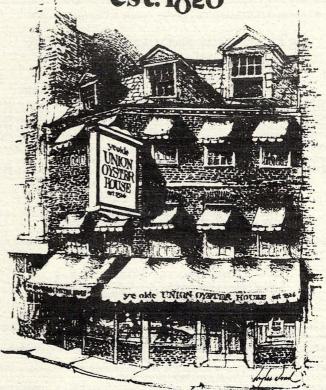
Heritage of Ye Olde Union Oyster House

- The Union Oyster House is the oldest restaurant in Boston and the oldest restaurant in continuous service in the U.S. the doors have always been open to diners since 1826.
- Union Street was laid out in 1636, but there are no municipal records documenting the Oyster House's date of construction. All that is known is that the building has stood on Union Street as a major local landmark for more than 250 years.
- In 1742 before it became a seafood house the building housed importer Hopestill Capen's fancy dress goods business, known colorfully as "At the Sign of the Cornfields."
- The first stirrings of the American Revolution reached the upper floor of the building in 1771 when printer Isaiah Thomas published his newspaper "The Massachusetts Spy", long known as the oldest newspaper in the United States.
- In 1775, Capen's Silk and Dry Goods Store became headquarters for Ebenezer Hancock, the first paymaster of the Colonial Army. There is no reason to doubt that Washington himself was familiar with it's surroundings. At the very spot where diners today enjoy their favorite New England specialties, Federal troops received their "war wages" in the official pay station.
- In 1796, a future king of France lived on the second floor. Exiled from his country, he earned his living by teaching French to many of Boston's fashionable young ladies. Later Louis Phillippe returned home to serve as King from 1830 to 1848.
- 1826 marked the end of Capen's Dry Goods Store and the beginning of Atwood and Bacon's establishment. The new owners installed the fabled Semi-Circular Oyster Bar - where the greats of Boston paused for refreshment.
- It was at the Oyster Bar that Daniel Webster, a constant customer, daily drank his tall tumbler of brandy and water with each half-dozen oysters, seldom having less than six plates.
- The Toothpick was first used in the U.S. at Union Oyster House. Enterprising Charles Forster of Maine first imported the picks from South America. To promote his new business, he hired Harvard boys to dine at the Oyster House and ask for toothpicks.
- A college president was a salad man here. Jack Coleman, President of Pennsylvania's Haverford College, worked in total anonymity for a few months during his sabbatical when he secretly sampled some of America's rigorous jobs and lifestyles.
- The Kennedy Clan has patronized the Union Oyster House for years. J.F.K. loved to feast in privacy in the upstairs dining room. His favorite booth "The Kennedy Booth" has since been dedicated in his memory.
- The Union Oyster House has known only three owners since 1826. Today the Milano family carries on the proud tradition of fine dining.
- In 2003 the Union Oyster House was designated a National Historic Landmark. This is a double designation. Not only is the Oyster House the oldest continually operating restaurant in the United States, it is also the earliest standing brick building in Boston's Georgian architecture.

BBC Printing & Products, Inc. • Waltham, MA

ye olde UNION OYSTER HOUSE est.1826



America's Oldest Restaurant

A National Historic Landmark
On The Freedom Trail • A Block from Faneuil Hall
41 Union Street • Boston, MA 02108
(617) 227-2750

APPETIZERS

MUSSELS • Basque Style Steamed with Garlic and White Wine, Garlic Bread 9.95	STEAMERS of for two (Market Price)	Natural Brotl for one (Market Price
Shrimp Cocktail 9.50	Fried Calamari	8.95
HOT OYSTER HOUS	E SAMPLER—	
Appetizer for Two	17.95	

Union Grilled Oysters Baked Stuffed Cherrystones Clams Casino

Oysters Rockefeller Shrimp Scampi

ON THE HALF SHELL STEWS & CHOWDERS Our Fresh Shellfish is Always in Season, served with our own World Famous Cocktail Sauce

	cup	bowl	
Oyster House Clam Chowder			*Blue Point Oysters (1/2 doz.) 9.95
A Boston Classic	3.95	4.95	*Cape Cod Cherrystones (1/2 doz.) 8.95
Fish Chowder	3.95	4.95	*Cape Cod Littlenecks (1/2 doz.) 8.95
Shrimp Bisque	4.95	5.95	Union Grilled Oysters 10.50
Soup of the Day	3.50	3.95	Oysters Rockefeller10.50
Onion Soun Cratings			Clame Casina 950

Baked Stuffed Cherrystones

BROILED OR BLACKENED

9.50

*COLD SEAFOOD SAMPLER - Shrimp, Oysters & Cherrystones 9.95

Crock of Oyster Stew 10.50

FRIED

YE OLDE NEW ENGLAND FAVORITES

Since 1826, our Seafood Selections have always been prepared and served with the same commitment to freshness and quality that has made Union Oyster House an American Dining Tradition ...

FRESH BOSTON SCROD 16.95	NATIVE SWORDFISH 22.95
TENDER SWEET CLAMS (Market Price)	FRESH FILET OF SOLE 17.95
SELECT OYSTERS 16.95	FRESH SEA SCALLOPS 18.95
FRESH SEA SCALLOPS 18.95	TENDER SHRIMP 19.95
BUTTERFLY SHRIMP 19.95	FRESH SALMON FILLET 18.95
CATCH OF THE DAY, please ask your server	for todays fresh catch (Market Price)
LOBSTER RAVIOLI, in lobster cream with w	hite wine and fresh herbs
APPETIZER10.95	ENTREE
	TENDER SWEET CLAMS (Market Price) SELECT OYSTERS

THE LOBSTER POT

New England Hardshell Lobsters from our own pools LIVE LOBSTERS PREPARED BOILED OR BROILED

MEDIUM -	(Market Price)	LARGE -	(Market Price)	JUMBO -	(Market Price
(1-1/4 - 1-1/2 lbs.)		(2 lbs.)	(3	lb 4lb 5lb.	

Union Special Lobster-

Baked Medium Lobster with New England Seafood Stuffing, Topped with its Claws Lazyman's Style (Market Price)

LAZY MAN'S LOBSTER, chunks of lobster meat baked with seasoned
LOBSTER SCAMPI, medium lobster sautéed in garlic butter,
LOBSTER NEWBURG, generous portions of lobster meat simmered in a
AMERICAN BOUILLABAISSE, lobster, steamers, mussels, shrimp, fish, (Market Price) littlenecks and scallops poached in a seasoned broth, served with garlic bread

LARGER LOBSTERS AVAILABLE WITH UNION SPECIAL, SHORE DINNER AND LOBSTER SCAMPI

ALL ENTREES SERVED WITH OUR SIGNATURE HOUSE BAKED CORN BREAD CHOICE OF POTATO OR RICE • A BASKET OF ROLLS AND BUTTER *The above items may be served raw, undercooked or cooked to order.

*The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

OYSTER HOUSE SPECIALTIES

Born almost two centuries ago, The Union Oyster House's Dining Tradition remains unchanged. We continue to serve hearty portions of exceptional New England Seafood in a warm, historic atmosphere. We take great pride in knowing that our tradition and reputation are written with the History of America.

BROILED FRESH BOSTON SCROD, - A NEW ENGLAND TRADITION16.95 a cut of fresh fillet of scrod topped with seasoned crumbs
BAKED STUFFED FILET OF SOLE, with a New England seafood stuffing,
SHRIMP AND SCALLOPS STIR FRY, shrimp and scallops tossed with
SEAFOOD NEWBURG, lobster meat, tender shrimp and scallops in a

SHORE DINNER

- A NEW ENGLAND FEAST -

Oyster House Clam Chowder . Steamers or Mussels MEDIUM LIVE LOBSTER PREPARED BOILED OR BROILED Served with Native Corn, Red Bliss Potatoes, Gingerbread or Indian Pudding (Market Price)

YE OLDE SEAFOOD PLATTER, deep fried shrimp, clams, scallops,	21.95
calamari, oysters and fillet of fish topped with onion rings	10.05
SAUTÉED SEAFOOD MEDLEY, shrimp, cherrystones, mussels, fish and	19.95
SAUTÉED SHRIMP & BROCCOLI, shrimp and broccoli with diced tomatoes	20.95
BROILED SEAFOOD PLATTER, swordfish, salmon, scallops, scrod andgrilled shrimp, served with parsley new potatoes	22.95
PAN SEARED HADDOCK, with a toasty potato crust and seasonal vegetables,served with parsley new potatoes	19.95

MEAT AND POULTRY

Our Meat and Poultry selections are prepared with the same detail to freshness and quality

*BLACKENED CHICKEN BREAST, 10oz., CAJUN STYL mashed potato and grilled vegetable	E, 16.95
*SIRLOIN STEAK CENTER CUT, 12 oz., with mushroom	caps 25.95
PAN SEARED STATLER BREAST OF CHICKEN, fresh	vegetables 15.95
*PAN SEARED PORK CHOP, with mashed potatoes and gr	rilled vegetables 16.95
COLD SALADS (ON THE SIDE

*FILET MIGNON, 10 oz., roasted shallots, Béarnaise sauce.....

Trice of constitution	11.70	regetable of the Day imminimum	2.72
Union Caesar Salad	4.95	Grilled Vegetable Medley - for two	6.95
Chilled Calamari Salad	9.95	Fresh Fried Onion Rings	3.95
Cold Lobster Salad Platter	20.95	Sautéed Seasonal Vegetables	3.95
Served on a toasted roll	17.95	Native Corn	2.95

BOSTON BAKED BEANS-A House Specialty for Generations 3.95

FOR CHILDREN

(12 and under)

*Broiled Hamburger	6.95	Fried Chicken Tenders, cole slaw	7.50
Fried Fish Fillet, cole slaw	7.95	Spaghetti with Tomato Sauce	6.95
Grilled Hot Dog	4.95	Grilled Cheese Sandwich	4.95
Fried Clam Pla	to col	o clow 10.05	

All Children's Entrees Served with French Fries

Please ask your server for a Union Oyster House Coloring Book

Many of our Entrees can be Prepared to Suit your Dietary Needs Please Inform your Server of your Request

\$2.00 Extra charge on Any Meal Served for Two - All Major Credit Cards Accepted \$10.00 Minimum No Personal Checks Accepted - MA Tax on All Meals - We are Not Responsible for Lost Articles



UNION OYSTER HOUSE

America's Oldest Restaurant Est. 1826

A National Historic Landmark

Did You Know That . . .

- The Union Oyster House is the oldest restaurant in continuous service in the U.S.
- It is the earliest standing brick building in Boston. For more than 250 years it has stood sturdily on Union Street as a major landmark
- In 1742 the building housed importer Hopestill Capen's fancy dress goods business, known colorfully as "At the Sign of the Cornfields."
- In 1771, from this site, printer Isaiah Thomas published his newspaper "The Massachusetts Spy," long known as the oldest newspaper in the United States.
- In 1775 Capen's silk and dry goods store became Headquarters for Ebenezer Hancock, and Federal troops received their "war wages" in this official pay-station.
- In 1796 the future King of France, Louis Philippe, lived on the second floor. Exiled from his country, he earned his living by teaching French to many of Boston's fashionable young ladies.
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- The toothpick was first used in the U.S. at the Union Oyster House.

	Union Oyster • In 2003 it was	House. designated a National Historic Landmark.	
\$15.00 GEN ADMITS ONE Adult 1061845 1561021	\$15.00 GA GEN GEN ADMITS ONE Adult 1061845 1561021	\$13.00 GA GEN GEN ADMITS ONE Senior 1061845 1561021	\$13.00 GEN GEN ADMITS ONE Senior 1061845 1561021
General Admission ADMITS ONE Adult Monday March 28 2005 Redeem ticket for 1 repeat visit Within 10 days! Valid 03/29/05-04/07/05	General Admission ADMITS ONE Adult Monday March 28 2005 Redeem ticket for 1 repeat visit within 10 days! Valid 03/29/05-04/07/05 Museum of Fine Arts Boston	General Admission ADMITS ONE Senior Monday March 28 2005 Redeem ticket for 1 repeat visit within 10 days! Valid 03/29/05-04/07/05 Museum of Fine Arts Boston	General Admission ADMITS ONE Senior Monday March 28 2005 Redeem ticket for 1 repeat visit within 10 days! Valid 03/29/05-04/07/05 Museum of Fine Arts Boston
\$15,00 GEN GEN Adult 03/28/05	\$15.00 GEN GEN Adult 03/28/05 1061845	\$13.00 GA GEN Senior 03/28/05	\$13.00 GA GEN Senior 03/28/05

