



William Murrell drops lobster in the pot



**WE CATER**

**SEAFOOD PARTIES, DINNERS, CHURCH SUPPERS,  
FRATERNAL GROUPS, SOCIAL GROUPS**

**FISH and SEAFOOD PLATTERS**

**"Long Shoreman's Platter"**

- Fried Shrimp
- Scallops
- Crab Patties
- Fried Fish
- Oysters
- Crisp French Fries
- Tangy Cole Slaw
- Tartar Sauce
- Bread

**\$1.40**

**"Fish Platter"**

- Boneless Juicy Fried Fish
- Crisp French Fries, Cole Slaw
- Tartar Sauce

**\$1.00**



**"Shrimp Boat"**

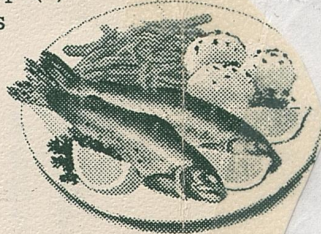
**"Oyster Dinner"**

- Our Chesapeake Bay Oysters (6)
- Crisp French Fries
- Cole Slaw
- Tartar Sauce

**\$1.25**

- Jumbo Butterfly Shrimp (6)
- Crisp French Fries
- Cole Slaw
- Tartar Sauce

**\$1.25**



**SANDWICHES**

- FISH (Deep Fried Filet of Haddock) ..... .40
- OYSTER (Deep Fried Golden Brown) ..... .45
- SCALLOP (Deep Sea) ..... .40
- SHRIMP (Jumbo) ..... .45
- CRAB PATTIES ..... .45

**FISH and FRIES**

- FLAKEY BONELESS HADDOCK SANDWICH  
& Crisp French Fries ..... .55

**SALADS**

- POTATO SALAD ..... ½ pt. .25      pt. .45
- COLE SLAW ..... ½ pt. .25      pt. .45
- MACORONI SALAD ..... ½ pt. .25      pt. .45

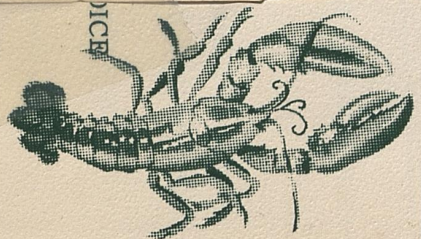
**TRY OUR**

- SHRIMP COCKTAIL (5) ..... .60
- CLAM CHOWDER ..... .60
- OYSTER STEW ..... .60
- Home made DEVIL CRAB ..... .40
- Order of ONION RINGS with Ketchup ..... .25
- Order of FRENCH FRIES with Ketchup ..... .25



**FAMILY SERVINGS**

- Deep Fried FILET OF HADDOCK ..... 1.05 per lb.  
(1 lb. will serve 3)
- FLOUNDER ..... 1.40 per lb.
- FRIED SHRIMP (21-24) ..... 2.00 per lb.
- Chesapeake FRIED OYSTERS ..... 1.50 per doz.
- Deep Sea SCALLOPS ..... 1.70 per lb.
- ONION RINGS ..... .95 per lb.
- FRENCH FRIES ..... .70 per lb.
- CRAB PATTIES ..... .40 each





Sat  
122  
67  
99

SUN  
134  
74  
101

Mon	Wed
137	149
86	75
100	164
138	138
83	92
87	91



THE ADVERTISER  
**M**eals for **M**oderns

Huntington, W. Va., Wednesday, April 26, 1972 13



Miss McClain has agreed to part with some of her recipes. And the proof that they are original in taste is due to the fact they have no set measurements, it's more like adding to taste, or better known as "a pinch of this and a pinch or two of that," until it tastes good.

For her homemade mayonnaise, Miss McClain uses:

- Egg yolk (boiled and grated or raw)
- Dry Mustard
- Maggi
- Salt and pepper
- Turmeric
- Tobasco
- Juice of one lemon
- Chilled vegetable oil

Her tartar sauce is a combination of:

- Homemade mayonnaise
- Chopped fresh parsley
- Green pepper
- Dill pickle relish
- Onion juice or fresh chopped onions (if desired)





**Lobster, trimmings ready for enjoyment**

**PLEASE ORDER**

SHRIMP COCKTAIL SAUCE .....	.25
TARTAR SAUCE .....	.25

**SPECIAL FISH ORDER**

WE WILL COOK ANY FISH YOU PERSONALLY  
SELECT FROM OUR SHOW CASE  
DIRECT RECEIVERS OF FRESH FISH AND SEAFOODS  
(From Red Snapper to Black Bass)





**Lobster, timmings ready for enjoyment**

and teeth, for the proper functioning of the glands, for the prevention of anemia, for health, for beauty—there is no beauty without health. Because of their phosphorous content sea foods have acquired a reputation as "Brain Food."

Seafood, as other foods, are dependent for their food value and appetizing flavor upon their freshness and quality, and it be the constant aim and determination of the management to supply the freshest and finest of all varieties.



