

This is **MIKE'S SHIP-A-HOY**  
**FISH GROTTO**

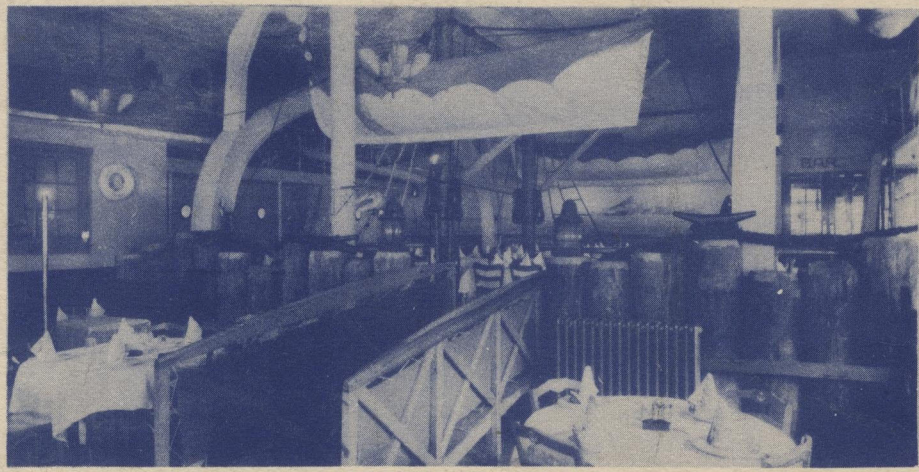
*One of the Show Places of New York*

**"KNOWN AS THE BEST FROM COAST TO COAST"**

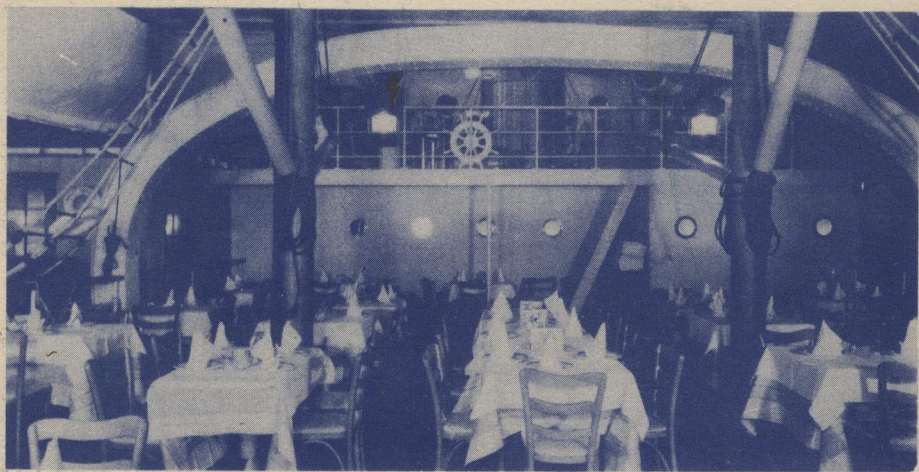
*It's a Natural—where Columbus meets Broadway at 66th Street*

When in New York be sure to visit the Ship that never goes to Sea

Telephone SUsquehanna 7-8926



*Gangplank to Boat*



*Promenade Bridge*



*Promenade Deck*





## Ship-a-Hoy Table Gossip

MR. MORRIS DORE—Excuse me, but are you the lady that was singing?  
 HELEN McARDLE—Yest, I was singing, why?  
 MORRIS DORE—Well, might I ask you not to hang on that top note so long. The bartenders have knocked off twice already, mistaking it for the dinner whistle.

### Oysters, Clams and Appetizers

LARGE SOFT STEAMED CLAMS, CLAM BROTH, MELTED BUTTER ..... 60			
Blue Point Cocktail 30	Cape Cod Cocktail 35	Cotuits Cocktail 40	Lynnhaven Cocktail 40
Little Neck Cocktail 25	Cherrystone Cocktail 30	Half Cold Lobster 45	Fruit Cocktail 20
Bismarck Herring 25	Tomato Juice 20	Orange Juice 20	Hearts of Celery 20
Half Grapefruit 15	Sardines on Lettuce 25	Lobster Cocktail 60	Fresh Shrimp Cocktail 30
Lump Crab Meat 30	Beluga Caviar 1.00	Stuffed Celery 50	Sauerkraut Juice 20
Anchovy Canape 30			

### Oysters and Clam Stews

Steamed Soft Clams and Broth 60	Baked Soft Clams a la Casino 75
Oyster Stew, Half and Half 50	Clam Stew, Boston Style 50
Soft Creamed Clam Stew 75	Oyster Stew with Cream 60

### Soups

CHICKEN RICE 20	CUP OF CLAM BROTH 20	CLAM CHOWDER 20
Boston Cream Clam Chowder 25	Onion Soup 20	Onion Soup au Gratin 25
Cold Consomme in Jelly 20	Clear Turtle 30	Cold Tomato Madrilene 20
Mock Turtle Soup 40		(Soups Served without Meals 10c. extra)

### Entrees

Alvanley's Chicken Fricassee and Rajah's Rice, Indian Fashion ..... 1.00
Fried Leg of Chicken, Southern Style, Apple Fritter and Potatoes ..... 85
Shirred Eggs with Calf's Liver or Chicken Livers, Mushrooms, Julienne Potatoes 75
Chopped Sirloin Steak with Onions, au Gratin Potatoes and Cole Slaw ..... 75
Captain's Own Preparation Sausage and Mashed Potatoes ..... 85
Fried Famous Smith Island Crab Cakes, Grilled Tomato, au Gratin Potatoes ... 75
Broiled Fresh Shad Roe with Bacon, Sliced Tomatoes, Julienne Potatoes .. 85 to 1.00
Broiled Boneless Shad with Sliced Tomatoes and Julienne Potatoes ..... 85
Finnan Haddie au Gratin or Delmonico ..... 75 Steamed ..... 85
Split and Broiled Jumbo Canadian Silver Smelts, au Gratin Potatoes, Tomatoes .. 75
Broiled Striped Bass Steak with Julienne Potatoes and String Beans ..... 85
Broiled Fresh Swordfish, Sliced Tomatoes and Julienne Potatoes ..... 85
(2) Jumbo Soft Shell Crabs, Tartar Sauce, Sliced Tomatoes ..... 90
Chicken a la King on Toast, Green Peas and Potatoes, Chafing Dish ..... 1.00
Genuine Calf's Liver, Polish Bacon, Tomatoes and Potatoes ..... 85
Braised Sweetbreads in Casserole, Madeira Wine, Mushrooms and Potatoes .... 85
Sliced Beef Tenderloin a la Athenian en Casserole with Mushrooms ..... 75
Calf's Sweetbreads with Fresh Mushrooms on Toast, Tomato and Potatoes ..... 85
Virginia Ham Steak, Southern Style, Sliced Pineapple, Plum Sweet Potatoes ... 1.00
Grilled Chopped Sirloin Steak with Parsley Potatoes and Onions ..... 75
Half Broiled Milk Fed Chicken, Sliced Tomato and Julienne Potatoes ..... 1.00

### Miscellaneous

*Charcoal Grilled Salisbury Steak, Onions, Cream Sauce, Baked Banana, Potatoes 75
Wiener Schnitzel with Egg, Fried Potatoes and Sliced Tomatoes, Anchovy ..... 85
Breaded Veal Cutlet, Potatoes, Spaghetti or Vegetable ..... 75
Lamb Chop Combination, Fried Potatoes and Sliced Tomatoes ..... 1.00
Brochette Combination, Fried Potatoes, Sliced Tomatoes and Bacon ..... 1.00

### Salads and Cold Dishes

Seafood Platter Consisting of: Crabmeat, Shrimps, Lobster and Lettuce ..... 1.00		
Special Lump Crabmeat, Lettuce and Tomatoes, Mayonnaise or Russian Dressing ..... 85		
Stuffed Tomato, Crabmeat or Shrimps with Potato Salad ..... 75		
Hearts of Lettuce 25	Chicken Salad 1.00	Crabmeat Salad 85
Lobster Tail Salad 1.00	Shrimp Salad 85	Sliced Cucumbers 20
Sliced Tomatoes 25	Fruit Salad 60	Combination 60
Russian Dressing (per person) 20		Lettuce and Tomato Salad 35
		Maine Lobster Salad 1.35

### Steaks and Chops, Broiled

Sizzling Sirloin Steak ..... 1.50	Sizzling Sirloin Steak (for 2) .... 3.00
Sizzling Sirloin Steak (for 3) .... 4.50	Sizzling Sirloin Steak (for 4) .... 6.00
Delmonico Steak (for 1) ..... 1.75	Sizzling Tenderloin Steak ..... 1.75
Filet Mignon, Mushrooms ..... 1.75	T-Bone Steak (for 1) ..... 1.75
Steak a la Minute ..... 1.50	Plank Steak (per person) ..... 1.75
Sizzling Club Steak (for 1) ..... 2.00	Porterhouse Steak (for 1) ..... 2.00
(2) Broiled Lamb Chops ..... 1.00	(2) Broiled Pork Chops ..... 85
(2) Lamb Chops with Kidney .... 1.25	Smothered Onions (per person) ... 20
Mushrooms on Steak (p. p.) ..... 25	Shish Kebab (Oriental), Pilaw ... 1.25

### Vegetables

New Peas 25	Cauliflower 25	Stewed Tomatoes 25
Corn on Cob 20		Spinach 20
Corn Saute 25	String Beans 20	New Lima Beans 25

### Potatoes

Baked Idaho Potato 15	French Fried 20	Boiled 15
American Fried 25	Julienne 20	Baked 15
Hashed Browned in Butter 25	Lyonnaise 25	Hashed in Cream 30
Saratoga Chips 25	O'Brien 25	Au Gratin 30
		Candied Sweets 30

### Desserts

Lemon Chiffon Pie 25	Graham Cracker Pie 25	Rice Pudding 15
Sliced Orange 20	Half Grapefruit 20	Chocolate Cake 15
Stewed Fruit 20	Home Made Apple Pie 20	Pie a la Mode 35
Fresh Pineapple 20	Fruit Jello, Cream 15	Stewed Figs 20
Stewed Prunes 20	Blueberry Pie 15	Brandy Ice Cream 20
Baked Apple 20	Fruit Cup 20	Honey Dew Melon
Mocha Cake 15	Apple Strudel 15	Bananas and Cream 20

### Ice Cream

Vanilla, Strawberry or Chocolate 20	Orange Ice 15	Banana Split 25
Butterscotch Sundae 25	Brandy Apricot 20	Hot Chocolate Sundae 20
Sundae 20		Mixed Ice Cream 25
Butterscotch Fudge Sundae 20		Hot Chocolate Fudge Sundae 25

Not Responsible For Personal Property Unless Checked by Management

Sunday, Jan. 24, 1943





# OUR CAPTAIN'S SPECIAL

VISIT THE SHIP THAT NEVER GOES TO SEA



## "Rijs Taafel"

Dish From Oranje Hotel in Soer Baya, Java  
Consists of Rice, Curry Sauce, Lobster, Shrimp, Crab Meat,  
Cooked Native Style ..... 1.00  
DO YOU LIKE IT HOT?  
"We make it hot enough to remove the roof of your mouth"



## Lobster Princesse

Baked Lobster Meat, Hearts of Artichoke, Fresh Mushrooms,  
Green Peppers, Served in Lobster Shell, Sherry Wine  
Adds a Piquant Touch ..... 1.25  
A SMALL TOUCH — BUT WORTH IT!



## Seafood Platter

A POTPOURRI OF DELICACIES FROM THE SEA AND SHORE  
Half Cold Lobster, Shrimps, Crab Meat, Clams on Half Shell,  
Dressing ..... 1.00  
Will lift the hair from the skull and cause tears to flow with joy!



## Pieces of Eight

Timbale of Lobster, Crab Meat, Celery, Anchovy, Tomatoes,  
Avocados, Buccaneer Dressing, "Fit for the Gods" ..... 1.00



## Today's Catch

(2) Fried Jumbo Soft Shell Crabs, Tartar Sauce, Julienne  
Potatoes, Sliced Tomatoes ..... 90  
CRABS RECEIVED DAILY FROM CRISFIELD, MARYLAND  
"Crabs, but you will never feel crabby eating them"



## Oysters or Clams Casino

"Thank Heaven!" Here, at last is something new  
Baked Oysters or Clams, Green Pepper, Bacon and Pimento 85  
NO WONDER IT FLATTERS THE PALATE



## Finnan Haddie

Fifeshire is a City in Scotland. From this ancient Scotch Town  
Comes this delectable dish  
Finnan Haddie, au Gratin or Delmonico ..... 75  
Why not try a "WEE BIT"



## Scallops Brochette

Deep Sea Scallops, Skewered on Bamboo Splints with Bacon,  
Julienne Potatoes, Sliced Tomatoes ..... 1.50  
If it's flavor you're after, try it!



## Shrimp Creole

Epicurean Delight of Shrimp with Creole Sauce,  
Rajah's Steamed Rice and Boiled Potato ..... 85  
FIT FOR A KING OR A QUEEN



## Shad Roe

Boiled Potomac River Shad Roe, Smithfield Virginia Bacon,  
Sliced Tomatoes, Julienne Potatoes ..... 85 to 1.00  
TRY IT-and you'll sing happy days are here again



## "Shish Gebap"

Strip of Leg of Lamb Steak, Skewered on Bamboo Splints,  
Green Pepper, Tomato, Mushrooms, Lamb Fat, Grilled Over  
Glowing Charcoal. A Little Thyme adds a Piquante Touch 1.00

Quality Is Our Watchword and Your Safeguard

**ASK FOR OUR WINE LIST**

**All Sea Food Subject To Fishing Conditions**



e Waiter full order at one time, as all Sea Foods, Steaks, Cho



## Favorites on the Captain's Dinner and Daily Arrivals

BROILED BONELESS SHAD .....	85
BROILED SHAD ROE .....	85 to 1.00
SOFT SHELL CRABS .....	90
LARGE SMELTS, Split and Broiled .....	75
BROILED RED SNAPPER .....	85
FROG'S LEGS SAUTE .....	85
FRIED "IPSWICH" CLAMS .....	65
FRIED OYSTERS, POLISH BACON .....	75
FRIED FAMOUS CRAB CAKES .....	75

## Sea Breeze Fish Dinners De Luxe \$1.50

Service of all sea food subject to weather and fishing conditions. Prices subject to change.

### Lobster Dinner \$1.75



Little Necks or Cherrystone Cocktail	Blue Point Oyster Cocktail
Shrimp Cocktail	Bismarck Herring
Grapefruit Juice	Half Grapefruit
Fruit Cocktail	Sauerkraut Juice
Sardines on Lettuce	Tomato Juice

Clam Chowder Cup Clam Broth \*Soup of the Day

Shad Roe	Irish Bacon	Fried Oysters, Smithfield Bacon	<b>BONELESS SHAD</b> (2)	Imperial Devilled Crabs
Whole Broiled Live Lobster	Lobster Thermidor	Lobster Tail au Gratin	<b>HAM STEAK</b>	(2) Fried Soft Shell Crabs
Lobster Tail Salad	Brook Trout Saute, Meuniere	Broiled Swordfish	<b>Calf's Liver</b>	Whole Cold Lobster
(2) Devilled Crabs	Broiled Swordfish	(2) Devilled Crabs	<b>FAMOUS CRAB CAKES</b>	Lobster Tail a la Newburg
Steamed Finnan Haddie au Gratin or Boiled or Boiled Red Snapper				Pompano Saute
				Broiled Striped Bass
				Half Broiled Chicken
				(2) Lamb Chops

ICE CREAM—Vanilla, Chocolate, Strawberry, Butter Pecan, Brandy Apricot  
Orange Ice Fruit in Season Stewed Prunes Figs  
Rice Pudding Pies Fruit Cup Layer Cake Apple Strudel Jello

Coffee Tea Demi Tasse Iced Tea or Iced Coffee

### Sirloin Planked Steak Dinner \$2.00



Half Cold Chicken Lobster Cocktail or Mayonnaise	Cherrystone Clam Cocktail
Crab Meat Cocktail	Shrimp Cocktail
Blue Point Oyster Cocktail	Little Neck Clam Cocktail

Clam Chowder Cup Clam Broth \*Soup of the Day

Planked Sirloin Steak (For 2, 3, 4 or 5 Persons) with All the Trimmings  
For Single Person We Serve: Sirloin Steak, Julienne Potatoes and String Beans  
Planked Boneless Shad or Shad Roe with All the Trimmings  
(For 1, 2, 3, 4 or 5 Persons)

Ice Cream Pudding Apple Strudel Fruit in Season Layer Cake Pies Bananas and Cream Stewed Fruit Jello Stewed Prunes

Coffee Tea Demi Tasse Iced Tea or Iced Coffee

### Delmonico Planked Steak Dinner \$2.25



Half Cold Chicken Lobster Cocktail or Mayonnaise	Cherrystone or Little Neck Cocktail
Shrimp Cocktail	Lump Crab Meat Cocktail
Blue Point Oyster Cocktail	

Clam Chowder Cup Clam Broth \*Soup of the Day

Individual Delmonico Steak Planked (For 2, 3, 4 or 5 Persons)  
with All the Trimmings  
Broiled Tenderloin Steak with Mushrooms and Julienne Potatoes  
Filet Mignon Broiled with Mushrooms, Julienne Potatoes

Layer Cake Fruit in Season Apple Strudel Jello Pastry Bananas and Cream Ice Cream Pies Preserved Fruit Sherbet Pudding Stewed Prunes

Coffee Tea Demi Tasse Iced Tea or Iced Coffee



Chops, Etc. are cooked to order.



## Bouillabaisse Marseillaise

Epicurean Delight of Clams, Lobster, Bass, Halibut  
and Salmon Served in Chafing Dish,  
French Croutons, Imported Saffron ? ? 1.25

### Lobsters (Price according to weight)

Maine Lobster a la Newburg and Potatoes .....	1.35
Lobster Tail a la Newburg on Toast with Potatoes .....	85
Live Boiled Cold Lobster with Mayonnaise, Sliced Tomatoes .....	1.00
Stuffed Lobster, Thermidor, Julienne Potatoes .....	1.25
Whole Broiled Lobster (According to Size), Butter Sauce and Potatoes .....	1.40

### Fried Sea Food

CAPTAIN'S NEW RECIPE—Smith Island's Famous Crab Cakes a Succulent Maryland Dish 75	
Fried Filet of Sole, Tartar Sauce, Fried Potatoes and Cole Slaw .....	60
Fried Halibut Steak, Cole Slaw, Julienne Potatoes .....	75
Fried Long Island Scallops with Bacon, Tartar Sauce and Fried Potatoes .....	85
Fried Codfish Steak with Potatoes and Cole Slaw .....	60
Fried Fresh Shrimps, Tartar Sauce, Fried Potatoes and Bacon .....	75
Combination Fried Sea Food, Fried Potatoes, Sliced Tomatoes .....	75
Fried Frog's Legs, Tartar Sauce, Fried Potatoes and Tomatoes .....	85
(2) Fried Jumbo Soft Shell Crabs, Tartar Sauce, Julienne Potatoes .....	90
Fried Smelts with Tartar Sauce and Potatoes .....	60

### Saute Meuniere

2 Soft Shell Crabs Saute Meuniere, Tartar Sauce, Sliced Tomatoes, French Fried Potatoes	90
Mountain Brook Trout Saute, Meuniere, Potatoes and Tomatoes .....	75 & Up
Porgie Saute, Cole Slaw and Julienne Potatoes .....	60
Flounder Saute, Cole Slaw and Julienne Potatoes .....	55
Filet of Sole Saute, Meuniere, Potatoes and Cole Slaw .....	75
Pompano Saute, Meuniere, Sliced Tomatoes, Julienne Potatoes .....	1.00 & Up

### Baked Sea Food

Baked Red Snapper, Creole Athenian and Potatoes .....	85
Baked Large Cherrystone Clams a la Casino, Potatoes, Sliced Tomatoes .....	85
Baked Bluefish, Potatoes, Cole Slaw, Creole Sauce .....	75
(2) Imperial Devilled Crabs a la Maryland .....	75

### a la Newburg or Au Gratin

Curry Sea Food Combination, Steamed Rice, Boiled Potato "It Hits the Spot" .....	1.00
Shrimps a la Newburg on Toast, Julienne Potatoes, Sherry Wine .....	85
Shrimps Creole on Toast, Boiled Potatoes, Steamed Rice, Bombay .....	85
Curry of Shrimps with Steamed Rice and Boiled Potato .....	85
Fresh Crab Meat au Gratin, Julienne Potatoes .....	75
Fresh Crab Meat a la Newburg, Julienne Potatoes .....	75
Creamed Finnan Haddie au Gratin, Julienne Potatoes .....	75
(2) Devilled Crabs, Cole Slaw, Potatoes and Sliced Tomatoes .....	75
Lobster Tail a la Newburg on Toast, Julienne Potatoes .....	85
Maine Lobster au Gratin, Julienne Potatoes .....	1.25
Combination Sea Food a la Newburg on Toast, Potatoes .....	1.00
Poached Filet of Sole, Marguery, Boiled Potatoes .....	85

### Broiled Sea Food

Grilled Smith Island Crab Cakes "These are Certainly a Treat" the Captain's Promise ..	85
Broiled Fresh Mackerel, Cole Slaw, Julienne Potatoes .....	60
Broiled Bluefish, Cole Slaw and Julienne Potatoes .....	85
Broiled Weakfish with Potatoes and Cole Slaw .....	65
Broiled Sea Trout with Potatoes and Cole Slaw .....	65
Scallops Brochette with Bacon, Potatoes and Sliced Tomatoes .....	1.00
Broiled Sea Bass, Boiled Potatoes, Cole Slaw .....	65
Broiled Kennebec Salmon Steak, Sliced Tomato and Potatoes .....	75
Baked Lobster, Thermidor, Potatoes and Tomato Slices .....	1.25
Broiled Shad Roe, Irish Bacon and Potatoes .....	85 to 1.00
Broiled Swordfish .....	75
Escalloped Scallops, Mushrooms .....	75
Clam Fritters .....	65
Boiled Sea Bass, Boiled Potatoes .....	65
Boiled Codfish, Egg Sauce .....	65
Broiled Halibut Steak .....	75
Broiled Boston Scrod .....	65
Fresh Crab Meat, Norfolk .....	85
Boiled Fresh Lobster .....	1.00 & Up
Steamed Soft Clams .....	60
Boiled or Broiled Red Snapper .....	75
Steamed Fresh Shrimps .....	75
(2) Broiled Soft Shell Crabs .....	1.00
Steamed Finnan Haddie .....	75

### Rarebits

Welsh Rarebit .....	60	Golden Buck .....	70
Long Island Rarebit .....	70	Yorkshire Buck .....	75

### Sandwiches

Sardine .. 25	Toast .. 30	Toasted Cheese .....	25	Oyster or Clam .....	35
Polish Ham Sandwich ..	25	Filet of Sole .....	30	Chicken Sandwich .....	55
Lettuce and Tomato ..	25	American Cheese .....	25	Club Sandwich .....	65
Soft Shell Crab .....	60	Swiss Cheese .....	30	Chicken Salad .....	50
Steak .....	1.00	Bacon and Tomato .....	30	Crab Meat or Lobster ..	50

### Imported

Imported Russian Caviar .....	1.00	Imported Holland Frankfurters .....	75
Broiled Imported Irish Bacon .....	1.00	Imported Irish Ham Steak .....	1.00
Irish Bacon and Eggs .....	75	Broiled Canadian Bacon .....	75
Imported Polish Ham .....	75	Smithfield Ham Steak .....	1.25

### Eggs

Smithfield Ham and Eggs .....	1.00	All Omelettes .....	50
Ham and Eggs .....	60	Imported Irish Bacon and Eggs .....	85
Shirred Eggs, Bacon or Ham .....	60	Imported Irish Ham and Eggs .....	85
Boiled, Fried or Scrambled Eggs .....	45	Genuine Canadian Bacon and Eggs .....	75

### Cheese

Roquefort (Imported) ..	40	American .....	20	Provolone .....	50
Camembert (Domestic) ..	20	Swiss .....	30	Feta .....	30

### Coffee

Iced Coffee 15	Iced Tea 15	Cup of Coffee 10	Pot of Tea 15
Turkish Coffee 10	Milk, Glass 10	Pot of Coffee, Cream 15	

"WE DO NOT SERVE ANY DINNER FOR TWO PERSONS"

ANY FISH ORDER SERVED FOR TWO (35c. Extra) STEAKS AND CHOPS (50c. Extra)

SPECIAL NOTICE—Any of the items listed in this Menu may be purchased at the Porthole to take home. Carefully packed in convenient containers.



YOU ADDRESS IT - WE MAIL IT

# MIKE'S SHIP-A-HOY

BROADWAY CORNER 66<sup>th</sup> STREET  
TO COLUMBUS AVE. CORNER 66<sup>th</sup> STREET New York



To MR. DUNCAN MATHEWS

Street Address 202 MORTIMER AVE

City and State RUTHERFORD, N. J.

From

*Walter J. Kramer*

**A Fact!**

Fish caught at  
5 A.M. served  
here the same  
day

MIKE'S SHIP-A-HOY N.Y.

Visit MIKE'S YACHT BAR

