baked potato and Glover salad.	
Broiled Swordfish en Brochette	10.95
Cubes of swordfish, marinated with herbs and spices. Broiled en brochette and served with rice pilaf and Glover salad.	
Bouillabaisse a la Marseillaise	12.95
Shellfish and finfish, combined in a sauce of tomatoes and leeks, spiced with saffron and garlic. Served with sliced garlic bread, and Glover salad.	
Baked Stuffed Filet of Sole	9.95
Choice filet of sole, rolled and stuffed with a bread and lobster dressing. Served with Lobster Newburg sauce, rice pilaf and Glover salad.	
Baked Stuffed Shrimp	13.95
Jumbo shrimp stuffed with a delicious dressing and baked to a golden brown. Served with drawn butter, baked potato and Glover salad.	
Broiled Famous Boston Scrod	9.95
Ever favored in New England. Served with Pier 4 baked potato and Glover salad.	
Baked Shrimp Rockefeller	12.95
Tender shrimp on a special dressing combining shallots and pureed spinach, topped with Mornay sauce and Parmesan cheese. Served with baked potato and Glover salad.	
Shrimp Scampi	12.95
Jumbo shrimp sauteed in a wine and garlic butter sauce. Served piping hot with rice pilaf and Glover salad.	
Baked Finnan Haddie	12.95
Smoked especially for Anthony's Pier 4, baked slowly in fresh milk, topped with butter. Served with baked potato and Glover salad. Served with cream sauce if you wish.	
Broiled Cape Cod Scallops	12.95
Cape Cod scallops broiled with butter, chives and seasoned crumbs. Served with baked potato and Glover salad.	
Whole Dover Sole, Sauté Meuniere	13.95
Selected Dover Sole, sauteed in butter, served with slices of lemon, baked potato and Glover salad.	

Vegetables . . . A La Carte

Ratatouille Provencale	1.50
Fresh Broccoli, cooked to order	1.95
French Fried Onion Rings	1.95
Charcoal Broiled Onions	1.95
Broiled Mushrooms	2.95
Marinated Mushrooms	2.95
Watercress Salad	2.95
Hearts of Palm, Vinaigrette	2.95
Artichoke Hearts, Vinaigrette	2.95

Our Gift Certificates

A Most Distinctive Way
To Convey Your Thoughtfulness

Massachusetts Meals Tax

When no main course is ordered there will be an additional charge of \$3.00.

Anthony's Pier 4 Fried Fish Specialties

Delectable ocean treasures lightly dipped in our own batter and golden fried to Pier 4 perfection.	
Fried Oysters	9.95
Freshly opened to your order.	
Fried Filet of Sole	8.95
Fried Clams	9.95
(A New England Favorite)	
Fried Shrimp	10.95
Fried Cape Cod Scallops	12.95
Pier 4 Fisherman's Platter	11.95
Heaping platter of golden fried native fish, clams, scallops, shrimp and oyster.	
The above orders are served with french fried potatoes and cole slaw.	

Steaks

Heavy Steer Steaks from Our Open Hearth	
Filet Mignon	16.95
Tender, juicy Filet Mignon charcoal broiled to perfection.	
Sirloin Steak	15.95
Charcoal broiled heavy steer New York cut sirloin.	
Sirloin Steak for Two per person	18.00
Extra thick and juicy, this steak requires a little more broiling time than our other steaks.	
Roast Heavy Steer Prime	
Ribs of Beef, Au Jus	14.95
Or if you wish the English Cut (the same cut sliced thin)...carved to your individual liking—rare, medium or well done. Served au jus with Pier 4 baked potato and Glover salad.	
Specially Aged One Pound New York Sirloin Steak	21.95
Charcoal broiled to just the right turn.	
All Pier 4 Steaks are served with baked potato (sour cream with chives served on the side) and Glover salad.	
Mushroom or Bearnaise sauce served on request.	

Specialties

With 30 minutes notice we will be pleased to serve you any of the following:	
Billi Bi Soup	4.50
Senegalese Soup	4.50
Broiled Lamb Chops	17.95
Roast Rack of Lamb for two	35.00
Veal Scaloppine Marsala	14.95
Veal Sauté Francaise	14.95
Please order your souffle when you order your entree.	
Grand Marnier Soufflé per person	4.50
Served with Zabaglione sauce.	
Chocolate Soufflé per person	4.50
Served with Zabaglione sauce.	

ROAST DUCKLING
12.95

Broiled Salmon	11.95
Broiled Cape Bluefish	9.95
Sole Dijonnaise	12.95
Broiled Salmon	9.95
Broiled Cape Bluefish	8.95
Sole Dijonnaise	9.95

BOUILLABAISSE A LA MARSEILLAISE

Shellfish and Finfish, combined in a sauce of Tomatoes and Leeks, spiced with Saffron and Garlic. Served with sliced Garlic Bread and Glover Salad. 12.95

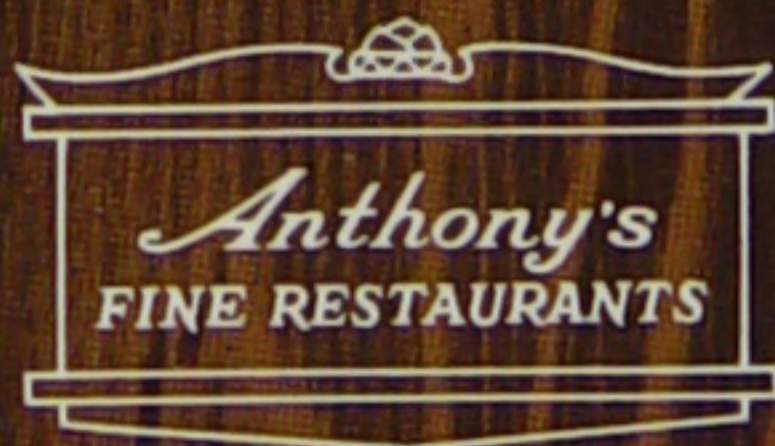
BAKED STUFFED FILET OF SOLE

Choice Filet of Sole, rolled and stuffed with a bread and Lobster dressing. Served with Lobster Newburg Sauce, Rice Pilaf and Glover Salad. 9.95

POACHED SALMON

Poached Salmon Filet, served with Dill and Sauce Hollandaise Glover Salad. 12.95

Bouquetiere of fresh Vegetables for Two 2.95
Ratatouille Provençal 1.50 Spinach Sauté 1.25



ANTHONY ATHANAS, *President*

ANTHONY'S HAWTHORNE

95 Oxford Street, Lynn
595-5050

GENERAL GLOVER HOUSE

Route 1A, Marblehead-Salem Line
595-5151

ANTHONY'S PIER 4

140 Northern Avenue, Boston
482-6262

HAWTHORNE BY THE SEA

153 Humphrey Street, Swampscott
595-5735

ANTHONY'S CUMMAQUID INN

Route 6A, Yarmouth Port
362-4501

