

THE
COMPLETE
FOOD
GUIDE
TO
PROVINCETOWN
1976

Compiled and written by Sally Lindover
with the assistance of Harry de la Houssaye

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HOW TO USE THE GUIDE

All the places listed alphabetically are those in which you can sit to dine. These range from the most primitive shed to an elegantly decorated dining room. Stand up counters and take out food places are described separately. Every place in which food is available is included. There are 72 dining spots, 5 stand up counters and more than a half dozen take out food places. None are rated.

Key to information in the left hand column

Abbreviations are used whenever possible

Address	Can be located on the map.
Telephone	Only 4 digits are listed. All must be <u>preceded</u> by the local Provincetown exchange of <u>487</u> .
Time & season	There are many variations in opening and closing hours as well as length of season and closing days. Meal times refer to first and last orders.
Cost of a meal	When listed is the minimum and maximum a la carte figure for a main course, side dish, salad, bread and beverage for one person at dinner. Breakfast and lunch figures cover the average number of courses for these meals. Doesn't include alcoholic drinks, tips or tax.

Child's portion	Places that provide special dinners for children (usually under 10 or 12 years); reduce the portion of almost any item on the menu at reduction in price; make special arrangements upon discussion.
Liquor	<p><u>FLL</u> - all alcoholic beverages available throughout the year.</p> <p><u>SLL</u> - all alcoholic beverages available from April 1 to November 30.</p> <p><u>B&W</u> - only beer and wine year round.</p> <p><u>SB&W</u> - only beer and wine April 1 to November 30.</p> <p>Closing hour is 1:00 am.</p>
Credit cards	<p>AX American Express</p> <p>BA BankAmerica</p> <p>CB Carte Blanche</p> <p>MC Master Charge</p>
Parking	<p>APP (ample on premises parking)</p> <p>LPP (limited on premises parking)</p> <p>Town owned parking (can be located on map)</p> <p>AP (Alden St)</p> <p>HSP (High School, Bradford & Prince)</p> <p>JP (Johnson St)</p> <p>MP (McMillan Wharf)</p> <p>SP (School St)</p> <p>SHP (Shankpainter Rd.)</p>

Lists

See table of contents for places listed by type of cuisine, special locations (outdoor, waterside), value for money, etc.

Reports

Report forms are at the back; please send throughout the year.

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INTRODUCTION

There is a migratory species, a type of rare bird, that returns to Provincetown each summer. In addition to its attachment to the spotless weather and the stunning beaches it returns to make use the more than adequate supply of good restaurants. Its instincts are superb. There are over seventy establishments in this small town competing for its dollar, some for its affection and loyalty. The quality and variety of these restaurants attracts casual visitors, a heterogeneous bunch of swingers, honeymooners, families, leftovers. Some are attracted to elegant establishments, some to more inexpensive cafes, some to familiar roadside America. In other words, there's something here for everyone; we've researched and written up every restaurant, cafe and eatery in town with this in mind.

Despite the differences in restaurants, menus and styles, there are a few basic facts about eating in P'town. First, continental Portuguese dishes are rare; the origin of the town's population is the Azores, not the peninsula. Second, a number of people specifically come to town to eat seafood which is purchased fresh from local fishermen. It is a ubiquitous item on menus. Third, there is some consciousness about good, healthy food. At many meals fresh seafood is supplemented by local produce. You can find well cooked vegetables and grains in health food restaurants or places that show an interest in vegetarian dishes. However, many of the more conventional eating places also share a concern for the art of preparing vegetables and grains.

It is possible to find your own fresh vegetables and fruit in the dunes ("stalk the wild asparagus" or pick wild peas, wild strawberries, beach plums),

or in a local produce store. With a little imagination you'll find that many of these shops offer the makings of an excellent outdoor meal. The Cape Cod National Seashore has scores of picnic tables and outdoor cooking and dining areas. Take advantage of the scenery, the beaches and the dunes (but please don't litter).

Finally, a word about this book. We are in our first edition and though we are not rating establishments, frankly we are more familiar with some restaurants than others. Nevertheless, we've tried to be as complete as possible in our basic information (seasons, hours, etc.) and descriptions. It is our hope that those who find this book useful will share with us their comments about the places in which they've dined by using the report form in the back of this book. The information will increase our helpfulness and effectiveness. You can include establishments in Truro or Wellfleet and any we haven't discovered in P'town. We plan to include them in a second edition next year.

The eating business in town is alive and kicking. Turnovers in management and ownership as well as the number of places that start up or shut down every summer are indications of its health. Because of turnovers and the late starting date of many new restaurants our research may not be complete. It is possible that due to last minute changes our information is inaccurate. We welcome corrections and additions.

We enjoyed writing this book. Through it we have acquired an appreciation for the restaurant owners and workers who labor to feed us. Our acknowledgment and thanks to all of them with best wishes for a successful season. Best wishes to hungry visitors, may they experience short lines and good dining.

GROUND RULES FOR DINING IN PROVINCETOWN

1. Don't dress unless you want to. If you like to you can. However, you must dress in shoes and covered (relatively) top for entrance into dining places. On the whole the atmosphere everywhere is casual. No restaurant, not even a fancy one, requires a coat and tie.
2. Make use of the guide's parking information. In July and August and on many spring and fall weekends Commercial street is impassable. Drive your automobile to the public or private lot designated in this book as appropriate for your restaurant. Don't hope for miracles (i.e. a parking place on Commercial street).
3. Don't worry too much about parking. Almost every restaurant in town is within walking distance of town center (McMillan Wharf & parking lot). Frequent visitors to the town don't consider a walk on Commercial street an inconvenience. They view it as necessary to the full enjoyment of their visit.
4. High season is usually considered to extend from the Blessing of the Fleet (end of June) to Labor Day, though the season is expanding. Expect changes in hours and in the quality of food and service (often for the better) out of season.
5. The summer crush, delightful as it may be, causes the service and the quality of food to be erratic. Good restaurants have been known to have an off night.
6. Don't expect professional service. For those who know what to make of this, it can be a blessing in disguise. Many of the waiters and waitresses and kitchen help are struggling artists and writers who earn their year's livelihood working in the summer.

7. Some restaurants welcome children. You will know this because they offer children's portions or have been listed as catering to families.
8. If we have indicated that reservations are necessary they are. Most establishments are extremely busy during the "high season" and even with reservations patience often is essential.
9. Many of the owners and employees in Provincetown restaurants are multi-lingual. If you don't speak English well you might find someone who speaks your language.

ADAM'S PHARMACY COUNTER

254 Commercial
0069
Yr. rd. daily
5:30am-5pm
(Pharm.til 9pm)
seats 12

Town people stop here for an early morning coffee(.25) or a quick ice cream. It's good and is the cheapest cone in town(.32).

* * *

THE ALTERNATIVE

186 Commercial
9704
Yr. rd. daily
8am-2am, sum.
check winter
hrs.
bkfst,lunch,
all day
1.00-2.50
dinner 6:30pm
3.50
seats 40
outdoors 8
child's port.
box lunch to
order
SHP,HSP

This theatre restaurant is non-profit and offers an alternative to people who spurn alcohol and expensive dining. Its high minded intentions are to serve good food at low prices and provide an arena for new talent. The help have fellowships and alternate between kitchen and stage. Caryl Barker, its founder, offers a versatile menu of waffles and fruit pancakes at breakfast, hot syrian bread sandwiches, salad plates and soup at lunch. Anything on the menu is available all day and night. No item, other than dinner, is above 2.50. Each night a different meat or fish and vegetarian meal is offered at 3.50. Fresh fruit drinks and deserts include cheerful titles like strawberry sunshine(.75) and banana supreme(1.00). All you can eat from a salad buffet(3.25) Wed. Tuesday is tacos(.60) and vegetarian chile(.95). Entertainment of children's theatre, musical revues, poetry readings and surprise events depending on the spontaneity of guests, usually Thursday thru Sunday, but check. The room is spartan but homey, decorated with local art.

* * *

ANGIE'S PIZZA

333 Commercial
 3388
 April-Sept, daily
 May remain open
 into winter
 noon-2am
 .50-6.50
 seats 24

Sandwich and pizza shop with a wood bench decor. Its menu includes freshly baked cookies and meal sized vegetarian sandwiches on pitta or whole wheat bread baked in the kitchen. Pizza, whole (3.90-6.50) or by the slice (.50), is prepared with high quality ingredients. Unusual pastries, bread to take out. Self service.

* * *

BACK STREET LOBSTER HOUSE

Bradford and
 Carver
 0688
 May 1-Dec 30
 daily
 8am-2pm; 5-10pm
 midnight-3am
 Bkfst .99-3.75
 lunch 1.25-3.75
 dinner 4.00-
 9.00
 Lt. bkfst 2.50-
 4.00
 SLL
 seats 100
 60 outdoors
 child's port.
 AX, MC
 HSP

Lynda Cain and Jean Frottier, new owners of the Gifford House are attempting to restore the restaurant to its former comfort and charm. The dining room has been remodelled to impart the feel of somewhat formal dining echoing Saratoga and Newport of yesteryear. The oak and lead glass bar has been refurbished and is pouring generously. Their ambitions in the kitchen are equally laudable though the menu had not yet been filled out and the service was still in rehearsal. You can begin with omelets(1.75-2.50), eggs benedict(2.75) or whole wheat pancakes(1.20). Lunch and dinner are served indoors or on the patio. The house special is lobster in several versions and trimmings(6.95,9.50). Late night fare features fruit salad in season(1.50), garden salad (1.95) and steak and eggs(3.75). Limited food service is available in the downstairs bar.

BIG BAD WOLF

397 Commercial

June 10-Sept 15

9am-11pm

JP

Indulge yourself with a sundae(.95) or a banana split(1.95), or enjoy an ice cream cone(.45 single,.75 double dip) while you look at the harbor thru the floor to ceiling windows.

* * *

THE BOATSLIP

161 Commercial

9212

April 1-Nov 1

6-11 pm

June 18-Sept 12

noon-4pm

reservations

SLL

seats 90

outdoors

unlimited

AX,BA,CB,MC

LPP

The atmosphere is polished Noel Coward and could pass inspection on the Riviera. The dining room above deck discloses harbor views while the other brick walled room below is more cloistered. The elegant French cuisine moves from Nicky Koich's kitchen to your table in a smooth and relaxed manner. The menu changes several times a season. Among many distinguished entrees, duckling with brandied apricot sauce(8.50), scampi a la Nicky(8.50), Mediterranean supreme (large wooden bowl of seafood in a court bouillon,11.95), and steak escargot(10.75). 35 wines on the card, mostly French. The sunshine brings a change of ambiance at lunch and encourages a country club atmosphere at poolside. Bloody Marys, hamburgers, snacks and Bloody Marys.

* * *

120 Commercial THE BEND IN THE ROAD CAFE & GALLERY
July 1-Sept 15 At press time The Bend in the Road
check for hrs. was not much more than that. The
SP management, hammer in hand, planned
 a multi-environment cafe serving
 snacks of Italian ices, fresh pastry,
 croissants, and freshly ground coffee
 (a pot for two,.75). All this, Tan-
 tric and American Indian art and
 the work of local photographers.
 Located at the bend where Commercial
 street turns into the residential
 West End, the owners hope that this
 cafe will become a way station for
 travellers en route.

* * *

328 Commercial CAFE BLASE
3810 Dine outdoors under a canopy in view
mid-June to of Commercial street or in the cozy
mid-Oct. indoor dining room. The hot French
9am-2am sandwiches (ham or turkey & swiss
SB&W on french toast,2.50) are popular
seats 125 as are the salads, Nicoise(3.75)
JP or MP and Crabmeat Louis(4.25); Quiches
 (2.25) and hamburgers round out the
 light but appetizing menu. Bever-
 ages include an international array
 of coffees; Viennese(.55), Arabic
 (.85), capuccino(.95),etc....as
 well as iced drinks. You can top
 off your meal with a Peach Melba
 (1.50) or cheesecake(1.35).

* * *

BONNIE DOONE

35 Bradford
1185
mid-June to
late Oct.
4:30pm-10pm
6.00-13.00
SLL
seats 300
child's port.
BA,MC
APP

In its forty years this restaurant has perfected its ability to care for many diners in its many dining rooms. There are five, upstairs and down, and two bars. Seafood specialties with the accent on native lobster. The complete shore dinner(14.95) omits nothing. All entrees include trips to the salad bar. Homemade bread and pastries. House wine(3.75/ litre).

* * *

CAPT. CHARLIE'S FISH HUT

401 1/2 Comm.
0032
Yr. rd., daily

10am-8pm,
summer

11am-6pm,
winter

seats 10

The fish market in the back on the bay provides the fresh seafood at the counter. A 1 lb. boiled lobster (4.50), seafood baskets(2.95-3.95) and a lobster roll(2.95) can be eaten while you wait for your fish to be filleted and your lobsters cooked to order. Homemade clam chowder (.65 & .85) and seafood chowder (.75 & .95) were highly praised by local townspeople the day we were there. The few desserts include key lime pielet(.85). Two tables on the bay and a fresh produce stand in front are a measure of Capt. Charlie's enterprise. Anything you can eat there can also be taken out.

* * *

CHICK-IN OUT

199 Commercial
3812

A quick inexpensive meal to eat in or take out with little time spent making choices. Fish (ocean cat) & chips, 1.99. The tartar sauce is homemade. Fried chicken comes in various sizes but the usual shape. A snack pack (2 pieces, broasted potatoes, bread), 1.99. Chicken buckets from 4 to 24 pieces (2.90 to 16.90). All orders over 1.99 include cole slaw. The fish and chicken are fresh. The spartan, functional decor is enhanced by antique mirrors, stained glass, tiled tables and the good humor of the proprietress. Popular with neighborhood workers.

May-June, wkdays,
11-11, wkends,
11am-2am

End June-Labor
Day, daily
11am-2am

May stay open
till winter

check hrs and
days

seats 20
phone orders
no delivery

* * *

CICERO'S TRATTORIA

265 Commercial
3233

Still unfolding at time of publication and uncertain of its identity, Cicero's offers baked goods, delicatessen and restaurant fare, mainly Italian. You may snack on frozen yogurt, a croissant, an eggplant parmesan sandwich (1.50) or sit down to a prix fixe dinner. While you may carry most things out, you might be tempted to stay awhile in the panelled dining room with a wide view of the street and town hall or view the harbor from the rear dining room.

summer,
indefinite

11am-9pm
dinner 3.00-
7.00

B&W
seats 40

MP

* * *

CIRO & SAL'S

4 Kiley Court
(nr.430 Comm.)
9803

Yr. rd., closed
December

Mid-May-Nov,
daily

Nov.-Mid-May
check days
closed.

5:30-11pm

dinner 5.50-
12.00

reservations

FLL

seats 150

BA,MC

The aroma from the kitchen will reach you as you start down the alley but don't hurry as there is usually a crowd. Reservations essential in season. The menu can compete with Italy's best. A wide choice of pasta with unusual favorites; spaghetti alla Foriana(5.75), cannelloni verdi (7.25) and lasagna al forno(6.00). Other popular specialities are cacciucco Livornese (lobster, chicken, clams, mussels, etc., baked in tomato & wine sauce, 11.50) and stuffed loin of veal (8.75). Entrees include spaghetti and salad. Well prepared fresh vegetables and homemade desserts. The walls are hung with original art by well known artists, many of whom started in the kitchen or as waiters. The ambiance is rustic and romantic. You can wait or stay on in the well stocked upstairs bar open till 1:00am.

* * *

THE CLAMBAKE

247 Commercial
1440
April 1-Oct 1
daily
8am-10pm
bkfst 1.00-5.00
lunch 1.50-8.00
dinner 4.00-
12.00
child's port.
reservations,
summer
seats 65
SLL BA,MC

Late breakfast and lunch at pool-side add to the versatility of the Crown and Anchor Inn's restaurant. The menu offers steak and eggs(3.95) at breakfast, seafood baskets(3.95) and oysters Rockefeller (3.95) for lunch, and the house specialty, the clambake (7.95), noon or night. This consists of baked stuffed lobster, steamers, corn, potatoes and soup. Several vegetarian dinner entrees. A litre of house wine is 3.95.

THE CLAM BARGE

337 Commercial
(Macara's Wharf)
Memorial Day-Oct
11am-11pm

MP

seats 80

JP,MP

Remember dancing on a Seine barge? This is the first floating food stand offering the nearest you can get to the water without getting your feet wet. Families can sit and watch the harbor lights as they choose from fried clams (2.80) fish and chips (1.99), hamburgers(.80), Texas weiners, etc.

* * *

COOKIE'S

133 Commercial
9718
Yr.rd.,daily
cl.Thanksgiving,
Xmas
9am-10pm,winter
7am-11pm,summer
bkfst 1.00-2.00
lunch 1.50-5.00
dinner 2.50-
6.50

FLL

seats 60

APP

One of the few eating establishments where the cooking reveals a pronounced Portuguese flavor. Wilbur and Joe Cook continue the business begun by their parents. Families will feel at home in this clean, unfussy dining room as do the local artists and natives who eat and drink here often. Many Portuguese specialties; vovo cabral (flounder,cheese, tomatoes, wine, stuffing,5.20), fish cakes & baked beans(3.10), squid stew(1.50), favas(.50), and daily specials, moderately priced. Portuguese breakfast consists of flippers and linguica. You can also order sandwiches, pizza and spaghetti. Portions are generous, well prepared and attentively served. A long bar in the back.

* * *

THE COTTAGE

149 Commercial 9160
 May-Nov 20 daily
 7:30am-3pm;
 5:30-11pm
 bkfst 1.10-3.50
 lunch 1.00-6.50
 dinner 5.00-8.00
 SLL
 seats 100
 child's port.
 MC
 SP

If you enjoy breakfast you can have it for lunch. It's served till 3:00 pm and all egg dishes include toast and coffee. The house Bloody Mary special(3.50) is self-explanatory. Salads, sandwiches and hearty seafood and meat specials at lunch, with a simple sandwich and coffee under 1.00. A family operation, proud of its home cooking with a "Cape Cod flavor" that includes sea clam chowder(.80 cup), pot roast (4.95 at lunch, 6.25 at dinner) and Saturday night baked beans. An expanded dinner menu with many seafood offerings and daily specials. An attractive, intimate dining room with a cocktail lounge open till 1:00 am.

* * *

CREPE COD

241 Commercial
 (in Whaler's Wharf)
 Memorial Day-
 June
 11am-2pm;
 6-10pm
 June to mid-
 Sept
 10am-11pm
 seats 10

After feasting your eyes on the many crafts you may want to attend to your stomach. Without moving further than the glassblower in the rear of the Wharf you can try the whole wheat crepes prepared by Genevieve from Paris. There's egg, ham, mushroom, cheese, tomatoes, and sprouts(1.25-2.25). And if that's not enough have one for dessert with jam or honey(.75-.95). A few tiny tables near the counter and more on the beach.

* * *

MP

DAIRYLAND

Shankpainter Rd.
(nr. Jerome Rd.)
9184

Yr rd., daily

cl. Thanksgiving,
Xmas, New Year's

6am-9pm, summer
7am-6pm, remainder
bkfst 1.00-1.80

lunch & dinner
2.00-7.00

B & W

seats 100

APP

Seafoodland might be a more accurate name for Matt Costa's fish market and restaurant. A delight for families who are offered lobsters and steamers, hamburgers, french fries and soft ice cream. Quick self-service to take out, eat in or outside. Daily specials of Portuguese marinated catfish, fish and chips (2.20), baked stuffed sole. For lobster lovers with sardine pocketbooks, the Cape Cod clambake (6.95) includes 1 lb. lobster, steamers, corn. Portuguese flippers and coffee (.99) for Sunday breakfast.

* * *

DAIRY QUEEN

Bradford and
West Vine

1574

mid May-Oct 21
11am-10:30pm
(and later)

seats 30

The kids love it even if it is owned by high school principal, Elmer Silva. Soft ice cream, fried seafood (reasonably priced), sandwiches (most under 1.00) and french fries quickly served. Take out to the beach or eat in your car or on one of the picnic tables in the open dining area.

* * *

APP

DON'S CAFE & OYSTER BAR

The deck awning was not yet in place when we visited and there was uncertainty about the prices. Thus, we can only describe the location and the management's intentions. One of the very few eating places in the far East End and the only one in which you'll be able to dine outdoors overlooking the bay. That might be enough. However, the menu looked tempting, will be available at all hours and, we're told, will be reasonable. Emphasis on one course meals; crepes, quiches, salads, sandwiches. Several dinner entrées start at 6pm with full time bar for raw oysters and clams. Several middle eastern specialties promised by Mihran Chobanian (sculptor about town) who will be managing the dining room. Displaced New Yorkers should take note of the special Sunday brunch of smoked fish. Occasional theatre and concerts. Carafe wine and sangria.

539 Commercial
1964
June 10-Nov
daily in summer
9am-midnight
check hrs & days
out of season

reservations,
dinner

FLL
seats 80

LPP

* * *

THE DONUT SHOP

In addition to the house specialty, early morning breakfasts, sandwiches under a dollar and hot lunch and dinner specials are turned out quickly. Baked stuffed cabbage, salad or veg., bread and coffee for a modest 2.00. Patio and game room. A resting place on your way home from dancing at Piggy's down the road.

Shankpainter Rd.
nr. Court St.
3898
Yr. rd., daily
6am-2pm
summer only,
also 7pm-2am
1.00-2.00
B&W
APP

CAFE EDWIGE

333 Commercial
3851
Yr. Rd., daily
9am-1pm; 6-10:30
bkfst 1.50-3.00
dinner 3.75-
6.50

reservations,
summer

SB&W

seats 50

MP

The antiseptic atmosphere often associated with vegetarian, health food restaurants is nowhere in evidence in this airy, spacious room. It is cozy with fresh flowers, plants, polished wood and macrame curtains. Many of its regular customers are young, decorative poets, dancers, actors but anyone is made to feel comfortable and welcome. The meatless menu features an unusual array of seafood and vegetables. Substantial omelets like the Edwige special (avocado, mushroom, cheese, tomato, pepper, sour cream, 3.00) are among the ample breakfast dishes. There's homemade granola and homemade yogurt. Dinner offerings change daily and include salad and brown rice. Good, interesting soups; creamed carrot, billy bi (mussels). Large windows look onto the street; a few tables on the porch.

* * *

EVERBREEZE

429 Commercial
0465
end of June-
mid Sept
noon-3pm;
5:30-10:30pm
lunch 1.50-2.50
dinner 7.00-
12.00

reservations

SLL

seats 76
child's port.
AX, BA, MC
LPP

Family operated, this waterfront restaurant is the town's oldest under the same management. It has a penchant for continuity as its chef, Hulda Encarnation, has been pleasing patrons for 16 years. Have a light lunch of soup (1.00), a big hamburger (1.75) or roast beef sandwich in the warm, relaxed upstairs lounge overlooking the harbor. Dinner features prime ribs (7.95), a 10 oz. filet mignon (9.50) and fresh seafood. A litre carafe of domestic wine is 3.80. Good salad bar. One of the more comfortable places in town, with fireplaces and easy seaside ambiance.

THE FLAGSHIP

463 Commercial
1200

May 21-mid Oct
5:30-11pm

noon-2:30pm,
summer

dinner 7.50-
15.00

reservations

seats 180

BA, MC

FLL

LPP

Ciro Cozzi of *Ciro & Sal's* fame is now the admiral on board this venerable waterfront restaurant. The ambience in the dining room remains relaxed, nautical and surprisingly intimate for such a large room. However, the menu has been transformed to encompass a wide range of cuisines. International (French, Northern Italian, Spanish, American) and elegant, the food reveals *Ciro's* original sculptor's touch. Specialties change daily and you may find poached salmon (8.50) or lobster Louisiana in a veloute sauce (10.50). The regular menu features steak, veal, seafood and fresh vegetables. The beef steak *Gustafson* (cognac & mushrooms) honors *Wayne*, the cook who has been in *Ciro & Sal's* kitchen for 10 years. The portions are generously served, with salad, potato or rice. A cold buffet and seafood bar for lunch in July and August. A large wine card with reasonable prices although you can soar with a *Corton Charlemagne 1970* and a *Charme Chambertin* (22.00). The dory bar is open until 1 a.m. Piano after dinner on weekends.

* * *

FRONT STREET

230 Commercial
9715

April 1-Nov 30
Memorial Day-
mid Sept
daily: before
and after
closed various
wkdays. Check.

6-11pm

dinner 5.00-
15.00

SLL
reservations

seats 68

MC

MP, HSP

The concensus of food lovers is that this new oasis in the town center has quickly risen to the front ranks of Provincetown's many fine restaurants. Howard Gruber and Edmund DiStasi have created an atmosphere in which you feel cosseted and a menu to appeal to the thinking person's stomach. New dishes are always appearing, it's difficult to predict what you might find on any given night. Cuisine ranges over the international scale including a few Chinese dishes. Among the many recommended are black mushroom bisque(1.35 cup), house pate(2.00), filet sole muscovite(shallots, leeks, mushrooms, caviar, vodka, sour cream 7.50) and duckling oriental(9.95). Mississippi Mud cake(1.50) originated here. There is a good range of wines, described in detail on the card and a carafe house wine (4.75). After dinner you may enjoy staying on to order drinks in any of five languages, including Persian, from the bartender, Scott.

* * *

GENE'S PASTRY

256 Commercial
0299

May 1-end Oct
daily
7am-10pm; till
11pm wkends
seats 6

MP

There are only three tables so plan to take out the excellent sandwiches(1.25-1.50) or pastry which is baked daily. A wide variety of napoleons, apple strudel, cream puffs, cakes, etc. Coffee, tea, juice, yogurt.

GEORGE'S PIZZA HOUSE

275 Commercial
3744
Yr. rd., daily
10am-1am, summer
11am-11pm, winter
1.60-5.00
FLL
seats 75
outdoors 30
MP

Spaghetti, subs, pizza and salad, all with Greek influence. A fully licensed bar and a couple of pinball machines (stored for the summer) are the life of the dining room. The terrace in back provides an excellent opportunity for dining with a view of the harbor.

* * *

GOVERNOR BRADFORD

314 Commercial
9618
Yr. rd., daily
June 22-mid
Sept.
bkfst., lunch,
dinner
10am-10pm
dinner 3.50-
6.50
FLL
seats 100
MP

The restaurant, bar and game room are popular with a young, diverse crowd. An addition this year is an outdoor dining area. Drinks and bar snacks are available day and night. Specialty is the Bradford clambake, cup of chowder, 1 lb. lobster, steamed clams, corn(7.95). Food service ceases at 10pm when live rock begins. Out of season meals are served irregularly, usually a few daily specials.

* * *

GRAND CENTRAL CAFE

5 Masonic Pl.

9116

May 21-June 18,
daily

5:30-10:30pm

June 18-Sept 7
5pm-midnight

dinner 5.50-9.00

SLL

seats 75

HSP,MP

Nestled in an alley off Commercial street, this cafe offers elegant dining in an informal atmosphere. Have dinner or late supper in the cozy dining room or charming vine covered garden. Much of its success has been achieved by limiting its selection to a few well chosen and carefully prepared items. Prime cut steak shipped from Colorado(5.95 & 7.95) is the specialty. Glazed breast of chicken with apricot and honey wine sauce (4.95) or sweet and sour braised duckling (7.50) are two popular choices from a tempting list. Generous cocktails are served late against a background of jazz and classical music.

* * *

HIDEAWAY

229 Commercial
(down the lane)
3829
April 1-Dec 1
daily
9am-3pm;
6-10pm

bkfst 1.00-5.00
lunch 1.50-2.50
dinner 3.00-7.50

reservations,
summer

SB&W

seats 61

MP, HSP

You can create one of the most unique breakfasts in town by combining a champagne fizz with egg foo young(1.75). Both breakfast and lunch have chinoiserie touches but it is at dinner that the Chinese influence is felt full blast. Breakfast and lunch overlap with a range of egg specialties, benedict(2.75), lorraine(2.50) or croque monsieur (2.75). A pitcher of champagne and orange juice(4.50) could perk up the simple luncheon menu of burgers, sandwiches and chef's salad(2.50). For something completely different, 2 homemade egg rolls and a pot of tea(1.50). In Provincetown The Hideaway is the only answer to a Chinese food lover's prayers. Dinners include salad, rice and tea. Choose the large portion of chop suey(2.95) with lots of vegetables, the chicken and peppers in oyster sauce(4.95), Szechwan shrimp(7.50) or anything on the menu if you feel the way we do about Chinese food. A few soups and appetizers include spare ribs(1.50) and hot and sour soup (.95). Chopsticks on request. This is a softly, well lit dining room displaying local art but even if it looked like a bowling alley we'd recommend it.

* * *

HOWARD JOHNSON'S

350 Bradford
3854
Memorial Day-
Labor Day,
24 hrs.

Till Columbus
Day 8am-8pm
FLL
seats 300
APP

By now you should know it all. The usual array of ice creams. Open round the clock in summer, you can find a late night menu with several breakfast items. The salad bar is open from 11am to 10pm. You can drink, relax, and listen to music (entertainment nightly) in the Red Lion lounge.

* * *

THE INN AT THE MEWS

359 Commercial
1500
Yr. rd.
late spring-
late fall,daily

rest of yr.,
lng. wkends.
(check closing
days)

dinner 5:30-11pm
summer,brunch
11:30am-3pm

dinner 7.00-
12.00

FLL
seats 125
child's port.

AX,BC,CB,MC

A cobblestone walk and landscaped vest pocket park lead to the restaurant of this distinguished inn. Two dining rooms, which look onto the harbor provide a restful, elegant ambiance in which to linger. Service is attentive and the food carefully prepared to order. Choose from a variety of seafood appetizers; escargots (3.00), coquille St. Jacques(2.50) or ceviche(1.75). These might be followed by more seafood, fresh and local. Try the bouillabaisse Provincetown(6.95), scampi a la wine cellar(6.95) or as a change, chicken livers Madiera. During the summer brunch and dinner are served on the deck. If the sun hurts your eyes you can retire to the Wine Cellar which is open till 1:00am. A diverse wine card carries a house wine(1/2 carafe, 3.00).

* * *

THE JOLLY WHALER

241 Commercial
(Whaler's Wharf)
summer,
daily

This is the place if you'd like an ice cream cone (many flavors), sundae or frappe while you're browsing about the arts and crafts.

* * *

LANDMARK INN

404 Commercial
9319
Yr.rd.,daily
cl.Mon.winter
5:30-10pm

dinner 5.75-
9.50

reservations

FLL

seats 48

AX,MC,BA

JP

The red, white and blue decor in this antebellum southern type mansion may put you in the spirit of the Bicentennial. However, any revolutionary thoughts evoked will be French connected. Marie Antoinette would probably have enjoyed, not only the cake, but anything on this meticulously prepared, moderately priced menu. Entrees include chicken champagne(6.25), coquille St. Jacques(6.95) and steak en brochette. Breads and desserts are prepared in the kitchen by the owners. Their cooking and careful service make you feel like a pampered guest. You may want to dress a bit to enjoy the glow of candlelight. Don't take your 12 year old unless her name is Lolita.

* * *

LICKETY SPLIT

331 Commercial A jolly window service snackery
 mid-May thru with outdoor dining on picnic
 Sept., daily tables, sol or sombra. In addi-
 wkdays 9am-10pm tion to Hendrie's ice cream and
 wkend 9am-2am an extensive sandwich list you
 light bkfst 1.00 can sample homemade carrot cake,
 snacks .50-2.00 blueberry muffins and bagels
 with cream cheese(.65). The
 seats 35 deluxe sandwich plates offer ham
 or turkey(1.90 & 2.10) with
 MP, JP potato salad. Bananas or
 strawberries and cream(.70 & .85)
 are refreshing on a warm summer
 day.

* * *

LOBSTER POT RESTAURANT

321 Commercial Pass the bar and the carnival de-
 0842 cor and arrive at a large sunny
 dining room with a view of Pro-
 May 15-Labor Day vincetown harbor. You can order
 noon-11pm lunch, dinner and drinks. Lunch
 features specials of broiled
 lunch 2.00-4.00 mackerel(2.40), fried clams(2.95)
 dinner 4.50- and more. The Lobster Duchess
 7.00 is the house specialty; shrimp,
 scallops, lobster meat, mushrooms
 SLL in wine, stuffed into a whole
 seats 140 lobster(price varies).
 child's port.

MP

* * *

THE MAYFLOWER CAFE

300 Commercial
0121

Yr. rd., daily
11:30-11pm,
summer;
rest of year
till 9pm

1.25-6.95
FLL
seats 75

MP

Attractive, family style restaurant in town center "where Provincetown natives meet to eat" out of season. Its quality remains constant throughout the year even if the natives disappear for the season. Sandwiches, pizzas and spaghetti will please budget diners. Fresh fish daily includes authentically flavored Portuguese dishes. Baked stuffed lobster (6.95) and Portuguese fish and chips(2.95) may be washed down with a 12 oz. mug of Tuborg on tap(.75) or 1/2 litre of house wine(1.85).

* * *

HOWARD MITCHAM'S SEAFOOD RESTAURANT

179 Commercial
3879

mid Jun-Nov 1
8-11am
5:30-10pm

reservations

B&W(maybe)

seats 45

AX, BA
SHP

We were still eagerly anticipating the opening of this restaurant as we prepared for publication. So, beyond reiterating Mitcham's widespread reputation as a gourmet chef who brought fame to several local restaurants, there's little to say. A view of the water, red embossed wallpaper and New Orleans breakfast recipes lead us to speculate that Howard plans to give us the atmosphere back home in Louisiana and some Creole cooking. Without doubt the seafood will be prepared superbly. Prices for breakfast about 5.00. Dinner not much more! A beer and wine license is moot. You might get wine on the house but then you might byob.

MOJO'S REAL FRENCH FRIES

5 Ryder St. Ext. (behind Penny Patch)
 Memorial Day-Fall
 11am-2:30am
 dinner specials 6-11pm
 seats 46
 MP

A surprising variety of good simple inexpensive food appears at the counter of this basic shed. Generous superburgers (1.50), steak & Italian sausage subs and fried clams at any hour. The tastiest french fries in town (fresh), more so when prepared by one of our local school lads. Good vegetarian or meat tacos(.75); vegetarian chile with homemade hot sauce. At night dinners of fresh fish (2.75) and rib eye steak(4.50). Picnic at the tables or take out. Popular with kids, locals and midnight cowboys.

* * *

PROVINCETOWN MASSACHUSETTS

THE MAYFLOWER anchored in Provincetown harbor on November 21, 1620, and the Compact was drawn up and signed before the Pilgrims set foot on land. The Mayflower remained here during the next month while a searching party of 17 men made expeditions in the shoal along the coast to find a suitable spot for their home. Peregrine White was born on the Mayflower at this time, the first English child to be born on these shores.

THE SEARCHING PARTY, suffering bitter cold and encountering severe storms, finally arrived at Plymouth on December 21st. Here they found an abundance of fresh water and good farm land, and so decided to make this their permanent home. Returning to Provincetown in the shallop they boarded the Mayflower and sailed across Cape Cod Bay to land on Plymouth Rock on December 26, 1620.

THE OLD CEMETERY - HERE a plaque commemorates Dorothy Bradford, James Chilton, Jasper Moore and Edward Thompson, the four passengers who died here while the Mayflower was in Provincetown harbor December, 1620.

Around 1875 fishermen began coming to Provincetown on whalers from the Azores and Portugal, later settling here with their families. The vitality and culture of these Portuguese citizens have added immeasurably to the Town's unique character.

FOR the past century artists and writers have found the atmosphere of Provincetown particularly suited to them. Here Eugene O'Neill's first play was produced by the Provincetown Players prior to his going on with them to fame and recognition in New York. Charles W. Hawthorne, E. Ambrose Webster, Hans Hofmann and many other well-known artists have made Provincetown their home. Musicians, students and craftsmen have also been attracted here, all adding to the Town's rich culture. The Provincetown Art Association, organized in 1914, is the foremost summer Art Association in the east.

PROVINCETOWN - birthplace of the AMERICAN FISHING INDUSTRY. This secure harbor has sheltered fishing fleets since the Norsemen in 1005. Bartholomew Gosnold arrived in 1602 giving Cape Cod its name. In 1616 Captain John Smith wrote of the "excellent harbor for all weather" and the abundance of fish. The first settlers were fishermen. At one time whalers were here in the harbor being harpooned from boats put out from shore. Later more than 175 whaling vessels hailed from Provincetown, and 50 or more wharves lined the shore. Fishing is still vital to the Town's economy with the present fleet consisting of scallopers, clammers, draggers and one trap boat.

PILGRIM PLAQUE - The map in Hart's Relations shows that near this spot the Pilgrims first landed.

MACMILLAN WHARF - Named after Rear Admiral DONALD B. MACMILLAN, USNR, for outstanding achievement in the field of ARCTIC EXPLORATION.



STREET INDEX	
Arch St. B5	Carnes Ave. C2
Atkins Lane C7	Carr Lane B2-C2
Atkins May Rd. C8	Carver St. C4
Atwood Ave. D2	Center St. B5
Baker Ave. B6	Central St. C3
Bangs St. C6	Cemetery Rd. B5-A5
Bradford St. C2-E8	Commercial St. D1-E8
Bradford St. Ext. C1	Conant St. C5
Brewster St. B6	Conway St. D8
Brown St. B2-B3	Conwell St. B5-A6
	Cook St. C7
	Cottage St. D2-C2
	Court St. C3
	Creek Rd. C2
	Cudworth St. B5
	Daggett Lane C7
	Duncan Lane D8
	Dyer St. C6-B6
	Fishburn Ct. B6
	Franklin St. C2-B2
	Gosnold St. C4-B4
	Good Templar St. C5
	Hancock St. C7
	Harry Kemp Way B6-B7
	Holway St. B3
	Howland St. C7-B7
	Jerome Road A4
	Johnson St. B5
	Kendall Lane D8
	Kiley Court C6
	Law St. C6-B6
	Lobes Square C5
	Lovey's Court C6
	Masonic Place C4
	Mechanic Place C2
	McMillan Wharf D4-C4
	Miller Hill Road B6
	Montello St. C5
	Mozart Ave. B4
	Nickerson St. D2-C2
	Pearl St. C5-B6
	Pleasant St. C3-B2
	Point St. D2
	Prince St. B3-B4
	Priscilla Alden Road B6
	Race Road B2
	Railroad Ave. B5
	Ryder St. C4-B4
	School St. C2
	Shank Painter Rd. C5-A5
	Shall's Court C4
	Snail Road E8
	Snow St. D8
	Standish Ave. B5
	Standish St. C5-B5
	Soper St. D2
	Tremont St. D2-C2
	Wareham Road B5
	Washington Ave. C6-B6
	Watson's Court B5
	West Frank St. B4
	West Vine St. C2-D2
	Whorf's Court C2
	Winslow St. B4-A4
	Winthrop St. C5-B5
	Young's Court B3

WILLIAM FITTS

BARBARA H. MALICOAT

THE MOORS

End of Bradford
Street Ext.

0840

June 1-Oct 12
noon-10pm
closed Mon.

April 1-mid May
wkends only,
dinner

mid May-Memor-
ial Day ex. Mon.
4:30-10pm
wkends, noon-3pm

lunch 1.75-6.50
dinner 7.00-
12.00

reservations,
summer

FLL
AX, BA, MC
seats 130
child's port.
APP

This spacious, seascaaped dining room at the tip of town is partially the miracle of community spirit. Destroyed by fire in 1955 prior to opening, local people worked round the clock to help Maline Costa rebuild. His use of drift-wood reflects the artist's eye and provides an intimate, casual atmosphere reminiscent of Provincetown's whaling past. The food skillfully blends Portuguese cuisine and local seafood. Notable are the pork dishes(7.50), lobster a moda de peniche(9.95), and the roast prime ribs(7.95). Salads, sandwiches and a Portuguese Quish (linguica-cheese pie) at lunch. Wines from Portugal(5.00-7.00), port and sherry by the glass (1.25), a quart of house wine (3.95) and a daily wine special are among the well balanced wine list. The Smugglers Jug lounge features a pianist on weekends and a cheerful ambiance every night until 1:00am.

* * *

MONUMENT DRIVE INN

Ryder St. Ext. Near the beach off McMillan parking lot and offering counter service of ice cream, beverages, hot dogs(.60), hamburgers(.70), seafood baskets, etc. to eat on the beach or picnic tables overlooking the water.

summer, daily

seats 35

MP

* * *

MOTHER MARION'S

296 Commercial A busy spot near town center.
1412 Mother Marion's cupboard is always full -- an encyclopedic menu at lunch and dinner. The usual array of breakfasts includes a Bull Shot/Bloody Mary Special (with eggs, etc.3.00). Lunch and dinner, interchangeable, encompass club and sub sandwiches, baskets, about 2 dozen hot entrees. For heartier appetites. the Fruit of the Sea(whole lobster, shellfish,9.50) or the Surf & Turf (lobster & sirloin,10.50). A descriptive drinks menu to tell you what you always wanted to know about a Harvey Wallbanger (1.75).

March 1-Jan
8am-10pm,daily

bkfst,1.50-3.75
lunch,1.75-4.00
dinner,4.50-
7.50

SLL
seats 100
child's port.

MP

* * *

NAPI'S

7 Freeman (nr. Bradford)

mid-April-Dec 1
8:30am-2:30pm
5:30-11pm

reservations,
summer

bkfst, lunch
1.50-4.50
dinner 5.50-
12.00

SLL
seats 60
child's port.

BA, MC
MP

The Napis (Helen and Napi Van Derrick) run their middle eastern restaurant with pride, energy and originality. Of the many specialties we've liked, shrimp with feta cheese(7.50), Moroccan fish with nuts, dates, figs, shrimp and scallops(6.75) and Kakavia, a Greek version of bouillabaisse (7.50) stand out. An assortment of appetizers, you can sample most of them on the house special (2.75). Homemade desserts include baklava(1.25) and cheese cake. The dining room, divided into small areas, is distinctively decorated with work by local artists. Note the sculptored brick wall by Conrad Malicoat. Greek background music. In the summer live music and maybe a belly dancer or two.

* * *

NORTH END

Shankpainter Rd.
(nr. Cumberland Farms)
3899

Yr. rd.
5pm-midnight

2.50-6.00
SB&W
seats 50
MC, APP

Italian food with ingredients imported from Boston's North End. Sandwiches(subs & standard), pasta, pizza and several hot entrees. The pizza fritte is a Portuguese-Italian alliance, the ingredients on flipper fried dough. A clean, no frills dining room where a family can relax.

* * *

OCEAN'S INN

386 Commercial
0358

April 1-Nov 30
8:30am-3:30pm
5-8:30pm
(check cl. days
and hrs. out
of season)

reservations
SLL
seats 30
outdoors 60
MC, JP

This inn changed hands the day we came round and the new owners had not yet formulated their menu and prices. The cuisine under the supervision of Hildegard Silva should express the influence of her European background and long residence in town. The indoor dining room is cozy and will convert to an after dinner lounge with show tunes until 1:00 am. For dining outdoors there is a patio and terrace deck above the street.

* * *

OLD RELIABLE FISH HOUSE

229 Commercial
on Colonial
Wharf
9742

late June-mid
Sept

wknds, early
June & late
Sept
11:30am-11pm

lunch 1.50
dinner 4.00-7.00
SLL

seats 150
CB
MP

A rennovated wind beaten trapshed at the end of Colonial Wharf, this Fish House commands an excellent view of the harbor from almost anywhere in the dining room. If you like funky decor, bare wood floors and walls, well worn tables and chairs, you'll love this place. Lunch is mostly salads, sandwiches, with some dinner items all day. Only seafood at dinner, most of the patrons like it that way. Of special interest is the haddock amandine(4.00) and baked flounder with clam stuffing (4.00). Meal prices include potato or rice; .50 more for appetizer and chowder. Prices rarely go over 5.00 except for a 1 lb. chicken lobster which at 5.75 is also a good buy. The bar is a popular hangout for locals and visitors. A piano livens up evenings.

OLDE MEETING HOUSE

135 Bradford
3894

April 1-Dec 1
7am-3pm;
5-11pm

bkfst 1.25-3.25
lunch 2.50-4.00
dinner 5.00-
9.00

FLL
seats 110
child's port.
BA,MC
AP

As the name implies, it possesses an old New England charm, especially the upstairs dining room where you can find a table in a quiet corner. Breakfast choices are abundant; 18 omelets, roast beef or corned beef hash with eggs and a short stack of pancakes for children(.85). The dinner menu is a standard assortment of seafood and meats, reasonably priced, including potato and salad bar. The lounge on the second floor is open 8am till closing.

* * *

PEPE'S WHARF

371 Commercial
3277

June 18-Oct 15
noon-3pm;
5:30-10:30pm

reservations
lunch 2.50-4.00
dinner 7.00-
12.00

SLL
seats 150

JP

Although there's water, water everywhere, it's difficult in Provincetown to eat outdoors and gaze at it. Nils and Eve Berg's wharf provides a spacious dining room and outdoor deck in which to do so. Seafood is at its best with unusual dishes created by Howard Mitcham. The filet of had-dock in either sour cream-fresh mint or caper-lemon sauce is a favorite as is the striped bass. Portuguese specials include ameijoas na cataplana (little-necks in a sauce you'll want to drink to the last drop) and any of several local fish vinha d'al-hos(marinade). If you insist you're allergic to fish you can order steak or lamb chops. Portions are generous, entrees include access to the salad bar. Service is careful and attentive. A long bar and relaxed lounge for drinking and waiting as this is a popular place.

PIED PIPER CAFE

193A Commercial
1527

mid April-Nov
10am-3am

brunch 11am-
3pm

1t.nt.bkfst
1-3am

1.75-2.50

SLL seats 100

In between brunch and late breakfast you can listen or dance to the music, which is often live and enjoy a view of the bay from the bar and deck. Salads and sandwiches round out the brunch menu; fruit and cheese and french toast can be eaten early and late. The coffee at .50 is served in a bottomless cup. Entertainment in the bar, groups on weekends. Of particular interest to women.

* * *

PLAIN AND FANCY

334 Commercial
0147

Memorial Day-
Oct, 5-11pm

3.95-8.95

seats 150
child's port.

AX,BA,MC

MP,JP

As the name suggests food is served that ranges from simple to the more sophisticated. An emphasis on fresh native seafood as a starting point for many fine dishes, including the catch of the day (bluefish or striped bass in season). Several daily specials; shrimp curry (5.50), beef stroganoff(5.50) and short ribs of beef(4.95) are popular choices from this list. The main dining room is restful and attractive. Open only to adults, the "Downstairs" room is darker and more intimate with live jazz on the weekends.

* * *

POOR RICHARD'S BUTTERY

432 Commercial
3825

June 18-Oct
9am-2pm;
7-11pm

brunch 2.50-
4.00
dinner 7.00-
12.00

reservations

SLL
seats 85

BA,MC

You may wish you had never heard of cholesterol when you see "Poor Richard" Lisher's menu. After tasting the food, you'll forget you ever did. For a lazy, luxurious breakfast/brunch you can choose from eggs Robert (scrambled with chicken livers, almonds, bacon, sour cream, 3.50), crepes Romanoff (strawberries, custard & sour cream, 3.25), cuban picadillo and black beans (2.95) or an array of more customary breakfast favorites, sandwiches, salads and soup. There's a choice of dining areas indoors and a cozy garden out back. At night candlelight replaces sunshine. The diverse international dinner menu contains several versions flor-entine: spinach, chicken or shrimp (5.25-6.50), chicken tahina (6.25) and escargots in crepes (8.95). Fanciful desserts, one of the nicest is frozen Key West delight (1.50). A quiet intimate bar for drinks before and after.

* * *

POST OFFICE

303 Commercial
0090

Apr 1-Nov 30
8am-1am
bkfst 1.25-3.00
other 1.50-5.00

SLL
seats 75

MC

MP

No stamps for sale but lots of overstuffed sandwiches. The Registered Reubens(2.95) is corned beef or pastrami with swiss and trimmings. Both menus (bkfst & other) available all day include several Jewish delicacies; blintzes(1.95), potato pancakes(1.95), knockwurst on a bulkie(1.50). Three egg omelets(2.25) and for those whose letter never arrived, a champagne breakfast special of 3 cocktails and eggs plus(3.00). Table service and a well stocked bar. For a change of pace, entertainment upstairs in the Stage Door.

* * *

CAFE POYANT

265 Commercial
0299

June 10-Labor
Day, 10am-2am

Continental
bkfst, 1.00
other 1.50-5.50

seats 75

MP

Sometime during your stay you'll sit here, possibly remembering Paris. (There may even be a French flick at the Metro cinema in the back.) Centrally located, it offers a variety of tempting food and drink. Dining is outdoors under a canopy offering a panoramic view of the street and town square. European selection of coffee and tea (espresso.40, capucinno.95), citron presse(.55), ice cream sundaes(.90) and an international array of drinks and snacks. Salads are plentiful including Nicoise(2.75). Open sandwiches and hot entrees for heartier appetites. The pastry, baked on the premises, comes from Gene's, next door.

* * *

PROVINCETOWN INN

1 Commercial
(tip of town)
9500

Yr. rd.

Coffee Shop
7:30am-3pm
seats 100

Pilgrim Room
6-10pm
seats 300
bkfst 2.50
lunch 1.50-5.50
dinner 6.95-
10.50

FLL, APP
AX,BA,CB,DC,MC

About a mile and a half from town center, the Inn affords an opportunity for relaxed dining with a panoramic view of the harbor and Land's End lagoon. The sunny coffee shop offers breakfast and a lunch of salads, sandwiches, hot entrees and daily specials. Dinner is served in the Pilgrim Room where you might try the pork chops(6.95) or the lamb chops(7.50). Music and dancing in the lounge. An after dinner walk in view of Long Point and the moors is a special treat.

* * *

PROVINCETOWN PORTUGUESE BAKERY

290 Commercial
1803

Yr. rd.

7am-11pm,summer
8am-7pm,winter

bkfst, lunch,
snacks .50-2.00

seats 12

MP

Operated by a family from Portugal, the shop specializes in fine Portuguese pastries, Portuguese soup (kale & linguica) and Portuguese bread, both plain and sweet. All are prepared daily including American favorites like brownies, turnovers and banana cake. We like the bread pudding(.35) and meat pies(.40). Try flippers for breakfast(.35). A counter offers submarine sandwiches(1.50) and fish & chips(2.25). Take out or eat at the three tables. Dairy products and limited groceries.

* * *

THE RED INN

15 Commercial
0050
Yr. rd. 5-10pm
(later if notified)
Memorial Day-
Oct, 11:30am-2pm
reservations
7.50-13.00
seats 90
AX, BA, MC
APP

Ted and Marci Barker have lavished tender, loving care on their Inn. With the assistance of their four sons they have retained much of the original atmosphere (built in 1805 by Capt. Atkins) while expanding it to meet today's standards of comfort. Broad views of the water, small and large dining areas, a roaring fire in the lounge and excellent reproductions of regional period furniture and fittings encourage leisurely, romantic dining. You'll want to linger over the food, carefully prepared seafood purchased from local fishermen. There are several meat entrees including smoked pork chops(7.50) and beef stroganoff(7.50). Complete dinners except dessert for the entree price. Try to leave room for strawberries Romanoff, grapes Pierre or chocolate bavarian cream pie(each 1.50). Only domestic wines, including premium Californian. You can watch the light play on the water all day from the cocktail lounge.

* * *

ROSY

603 Commercial

0307

1st Thurs. May-
Oct 30summer, daily
pre & post
summer, Thurs-
Sun, 7pm-1amdinner 7-11pm
5.00-11.00

reservations

SLL
child's. port.

seats 75

LPP

Seeing the world of Provincetown thru Rosy colored glasses could increase your sense of well being. Located in the tranquil East End, it combines the pleasures of dining and viewing. The artful decor put us in mind of the pre-Raphaelite painters. The dining rooms look out on the harbor and the outdoor deck is used until closing for drinking and stargazing. The menu features seafood and vegetarian dishes. Both squid and veal are prepared differently each day. Some of the unusual listings include fish or vegetable tempura(6.50 & 5.75), zucchini zadkiel (stuffed with eggplant, mushrooms and cheese, 5.00) and a shrimp curry(6.75). Fresh swordfish and salmon available in season. Choose from the salad bar and potato or bulgar wheat(a nice change) to accompany the entree. Fruit and cheese amid the few rich desserts like zuppa inglese(1.50). The wine card has a good selection of French wines, particularly the burgundies. After dinner, all of Rosy's turns into the mellowest place in town and some nights you may feel you're at a large, friendly house party.

* * *

SAL'S PLACE

99 Commercial
 1279
 May 15-June 25,
 weekends
 June 26-Labor
 Day, daily
 Till end Sept,
 weekends
 5:30-10pm
 5.00-10.00
 reservations
 B&W
 seats 85
 outdoors 20
 child's port.
 SP

Sal's is as close to the Italian coast as you will get in New England. Sample the food and decide a journey to Italy may not be necessary. Last year the Boston Phoenix rated Sal's the best in town. On the bay in the peaceful West End, Sal uses his artistry to feed you generously from the extensive seafood and veal menu. There are specials daily and if you're in town on Tuesday try the vitello saltimbocca(7.00). On Friday shellfish dishes are prominently featured; brodetto di pesce (native fish, shellfish & broccoli 8.50), spaghetti with white clam sauce(5.50) and squid(5.00) are choice. It's worth calling to discover when scampi Adriatica (shrimp wrapped in squid, broiled in a pine nut and basil sauce) appears. If you've wiped your plate clean you might not have room for the homemade desserts but make the effort. Taste the cassata(1.20) or torta di ricotta(1.00). All meat and fish dishes served with pasta or vegetable; salad and coffee with all entrees. A careful, reasonably priced wine card (40 selections) with unusual Italian wines. Weekends, outdoor dining on the patio.

* * *

SEA VIEW RESTAURANT

183 Commercial
0773

May 28-Sept
noon-4pm(lunch)
noon-10pm
(dinner)

lunch 3.00
dinner 6.50-
10.00

reservations

APP

Situated beyond most of Commercial street's activities you are offered leisurely dining all day. The stuffed shrimp and prime ribs of beef are popular on the menu of steak, chops and seafood. There's an excellent view of the harbor, and the rarity of ample parking.

SLL seats 186 child's port

* * *

THE SHANTY

End of McMillan
Wharf
9631

April 1-Oct 15
7:30am-8pm
bkfst 1.00-2.00
MP

At the end of the wharf, this short order place has a fine view of the bay. Breakfast, sandwiches(.80-1.15), fried chicken & seafood(3.50), and soft ice cream available while you watch the arrivals and departures of the fishing boats.

* * *

S'IL VOUS PLAIT

186 Commercial
1935

Easter-end Oct
6-10pm

4.50-9.50
2.50 min.pp

reservations
SLL
seats 60

BA

SHP, HSP

Owner/chef Robert Werner tries hard to please and usually succeeds by offering to prepare any dish in his extensive repertoire with a day's notice. These include Cornish game hen, Cumberland sauce(5.00), sweetbreads a la creme(6.00) and bouillabaisse Provincetown(7.50). Many dishes are on the menu daily, elegantly prepared and moderately priced. Much of the extensive dessert menu of mousses, bavarians, pastries and ice cream could be served at the bar(cointreau cheese pie 1.15); angel food cake with bourbon cream 1.25). White wines a specialty, ranging from 5.50 to 14.00, with half bottles available for most of the card.

* * *

SPIRITUS PIZZA

193 Commercial
3885

April-Oct
8am-1pm
pizza till 3am

bkfst 1.00
pizza 3.60-6.00
BYOB
seats 40
HSP

An early morning continental breakfast outdoors on their new patio; croissants, pastry, bagels and coffee. Pizza is sold whole or by the slice(.50) and can be washed down with fruit juice for a late night breakfast or any time you need a quick burst of energy.

* * *

STORMY HARBOR

277 Commercial
1680
May 20-Oct 21
7am-3pm;
6-10pm
bkfst 1-1.50
lunch 1-2.50
dinner 3.50-
7.00
SLL seats 75
MP

More like a safe eating port as you can get three meals a day for modest prices at this family run restaurant near the town center. They offer baked stuffed sole (4.95), lazy lobster(6.50), a seafood platter(5.50) and char-broiled sirloin steak(6.25). Low cost sandwiches, with a 1.00 hamburger and a 2.95 lobster roll. A half litre of house wine is 1.85. The dining room is simple, clean and nautical.

* * *

THE TERRACE(formerly l'otel Hibou)

129 Bradford
3811
June 23-Oct
9am-3pm
6-11pm
SLL
seats 50 indoors
more outdoors
BA,MC
AP

Restaurants change hands almost as frequently as marriage partners. Gene Greene who has been cooking around town for some time has just acquired this terraced patio restaurant. You'll be able to eat outdoors on three levels facing a garden or remain indoors on a rainy day. There's some uncertainty about the specifics other than its serving a continental cuisine, not at budget prices. We couldn't wait as we had to go to press.

* * *

TIPS FOR TOPS'N

31 Bradford
1811

March 7-Nov 15
7am-10pm, summer
7am-8pm, winter

bkfst 1.00-2.00
lunch 1.75-5.00
dinner 4.00 -
7.00

B&W
seats 62
child's port.
LPP

A wholesome, family oriented place to eat with a pleasant, clean dining room away from the madding street. Local people like it and so will you if you appreciate good food at good prices. Luncheon specials of soup and sandwich(1.45-2.05) are excellent value. Several Portuguese dishes include baked stuffed sole with sea clam stuffing (peixe assado,4.75), sole or mackeral in portuguese sauce (3.95 & 4.15) and kale soup (1.10 bowl). The house specialty is baked stuffed shrimp(6.25) and there are many fresh seafood entrees which include salad, potato or rice, and vegetable.

* * *

TOWN HOUSE

291 Commercial
0292

Yr. rd.
Memorial Day-
Oct,11:30am-10pm
rest of yr.
closes 3-5pm

lunch 1.50-6.50
dinner 5.00-9.00

FLL
seats 25
more outdoors
AX,BA,CB,DC,MC

MP

Lots of environmental choices for eating and drinking. Salads, sandwiches and a daily special at lunch as well as several hot entrees can be had at reasonable prices. Dinners are available a la carte or for an additional 1.25 come complete with soup, dessert and beverage. The London broil for two is popular (8.50) and on Saturday, the prime ribs(6.95). Pastry and bread baked on the premises include peach shortcake(.95) and pecan pie(.75). The five bars offer a sociometric test: one each for men, women, mixed singles or doubles, songsters and fresh air fans. Roses and outdoor dining in the Rose Garden.

THE VIKING

269 Commercial
0822

Yr. rd.
(check cls.days
winter)
9am-11pm

bkfst 1.00-3.00
lunch 1.50-5.00
dinner 4.00-7.00

FLL
seats 65

MP

Named for the first Norse explorers who came long before the pilgrims, this simple, boothlined room also has a counter for quick food service and drinks. In the evening it's transformed with candlelight and tablecloths. Breakfast offers a variety of fruit pancakes. The luncheon menu features generous salads (1.25-4.25), hamburgers(.95-1.95) and seafood. A plentiful supply of fish and poultry at dinner, served with salad, vegetable, rice or potato. Try the chicken Robert(5.25) or scallopini(4.95). A litre of wine or sangria is 4.25. Families will enjoy the casual atmosphere during the day as well as the moderate prices.

* * *

VORELLI'S

288 Commercial
9177

June 11-Oct
5-10:30pm

5.75-8.50

SLL
AX,BA,MC
AP, HSP

After two successful years the dining area is being expanded. This may not shorten the line of eager patrons waiting outside since its menu is also expanding. Noted for Italian food like veal parmigiana with mozzarella(6.95) or lobster and shrimp tetrazini (7.25). Inch thick pork chops and 16 oz bone-in sirloin steaks (8.95) are featured with a selection of fresh seafood. A fire this winter has delayed the opening but what arises from the ashes will probably match, if not exceed, the previous years' service and quality.

WEATHERING HEIGHTS

Shankpainter Rd. nr. Brown St. 9259
 Memorial Day-Oct
 5:30-10:00pm
 6.00-7.00
 seats 125
 child's port.
 AX
 APP

Ample parking for those seeking a quiet meal away from the hubbub of town. This is a family operated establishment in a refurbished barn that features pine board walls and antique furnishings. The restaurant is noted for its steaks (grilled over an open hearth) such as a New York cut sirloin(7.50) or a large filet mignon(10.95). An array of fresh food including the salad bar which is stocked with locally grown vegetables. The management prides itself on its desserts, some of which have been invented in the kitchen. The selection includes dump cake, New York style cheesecake and rum cake. The bar is known for its quiet atmosphere but you can hear the organ sounds of old and new favorites fill the cathedral ceiling in July and August.

* * *

THE WHALER

Cor. route 6A& Snail Rd.
 1711
 April 1-Nov 30
 7-11am;noon-3pm;
 5:30-10:30pm
 summer bar-b-q
 noon-4:30pm
 check winter
 hrs.
 bkfst 1.75-2.25
 lunch 1.75-4.95
 dinner 6.95-
 9.95
 bar-b-q 1.75
 FLL seats 230
 APP AX,BA,MC

This is a popular night spot frequented by residents and vacationers. Its also a Holiday Inn restaurant with good food. Seafood appetizers that are liked are mussels remoulade, escargot, king crab legs and of course, Wellfleet oysters. House specialties to try are baked stuffed lobster and roast prime ribs of beef. If the wather's right there's a poolside bar and bar-b-que. Occasional low priced specials with salad bar service can be had irregularly. Check the local paper.

2 private rooms

WHARF LUNCHEONETTE

3 Lopes Sq.
0073
midnight-4pm.,
summer
6am-4pm,winter
bkfst 1.25-2.50
lunch, dinner,
1.50-5.50
seats 25 MP

There are a few tables here but most eat at the counter where conversation flows freely and can include visitors as well as the regular clientele, fishermen and people who work on the wharf. Breakfast served at any hour is a good buy. Two breakfast specials of 3 pancakes, egg and coffee or 3 flippers and coffee, both .99 are always available. Sandwiches and subs range from .60 to 1.50.

* * *

STAND UPS ONLY

COLLETTE'S
JOHN'S
MAMA GINO'S
MARSHA & MARIO'S
all Lopes Square
BOWL-A-WAY SNACK
BAR, 309 Comm.
April 1-mid Oct
10am until the
crowds disappear

These are located on Lopes Square or just around the corner in the middle of town. Convenient to McMillan Wharf where the fishing boats dock and near the major downtown parking lot. These all do a window service business, serving similar fast foods: soft ice cream, hot dogs, hamburgers, pizza, fried clams. John's and Marsha & Mario's feature foot long dogs, Colette's adds Belgian waffles. We suggest that you do your own exploring, find your favorite hot dog stand and generally enjoy milling with the crowd.

* * *

TAKE OUTS ONLY

THE COUNTRY STORE
 139 Commercial
 1198
 Yr. Rd.
 wkdays 7am-6pm
 Sun 10am-4pm
 cl. Wed

A bit of this and that complete with potbelly stove. Home baked goodies, Portuguese favas and kale soup.

THE RED HOUSE FRUIT & PRODUCE CO.
 7 Standish
 (nr. Bradford)
 April 1-Oct 1
 summer, 9am-9pm
 check hrs. out of season

A good starting place for an excellent picnic or a quick sandwich on the street. Yogurt and a large assortment of cheeses, good breads and wonders, a kosher delicatessen! Sandwiches of corned beef(1.75), pastrami(1.50), salami(1.35), chopped liver(1.29). A pound of chopped liver(no filler) is 2.58. The Ambroses also have a produce stand on Route 6, Wellfleet.

These stock the usual grocery items, some more, some less. Several sell salads, prepared sandwiches, soups, etc. If you exhaust the 77 eating places and your bank account you may long for peanut butter and jelly.

Antique Inn	377 Commercial	487-1780
Bryant's Market	467 Commercial	0134
Cabrals	42 Bradford	0270
Cove Shoppe	147 Commercial	1997
Cumberland Farms	Shankpainter Rd.	9668
L & A Supermarket	150 Bradford	0045
Tillie's	506 Commercial	0162

Restaurants classified by the
predominant or emphasized nation-
ality of their cuisine

CHINESE

Hideaway

CONTINENTAL

Landmark
Terrace

FRENCH

Boatslip
Cafe Poyant
S'll Vous Plait

GREEK

Napi's

INTERNATIONAL

Flagship
Front Street
The Inn at the Mews
Poor Richard's Buttery

ITALIAN

Cicero's Trattoria
Ciro & Sal's
North End
Sal's Place
Vorelli's

JEWISH

Don's Cafe
Post Office

PORTUGUESE

Cookie's
Dairyland
Mayflower
Moors
Pepe's
Portuguese Bakery
Tips for Tops'n

Restaurants characterized
by food served

<u>HEALTH/VEGETARIAN</u> (partial)	<u>SNACKERY</u> (A little of everything or a lot of a little)
Alternative	Angie's
Angie's	Alternative
Crepe Cod	Bend in the Road
Edwige	Blase
Rosy	Capt. Charlie's Fish Hut
<u>LOSBSTER</u>	Clam Barge
Back Street	Crepe Cod
Bonnie Doone	Dairy Queen
Capt. Charlie's Fish Hut	Don's Cafe
Clambake	Gene's Bakery
Dairyland	Howard Johnson
Lobster Pot	Lickety Split
Mother Marion's	Mojo's French Fries
Old Reliable Fish House	Monument Drive In
Pepe's	Pied Piper
Red Inn	Cafe Poyant
<u>STEAK</u>	Portuguese Bakery
Everbreeze	Shanty
Provincetown Inn	Spiritus
Weathering Heights	Wharf

SPECIALIZED SNACKERY

ICE CREAM

Big Bad Wolf
Howard Johnson
Jolly Whaler

PIZZA

Angie's
George's
Spiritus

Restaurants serving early, late and year round

Early am breakfast
(before 8:30am)

Late dining and early,
early breakfast(after 11pm)

Adam's
Back Street
Cookie's (summer)
Cottage
Dairyland
Donut Shop
Gene's
Howard Johnson
Howard Mitcham's
Post Office
Provincetown Inn
Portuguese Bakery
Shanty
Spiritus
Stormy Harbor
Tips for Tops'n

Alternative
Angie's
Back Street
Cafe Blase
Chicken-In Out
Don's Cafe
Donut Shop(summer)
Grand Central
Howard Johnson(summer)
Lickety Split
Mojo's
North End
Pied Piper
Post Office
Cafe Poyant
Spiritus
Wharf(summer)

Late am breakfast
(after noon)

Year round

Alternative
Clambake
Cottage
Don's
Edwige
Hideaway
Howard Johnson
Olde Meeting House
Pied Piper
Poor Richard
Post Office
Spiritus
Wharf

Adam's
Alternative
Capt. Charlie's
Ciro & Sal's
Cookie's
Dairyland
Donut Shop
Cafe Edwige
George's
Governor Bradford
Howard Johnson
Inn at the Mews
Landmark
Mayflower
Mother Marion
North End
Provincetown Inn
Portuguese Bakery
Red Inn
Town House
Viking

Value for money(a meal for under 5.00)

Alternative	Mother Marion
Cicero's	North End
Cookie's	Old Reliable Fish House
Cottage	Post Office
Dairyland	Stormy Harbor
Donut Shop	Tips for Tops'n
Edwige	Viking
Governor Bradford	
Hideaway	
Howard Johnson	
Lobster Pot	
Mayflower	

Restaurants serving children's portions & catering to families

Alternative	Moors
Back Street	Mother Marion
Bonnie Doone	Napi's
Clambake	Olde Meeting House
Cottage	Plain & Fancy
Dairyland	Rosy
Everbreeze	Sal's
Howard Johnson	Seaview
Inn at the Mews	Tips for Tops'n
Lobster Pot	Weathering Heights

Where to eat of of doors

Outdoors (*also on the water)

Alternative	Cafe Edwige	Pepe's*
Cafe Blase	George's*	Pied Piper*
Boatslip*	Governor Bradford	Poor Richard's
Capt. Charlie's*	Grand Central	Cafe Poyant
Clambake	Inn at the Mews*	Sal's*
Clam Barge*	Lickety Split	Spiritus
Dairyland	Mojo's	Terrace
Dairy Queen	Monument Drive In	
Don's Cafe*	Ocean's Inn	

Where to eat on the water (indoors)

Cicero's Trattoria	Old Reliable Fish House
Everbreeze	Red Inn
Flagship	Rosy (outdoor deck for drinks)
Lobster Pot	
Howard Mitcham's	Seaview
	Shanty

Entertainment & Music (with or after dining)

Alternative	Napi's
Back Street	Old Reliable Fish House
Don's Cafe	Pied Piper
Flagship	Plain & Fancy
Governor Bradford	Weathering Heights
Howard Johnson	Whaler
Moors	

Eating places that provide take
out service

Angie's
Alternative
Capt. Charlie's
Chick-In Out
Cicero's Trattoria
Crepe Cod
Dairyland
Dairy Queen
Don's Cafe
Gene's Bakery
George's
Lickety Split
Mojo's
Portuguese Bakery
Spiritus
Viking

GLOSSARY

Flemish	Italian	Middle Eastern
French	Japanese	Russian
Greek	Mexican	Spanish

- aioli (Fr) garlic mayonnaise
- amandine (Fr) almonds as garnish
- Argenteuil (Fr) with an asparagus sauce
or garnish (often served with eggs or
chicken)
- armoricaine (Fr) (americaine) ingredients
include tomato, herbs, white wine,
brandy and the coral (if the dish includes
lobster)
- baklava (Gk) thin pastry (filo) layered with
nuts and spices, with a honey-and-leomon
syrup poured over
- bearnaise sauce (Fr) an egg and butter sauce
flavoured with vinegar and tarragon
- bechamel sauce (Fr) white sauce
- beef Wellington see boeuf en crouete
- blanquette (Fr) a 'white' stew, usually of
veal, the sauce thickened with cream
and egg yolks
- boeuf en crouete (Fr) beef fillet cooked whole,
seasoned with duxelles baked in puff
pastry, served with rich sauce, e.g.
Madeira
- boeuf Stroganoff (Fr) thin strips of fillet
or sirloin steak, sour cream and onions
(mushrooms and tomato puree may be added)
- bordelaise (Fr) cooked in or served with a
red wine sauce, often with beef marrow
- borscht (Rus) beetroot soup (often garnished
with sour cream)
- bourguignonne, a la (Fr) cooked with burgundy,
onions and mushrooms
- cacciatore (Ital) sauce includes tomatoes,
herbs, onion and garlic

caponata (Ital) a Sicilian sweet/sour salad of aubergines, capers, olives, onions, celery, tomato sauce, anchovies, and fresh fish (tuna fish, prawns, and lobster)

carbonara, alla (Ital) beaten eggs and chopped ham or bacon, used as a sauce for pasta

carbonnade flamande (Flem) beef cooked in beer, often with bread on top to form a crust

ceviche (Mex) fillets of white fish - often scallops or sole - 'cooked' by marinating in lime juice with onions and seasonings

chasseur (Fr) sauce or dish which contains white wine, shallots, mushrooms and tomatoes

chateaubriand (Fr) thick centre cut of beef fillet (usually cooked for two)

coz au vin (Fr) casseroled fowl in a rich, wine-based sauce

coquilles St. Jacques (Fr) scallops

creole (Fr. Carib) ingredients include rice, peppers, tomatoes

crepes Suzette (Fr) thin pancakes, flamed at table, in a sauce of butter, orange, lemon, curacao and brandy

croute (Fr) bread, fried or toasted, used as base or garnish

daube (Fr) slowly braised meat in an enriched wine stock with herbs

dolmades (Gk) vine leaves stuffed with meat, rice and herbs

escalope (Fr) thin slice of meat (usually veal, sometimes pork) cut from the leg or fillet

fish plaki (Gk) baked in a mixture of tomatoes, onions, garlic, parsley, wine and lemon juice

florentine (Fr) ingredients or garnish include spiniach

fondue (Sw) melted cheese, wine and kirsch, served in a communal pot into which are dipped chunks of French bread on long forks

fritto misto (Ital) batter-fried morsels, either of vegetables and delicate meats, or of fish (di mare or di pesce)

gazpacho (Span) cold soup, made from raw tomatoes, onions, garlic, cucumber, olive oil, garnished with croutons and chopped vegetables

gratin, au (Fr) (with) a browned topping of crumbs and butter or cheese

grecque, a la (Fr) garnish of varied (hot) savoury rice and tomato sauce; method of marinating and cooking vegetables (artichokes, mushrooms) in white wine, water, oil, spices and herbs (served cold)

guacamole (Mex) a puree of avocado, oil, garlic and hot peppers, served as a dip for raw vegetables or savoury biscuits

hollandaise sauce (Fr) an egg, butter and lemon juice sauce

hummus (Mid East) a paste of chick peas, lemon juice, mint, garlic, sesame and olive oil, used as a dip for bread or vegetables

Kiev, chicken supreme (q.v) stuffed with garlic butter, crumbs and fried

lobster thermidor (Fr) served chopped in the shell with a bechamel (q.v.) and wine sauce, cheese and crumb sauce on top

madrilene (Fr) (consomme or other dish) flavored with tomato juice

meuniere (Fr) method of cooking fish lightly floured, in butter (which is used as a sauce with lemon juice and parsley)

Mornay (Fr) cheese sauce

moules mariniere (Fr) mussels cooked in white wine with shallots

moussaka (Mid East) layered aubergines and minced beef or lamb, with tomato sauce, and bechamel sauce (q.v.) or an egg custard on top

osso buco (Ital) shin of veal, with its marrow, cooked in white wine, tomatoes, garlic, parsley and lemon rind

- pesto (Ital) a sauce for pasta (or other things) made from fresh basil, garlic, Parmesan cheese, pine nuts and olive oil
- pilaff (Fr) rice cooked in stock often flavored and colored with saffron, with meat, vegetables or fish added.
- pitta (Mid East) round or oval bread only slightly leavened with a pocket in the center
- pizzaiola (Ital) highly-seasoned sauce, with tomatoes and garlic
- polenta (Ital) yellow maize flower boiled, or cooked in other ways
- profiteroles (Fr) little balls of choux paste, usually filled with cream and often served with chocolate sauce
- provencale (Fr) ingredients include oil, tomatoes, and garlic
- quenelles (Fr) light oval dumplings of fish (e.g. 'brochet' - pike), veal or chicken forcemeat, bound with eggs or bread, poached, served with a cream sauce (often sauce Nantua, q.v.)
- quiche Lorraine (Fr) a savoury tart of bacon, cream and eggs
- ratatouilla (Fr) a stew of aubergines, courgettes, tomatoes, green and red peppers and onions, served hot or cold
- remoulade (Fr) mayonnaise sauce with mustard, chopped capers, parsley, herbs, and sometimes gherkins and anchovy essence
- salpicon (Fr) (savoury): cubed meats and/or vegetables, bound with a brown or white sauce, used to fill pastry cases, canapes, etc., or to make rissoles or stuffings; (swee): fresh or candied fruits soaked in liquor
- scaloppe, scaloppine (Ital) escalopes
- shashlik (Mid East) lamb, mushrooms and onions, marinated and grilled on skewers
- soubise (Fr) a puree of onions and either bechamel (q.v) or rice, used as a sauce for mutton or a stuffing for meat

- stracciatella (Ital) chicken broth into which
egg and grated Parmesan have been beaten
- supreme (Fr) the breast and wing of chicken
(or other bird) removed from the carcass
raw in one piece
- taramosalata (Gk) gray mullet roe or smoked
cod's roe, pounded to a paste with
garlic, lemon juice and olive oil,
served with hot toast, or bread. It
is often 'lightened' with mashed potato,
bread crumbs, cream, or cream cheese
- tempura (Jap) batter-fried morsels of fish
and vegetables
- veal Cordon Bleu (Fr) veal escalopes (q.v.),
sandwich with ham and Guyere cheese,
crumbed and fried
- Veronique (Fr) garnish of white grapes
(commonly served with sole or chicken)
- vichyssoise (Amer) a cream soup made from
leeks, potatoes and chicken stock, served
hot or cold
- vinha d'alhos (Port) marinade of herbs and
spices
- zabaglione (Ital) a frothy sweet made from
egg yolks, sugar and Marsala, usually
served warm
- zuppa inglese (Ital) 'English soup', a rich
Italian trifle, with egg custard and
Marsala

THE COMPLETE FOOD GUIDE REPORT FORM

send to: Lindover Press
15 Miller Hill Rd.
Provincetown, Ma.

Please report to us. Don't let the restaurant that half poisoned you get away with it. Don't let the people who served you so well go unrecognized. We are particularly anxious to hear about places not included in our guide.

On _____ (date) I had breakfast/lunch/
dinner/late night breakfast (circle)
at _____.

I am not related directly or indirectly
to the management.

You may/may not(circle) use my name.

Signed _____

Report please describe what food and drink you consumed, the cost, and whether or not it was good. Tell us about the surroundings, decor, the music. Was the place friendly and pleasant? Clean? Quiet? Was it a good value?

EVERYTHING
YOU ALWAYS WANTED
TO KNOW ABOUT
EATING IN
PROVINCETOWN

77 EATING PLACES

UP-TO-DATE
INFORMATIVE

No free meals accepted by the authors.
No payments for entries.
No advertisements.



\$2.00