

8171 SANTA MONICA BOULEVARD

WEST HOLLYWOOD CALIFORNIA

323-848-CRAB

CONNIEANDTEDS.COM

CONNIE & TED

Connie was born on September 21, 1919, in Bolton England, and Ted was born on April 21, 1918, in Peterborough England. They both came to the USA when they were 2.

They met at a volunteer fire department dance in 1938, fell in love, and were married September 21, 1940, which was Connie's birthday!!! Almost two years later, on June 2, 1942, their first daughter, Carolyn, (Michael's mother), was born.

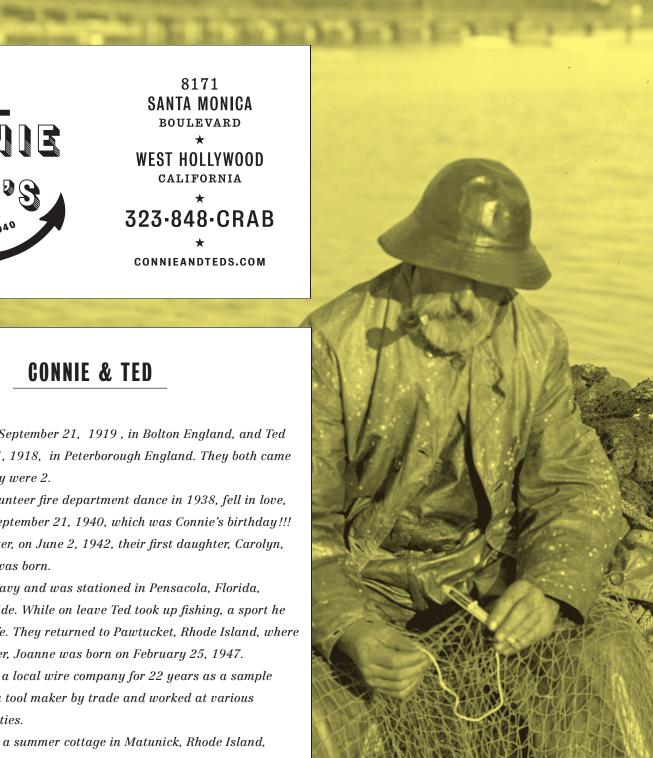
Ted entered the Navy and was stationed in Pensacola, Florida, with Connie by his side. While on leave Ted took up fishing, a sport he enjoyed his whole life. They returned to Pawtucket, Rhode Island, where their second daughter, Joanne was born on February 25, 1947.

Connie worked at a local wire company for 22 years as a sample maker. Ted became a tool maker by trade and worked at various manufacturing facilities.

In 1947, Ted built a summer cottage in Matunick, Rhode Island, where he enjoyed many years of fishing. That love of fishing was $passed\ on\ to\ his\ grandson\ Michael\ ...\ in\ spite\ of\ the\ fact\ that\ Ted\ made$ Michael clean and fillet the day's catch.

Ted passed away January 1, 1996, and now fishes in that great ocean in the sky ...

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CRAFT BEER ON TAP

Eagle Rock, Solidarity Black Mild (Nitro) · 7 Port Brewing, Boardmeeting Brown Ale · 8 Anderson Valley, Barney Flats Oatmeal Stout (Nitro) · 8 Ballast Point, Sculpin IPA · 8 Firestone-Walker Wookey Jack Black IPA · 7 Green Flash, Imperial IPA · 6 Stone Brewing, Ruination IPA · 8 Ballast Point, Yellowtail Pale Ale · 8 Port Brewing, Mongo IPA · 8 Noble Ale Works, The Good Ship ESB · 7 Noble Ale Works, Pistol Whip'd Pils Pilsner · 6 Angel City Brewery, Eureka Wit · 8 Coronado Brewing, Coronado Golden Ale · 6 The Bruery, Loakal Red Ale · 10 Stone Brewing, Levitation Amber Ale · 6 Mission, Blonde Kolsch-Style Ale · 7 Craftsman, 1903 Lager · 6 North Coast Brewing, Le Merle Saison • 9 Sam Adams, Boston Lager · 6 Lost Coast, India Pale Lager · 6 Sierra Nevada, Summerfest Wheat/White · 6 Telegraph Brewing, California Ale · 7

The Bruery, Humulus Lager · 11

Eagle Rock, Populist IPL · 8

BOTTLED CRAFT BEER

Anderson Valley, Hop Otten IPA, 22 0z · 10 Anderson Valley, Brother David's double IPA, 22 02 · 14 Sam Adams. Whitewater IPA. 12 oz · 6 Strand, Atticus IPA, 500 ML · 12 Strand, 24th street Pale Ale, 500 ML · 12 Cismontane, Coulter IPA, 16.9 0z · 10 Cismontane, Holy Jim Falls EPA, 22 0Z · 12 Sierra Nevada, Pale Ale, 12 oz · 6 Sierra Nevada, Torpedo Extra IPA, 12 02 · 6 Lagunitas, Hop Stoopid Double IPA, 22 OZ · 12 Lagunitas, Pilsner, 22 oz · 12 Llagunitas, Czech Pilsner, 12 0z · 6 Lost Coast, White Tangerine wheat, 12 02 · 6 Brouwerij West, Blond 5, Belgian blond, 500 ML · 13 Brouwerij West, Tripel 9, Belgian tripel, 500 ML · 16 Brouwerij West, Mor Mor, Belgian Quad, 500 ML · 18 Brouwerij West, Dog Ate my Homework, Blackberry Saison, 500 ML · 18 North Coast, Old stock 2012 Otsuchi, aged American Ale, 25.4 oz · 25 North Coast, Blue Star, American Wheat, 12 02 · 7 Eagle Rock, Manifesto, Wit, 22 0z · 7 The Bruery, Sour in the Rye, Sour Ale, 750 ML · 18 The Bruery, Ichigo Highway, Strawberry Sour Ale, 750 ML · 20

Eel River, Organic Porter, 12 0z · 7

Allagash, White, Wheat, 12 0z · 7

COCKTAILS

***** \$12 *****

DOWN EAST PUNCH · cognac, rum, housemade lamill coffee syrup, whole milk TED'S CUP · housemade scotch-based liqueur, mint, cucumber, citrus, birch beer INDIAN SUMMER · tequila, cocchi americano rosa, valerian tea, lime, blood orange THE DICKERSON · rye, gran classico, dry vermouth, citrus peel CATALINA EDDY · Jamaican rum, white demerara rum, house made banana cordial, honey, lime **ROYAL TREATMENT** • *gin, dubonnet rouge, lemon* SAILOR'S DELIGHT · dry gin, strawberries, rhubarb, lemon, egg white, soda NARRAGANSETT COOLER · bourbon, orange juice, ginger ale

RAW BAR

★ MARKET PRICE ★

We offer a daily selection of FRESH RAW OYSTERS and CLAMS

Served with horseradish and mignonette sauce.

PLEASE refer to the hanging boards for today's availability.

STEAMED SEAFOOD

★ MARKET PRICE ★

Lobsters · Crabs · Wild White Mexican Shrimp · Spot Prawns

TO START

Jo's Wicked Good Chowda'

New England, Manhattan, Rhode Island clear

CUP 6 / BOWL 9 / SAMPLING OF ALL THREE 11

Josephine's Clam Cakes

tartar sauce
SIX FOR 10 / A DOZEN FOR 18

Stuffies

linguiça, garlic, butter,
breadcrumbs
TWO FOR 9

Little Gem Lettuce

cherry tomatoes, hard-cooked egg, bacon, Hook's blue cheese 15

Delta Asparagus au Gratin

roasted asparagus,
parmesan cheese, sauce Figeroa
15

Peeky Toe Crab Cake

cole slaw, tartar sauce

Grilled Sauid

San Marzano tomato, arugula, garlic breadcrumbs

11

– LIVE –

New Bedford Scallop

grilled in its shell with lemon and salted butter **93**

Asparagus Salad

cherry tomatoes, herbs, raw and cooked asparagus 11

Traditional Cobb Salad HALF 9 / WHOLE 18

Deviled Oysters
THREE FOR 12 / SIX FOR 18

Angels on Horseback THREE FOR 12 / FIVE FOR 18

Oysters Rockefeller
THREE FOR 12 / SIX FOR 18

Fried Point Judith Squid marinara or sauce Figeroa



CHEF'S SPECIALTIES

Lobsters by the Pound

- GRILLED OR STEAMED served with drawn butter
PER POUND 25

Ed's Portuguese Fish Stew

hake, manilla clams, mussels and linquiça 22

Fried Clams

- WITH OR WITHOUT BELLIES - tartar sauce, fries

16

Steamers (Soft Shell Clams)

drawn butter, clam broth
18

Bone-In Angus Rib Eye

char-grilled, maitre d' butter, fries 45

Bone-In Filet Mignon

char-grilled, maitre d' butter, fries **60**

New England Boiled Dinner

mussels, steamers, lobster, linguiça, potatoes, steamed corn **26**

Joannes' Fish and Chips

batter-dipped northern cod, tartar sauce, chips 21

Wild Montauk Fluke

- BREADED AND BROILED - tartar sauce and one side

Wild White Mexican Shrimp

grilled, scampi butter $\chi\chi$

Mussels Marinara

grilled bread 18

Manilla Clams Marinara

grilled bread 18

SANDWICHES

· SERVED WITH A SIDE OF FRIES ·

Lobster Roll

- HOT OR COLD mayonnaise or drawn butter
22

Clam Roll

- WITH OR WITHOUT BELLIES - griddled split-top buns 15

Fried Pacific Oyster

cole slaw, spicy mayo
16

Batter Dipped True Cod

shredded lettuce, pickles
16

The Hook Burger

Hook's 4-year-old cheddar

15

The Bacon Hook

Neuske's Bacon, 4-year-old cheddar **17**

GRILLED CATCH OF THE DAY

★ MARKET PRICE ★

PLAIN & SIMPLE or with choice of HERB CRUST or HERB OIL AND LEMON.

Served with one side of your choice.

- ASK YOUR SERVER ABOUT WHAT'S AVAILABLE TODAY -

SIDES

★ EACH \$5 ★

Fries · Cole Slaw · Potato Salad

Macaroni & Cheese · Onion Rings

Weiser's French Fingerlings

Wilted Spinach (BACON OR NOT)

Homemade Dill Pickles

Farmer's Market Vegetables