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COCONUT
EXPOSERKA

MENU



COCOANUT GROVE
17 PIEDMONT STREET
BOSTON

SANDWICHES

Chicken	80
Tongue	70
Steak Sandwich,	
Amber Plate	1.60
Chicken Salad	80
Swiss Cheese	50
Caviar	1.00
Club	1.10
Lobster Salad	1.25
Sardine	60
Ham	50
Crab Meat Salad	90

POTATOES

Potato Croquettes	50
Lyonnaise	50
Julienne	40
O'Brien	50
Hashed Browned	50
Potato Parisienne	50
French Fried	40
Delmonico	50
Grilled or Fried Sweet	50
au Gratin	50

VEGETABLES

Fresh String Beans	50
New Peas	60
Boiled Onions	50
Stuffed Tomato (1)	40
Stewed Tomatoes	40
French Peas	50
Lima Beans	50
Fried Egg Plant	50
Spinach	50
Asparagus Tips	60
Broccoli or	
Cauliflower	50
Hollandaise Sc.	60
Stuffed Pepper (1)	40
Fresh Artichoke,	
Hollandaise	75
Fr. Fr. Onions	50

EGGS, OMELETTES

Omelette, Fresh	
Mushrooms	1.25
Eggs, Benedict	1.25
Spanish Omelette	1.25
Eggs, Florentine	1.25
Eggs, Mornay	1.10
Scrambled Eggs,	
Chicken Livers	1.10
Scrambled Eggs	75
Scrambled Eggs,	
Bacon or	
Sausage	1.10
Jelly Omelette	1.00

CHEESE

Cream with Red	
Bar-le-Duc	60
Hot Cheese	
Croquette (2)	60
Cocoanut Grove	
Special	50
Imported Swiss	50
Camembert	50
Cream	40
American	40
Roquefort	50

SUPPER SPECIALTIES

NO. 1. \$2.25

Broiled Squab Chicken, Cocoanut Grove
Allumette Potatoes New Peas, Saute
Demi Tasse

NO. 2. \$2.25

Native Chicken en Casserole
Parisienne Potatoes Asparagus Tips
Demi Tasse

NO. 3. \$2.00

Sirloin Steak Minute, Bordelaise
French Fried Potatoes New Peas, Saute
Demi Tasse

NO. 4. \$1.90

Lamb Chops Mixed Grill, Cocoanut Grove
Allumette Potatoes
Demi Tasse

NO. 5. \$1.90

Braised Sweetbread, Financiere
Parisienne Potatoes Asparagus Tips
Demi Tasse

NO. 6. \$1.75

Half Baked Lobster, Thermidor
Julienne Potatoes
Hearts of Lettuce, French Dressing
Demi Tasse

NO. 7 \$1.75

Lobster, Newburg, Cassolette
French Fried Potatoes
Demi Tasse

NO. 8 \$1.75

Lobster Salad, Mayonnaise
Allumette Potatoes
Demi Tasse

NO. 9 \$1.50

Chicken Salad
French Fried Potatoes
Demi Tasse

NO. 10 \$1.40

Scrambled Eggs with Chicken Livers
Allumette Potatoes
Mixed Green Salad, French Dressing
Demi Tasse

SALADS

Fresh Vegetable Salad	1.00
Cocoanut Grove.	1.00
Watercress Salad	50
Tomato Salad	60
Cucumber Salad	50
Lettuce Salad	50
Fresh Shrimp	1.20
Chicken Salad	1.40
Asparagus, Vinaigrette	90
Crab Meat Salad	1.30
Fresh Fruit Salad	1.00
Pear Salad a la Reine	1.00
Fresh Artichoke,	
Vinaigrette Sauce	75
Fresh Endive,	
Russian Dressing	75
Waldorf	90
Romaine	50
Anchovy Salad	90
Lobster Salad	1.60
With Russian or	
Roquefort Cheese	
Dressing 25c extra	
Egg Salad	75
Chiffonade	75

ENTREMENTS

Macaroons	40
Assorted Cakes	40
Skinless Figs	
with Cream	50
Fruit Cakes	35
Petits Fours	40
Lady Fingers	35

ICE CREAM

Strawberry	45
Cafe Parfait	50
Vanilla or Chocolate	45
Frozen Pudding	50
Chocolate Parfait	50
Baked Alaska	1.25
Coffee	45
Coupe St. Jacques	75
Orange Sherbet	40
Lemon Sherbet	40
Peach Melba	75
Charlotte Russe	50

COFFEE AND TEA

Instant Postum	35
Orange Pekoe Tea	30
Cocoa or Chocolate	
with Whipped Cream	30
Demi Tasse	20
Coffee with Cream	30

Rolls and Butter, 15c per person

CLAMS AND OYSTERS

Bluepoint Oysters, half dozen	40	Cherrystone Clams, half dozen	50	Tomato Juice Cocktail	20
Baked Oysters, Cocoanut Grove	1.00	Little Neck Clams, half dozen	45	Cocktail Sauce	10

RELISHES

Ind. Hors d'Oeuvres, Varies	1.00	Stuffed Celery	75	Canape Cocoanut Grove	1.00
Queen Olives	50	Tomato Surprise	60	Sea Food Cocktail	1.00
Canape Russian Caviar	1.10	Anchovies Cocoanut Grove	75	Half Grape Fruit	40
Imported Sardines	75	Canape of Anchovies	75	Fruit Cocktail	65
Ripe Olives	50	Crab Meat Cocktail	85	Imported Antipasto	90
Russian Caviar	1.25	Lobster Cocktail	1.00	Salted Nuts	40
Celery Hearts	60	Shrimp Cocktail	80		

SOUPS

Chicken Gumbo, Creole	40	Cream of Fresh Mushrooms	40	Chicken Broth with Rice	40
Strained Chicken Gumbo	40	Bisque of Tomatoes	40	Bouillon in Cup	40
Petite Marmite	60	Puree of Tomatoes	40	Onion Soup, Gratinee	60
		Pot Cocoanut Grove Special	65		

FISH

All Fish and Lobsters served here are brought to us directly from the Wharf daily

Broiled Schrod	80	Fried Filet Sole, Tartar Sauce	90	Fried Scallops, Remoulade	1.00
Schrod Saute Meuniere	90	Smelts, Split and Broiled	75	Broiled Chicken Halibut	1.00
		Filet of Sole Florentine	1.10	Halibut, Point Shirley	1.00
		Seafood Newburg	1.75	Crab Meat Ravigotte	1.00

LOBSTERS AND CRABS

Broiled Chicken Lobster	1.75	Baked Lobster	2.25	Baked Lobster Thermidor	2.50
Stuffed Deviled Lobster (1)	1.20	Lobster Newburg	2.00	Crab Meat, Newburg	1.75
Broiled Large Lobster	2.25			Stuffed Crab, Diable	1.25

CHICKEN AND SWEETBREAD

Squab Chicken, Cocoanut Grove	2.25	Breast of Chicken, Cocoanut Grove	2.25
Fried Chicken Maryland, Half	1.75	Sweetbread sous Cloche, Jeannette	2.00
Whole Chicken, Casserole, Conti	3.00	Squab Chicken sous Cloche	2.25
Broiled Half Chicken	1.50	Chicken Cacciatore	2.00
Chicken a la King	1.60	Broiled Sweetbread	1.25

STEAKS AND CHOPS

Sirloin Steak, Minute	1.60	Tenderloin Steak (1)	2.00	Lamb Chops (2)	1.30
Sirloin Steak (1)	1.90	Tenderloin Steak (2)	3.75	Lamb Chop Mixed Grill	1.35
Sirloin Steak (2)	3.75	Filet Mignon (1)	1.90	English Mutton Chop (1)	1.20
Extra Sirloin Steak (3)	5.50	Filet Mignon, C. G. (1)	2.25		
Planked Sirloin Steak, Cocoanut Grove, (2)	4.50	Garniture Bearnaise, Creole, Borderlaise,			
Bone End Sirloin	2.00	Mushrooms, p. p.	35c extra		

DIVERSES

Fresh Mushrooms sous Cloche	1.25	Spaghetti, Mushrooms	1.00	Veal Cutlet, Milanaise (1)	1.25
Broiled Fresh Mushrooms	1.00	Spaghetti, Bolognese	1.00	Chicken Livers en Brochette	1.25
Welsh Rarebit	90	Spaghetti, Milanaise	1.00	Wiener Schnitzel	1.25
Golden Buck	1.00	Chicken Livers with		Scallopine of Veal, Marsalla	1.25
Scotch Woodcock	1.10	Fresh Mushrooms	1.25	Chicken Pattie	1.00

COLD MEATS

Pate de Foie Gras	1.50	Beef Tongue	90	Sliced Chicken	1.50
Steak Tartare	1.75	Assorted Meats	1.40	Cold Ham, Potato Salad	85

TABLE D'HOTE DINNER SERVED EVERY EVENING FROM FIVE TO NINE O'CLOCK

Special arrangements may be made with Management for Banquets and Parties.

Minimum Charge, \$1.50 per person

Fridays, Holidays and Holiday Eves \$2.00—Saturdays \$3.00

*Management not responsible for articles left at tables
while guests are dancing*

*Management requests that incivility on the part of any employee or any
complaints relating to service or food, be reported immediately to
Management.*