

FOR STARTERS

FRIED MOZZARELLA STICKS

Enjoy six breaded Mozzarella Sticks served with our own Marinara Meat Sauce... **6.95**

* BAKED STUFFED MUSHROOMS

Feast on our specially selected silver dollar-sized mushrooms, stuffed with Ritz Cracker crumbs... **7.95**

CHICKEN FINGERS

Five tasty chicken fingers lightly breaded ready for dipping in our sweet Duck Sauce... **6.95**

CRAB CAKES

Indulge yourself with two Maryland Crab Cakes. Served with homemade Tartar and Cocktail Sauce... **8.95**

COCONUT SHRIMP

Treat yourself to five Shrimp lightly fried in a sweet coconut batter. Served with a special Honey Ginger Sauce... **9.95**

SPINACH PIE... 7.95

BUFFALO WINGS

Enliven your taste buds with seven hot and spicy Buffalo wings. Served with Blue Cheese Dressing... **6.95**

SHRIMP COCKTAIL

A classic! Wet your appetite with five large, chilled shrimp. Served with our zippy Cocktail Sauce... **9.95**

SCALLOPS WRAPPED IN BACON

Enrapture your senses with six large, broiled Sea Scallops wrapped in our Apple Bacon... **9.95**

CAESAR SALAD

Crisp Romaine lettuce tossed with Caesar Dressing, Croutons and Parmesan Cheese... **5.95**

POTATO SKINS

Baked potato boats stuffed with Cheddar Cheese and topped with Bacon... **6.95**

ARMS TRIO

Entice your appetite with four Buffalo Wings, two Clams Casino and three of our Baked Stuffed Mushrooms... **8.95**

* GARLIC CLAMS

Four fresh, chopped clams stuffed with Ritz cracker crumbs and baked to perfection in their own half shell... **7.95**

* CLAMS CASINO

Four fresh, chopped clams stuffed with Ritz crackers crumbs, topped with crispy Apple Bacon And baked to perfection in their own half shell... **7.95**

* CAJUN STUFFED CLAMS

Four fresh, chopped clams stuffed with Ritz crackers crumbs, seasoned with Cajun And baked to perfection in their own half shell... **7.95**

* CLAMS TRIO

Two Cajun Stuffed Clams, Two Garlic Clams and Two Clams Casino... **9.95**

FRIDAY AND SATURDAY NIGHTS

Clam Chowder Cup... **4.25** Bowl... **4.95**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness

* Denotes Longer Cooking Time

20% Gratuity added to all parties of 10 or more



POULTRY

CHICKEN POT PIE

*“Available on the two T’s of the Week,” Tuesdays, Thursdays & Sundays
Generous chunks of Chicken, blended with Carrots and Peas in our creamy sauce
Covered with a Flakey Crust Top. The Arm’s Claim to Fame! With one side dish ... 11.95*

ONE HALF ROASTED CHICKEN

*Seasoned just right and roasted to perfection every time.
Add two choices for a hearty meal ... 12.95*

VEGETABLE STIR FRY

Garden-fresh vegetables satéed with Basil and Lemon. Tossed with Pasta... 11.95

STUFFED BONELESS BREAST OF CHICKEN

A 10 oz. Boneless Chicken Breast with Homemade Sage Stuffing and Pan Gravy ... 14.95

CHICKEN CUTLET PARMESAN

A Breaded Cutlet topped with Meat Sauce and Mozzarella Cheese. Served with Pasta... 14.95

CHICKEN STIR FRY

Chicken Tenders sautéed with Basil, Lemon and garden fresh vegetables. Tossed with Pasta... 14.95

GRILLED BONELESS CHICKEN BREAST

Marinated with Italian Seasonings and grilled to perfection... 14.95

ROASTED STUFFED TURKEY

All-White Turkey with Sage Stuffing and Pan Gravy and Cranberry Sauce... 14.95

***CHICKEN MONIQUE**

*Breaded breast of Chicken stuffed with Ricotta Cheese and Spinach
sautéed in White Wine with Mushrooms, topped with Mozzarella Cheese... 17.95*

***CHICKEN LEMÓNE**

*Breaded Breast of Chicken sautéed in a Lemon Sauce
and topped with Mozzarella Cheese and Asparagus... 17.95*

***CHICKEN AMANDA**

*Breaded breast of Chicken stuffed with Asparagus
sautéed in White Wine with Mushrooms and topped with Mozzarella Cheese... 17.95*

* Denotes Longer Cooking Time



FRESH FROM THE SEA

BROILED

BROILED SCROD

A traditional favorite! Topped with light bread crumbs and broiled to perfection... 15.95

BROILED SCROD AND SCALLOPS

Fresh Scrod and Scallops delectably topped with light crumbs... 18.95

BROILED SCALLOPS

Fresh Sea Scallops are exquisitely topped with light crumbs... 19.95

BROILED SALMON

Fresh salmon filet delightfully broiled... 16.95

PAN-BLACKENED SALMON

Lusciously prepared fresh salmon is pan-blackened with Paul Prudhomme's seasoning... 16.95

BROILED SEAFOOD PLATTER

Light crumb topping brings out the best in this Shrimp, Scallop and Scrod specialty... 19.95

LOBSTER

Broiled or Baked Stuffed. Available with two-day notice... Market Price

FRIED

FRIED SCROD

Fresh Scrod is traditionally battered and lightly fried to bring out the best for your dinning pleasure... 15.95

FRIED SCALLOPS

Our generous serving of fresh Sea Scallops Tastefully fried and sure to satisfy... 19.95

FRIED SEAFOOD PLATTER

Generous helpings of Shrimp, Sea Scallops and Scrod All fresh and lightly fried... 19.95

Our Cajun Seasoning is available for a \$1.00 extra

Our Crumb Topping is made from Ritz Cracker Crumbs

Our stuffing is made with bread base and Ritz Cracker Crumbs



FRESH FROM THE SEA

BAKED STUFFED

BAKED STUFFED SCROD

*Fresh Scrod specially seasoned and stuffed with Ritz Cracker stuffing
An Arms Favorite... 15.95*

BAKED STUFFED SCROD AND SCALLOPS

*Fresh Scrod and Scallops carefully stuffed with Ritz Cracker stuffing
And baked to perfection... 18.95*

BAKED STUFFED SCROD AND SHRIMP

*Fresh Scrod and Shrimp stuffed with Ritz Cracker stuffing
And seasoned to please... 18.95*

BAKED STUFFED SCROD AND ASPARAGUS

*Fresh Scrod generously stuffed and topped with Asparagus, Garlic
And Ritz Cracker stuffing... 16.95*

BAKED STUFFED SCALLOPS

*Fresh Sea Scallops are exquisitely stuffed with Ritz Crackers
And prepared to your delight... 19.95*

BAKED STUFFED SHRIMP

Five Jumbo Shrimp stuffed and prepared to win your heart and plate... 18.95

BAKED STUFFED SHRIMP AND SCALLOPS

Our fresh Scallops and Shrimp are carefully stuffed for your enjoyment... 19.95

SCAMPI

SHRIMP SCAMPI

*Five fresh Shrimp sautéed in a rich Garlic and Oil and served over a bed of Linguine
With Broccoli and Garlic Bread for your complete satisfaction. Served with one side dish... 18.95*

SCALLOPS SCAMPI

*Our fresh Sea Scallops are sautéed in a rich Garlic Sauce and served over a bed of Linguine
With broccoli and Garlic Bread for your enjoyment. Served with one side dish... 19.95*

SHRIMP AND SCALLOPS SCAMPI

*Taste a combination of our two Scampi dishes above and you'll see
Just how delightful this specialty can be! Served with one side dish... 19.95*



SURF & TURF / BEEF

SURF & TURF

NEW YORK SIRLOIN AND CRAB CAKES

8 oz. Steak served with two Premium Quality Maryland Crab Cakes... **20.95**

NEW YORK SIRLOIN AND COCONUT SHRIMP

8 oz. Steak served with three delicious Coconut Shrimp... **20.95**

NEW YORK SIRLOIN AND STUFFED SCALLOPS

8 oz. Steak served with our tasty Baked Stuffed Scallops... **21.95**

NEW YORK SIRLOIN AND STUFFED SHRIMP

8 oz. Steak served with two Baked Stuffed Shrimp
Prepared to your liking... **20.95**

BEEF

FILET MIGNON

*The Pièce De Résistance! Our 12 oz. Filet Mignon is the most tender steak we have.
It is carefully prepared to your taste. Served with a side of Hollandaise Sauce... **Market Price***

PRIME RIB

*Served Fridays and Saturdays only. For the serious Rib Eater!
18 oz. of our finest Prime rib, slow roasted and seasoned to perfection
The Arms Favorite... **Market Price**
King Cut Available on Request... **Market Price***

NEW YORK SIRLOIN

*Our hearty 14 oz. Steak broiled to your liking ... **22.95***

*Our steaks and chops are the finest USDA
Prime Angus, aged and hand-cut by our own
butcher on the premises*

*All meats can be prepared with Peppercorns
or Cajun seasoning for just \$1 extra.*

*Add sautéed onions or sautéed mushrooms
for \$1 extra. Add both for just \$2*

**All of our meats are prepared to the re-
quired minimum temperatures. Upon re-
quest, we will cook to your specifications.
However, we assume no responsibility for
meats cooked Medium to Well Done.**

*Consuming raw or undercooked meats may
increase your risk of food-borne illness*



BEEF & CHOPS

BEEF

CHOPPED SIRLOIN

*A generous 14 oz. chopped sirloin grilled to perfection and
Topped with a rich Mushroom Gravy... 12.95*

LIVER, ONIONS AND BACON

*Served Tuesdays, Wednesdays, and Thursdays
Beef Liver prepared with Sautéed Onions and Crispy Apple-Flavored Bacon... 12.95*

CHOPS

*BAKED STUFFED PORK CHOPS

Two hearty double-thick Pork Chops stuffed with Sage Dressing and served with Apple Sauce... 16.95

*BROILED PORK CHOPS

*Two succulent double-thick Pork Chops served with Apple Sauce... 15.95
Add Vinegar Peppers and Potatoes... 16.95*

MARINATED SIRLOIN TIPS

*Our tender Beef Sirloin Tips are slowly marinated in our homemade sauce and
Grilled to your liking. Served with one side dish over a bed of Rice... 17.95*

*MIXED GRILL

*A tender grilled Lamb Chop, Pork Chop and Quarter Chicken
Mouth-watering good! ... 18.95*

LAMB CHOPS

*Carefully prepared double-thick Lamb Chops served with Mint Jelly
Sure to satisfy your appetite... 20.95*

Most entrees include Two choices:

Soup, Salad, Potato, Rice or Vegetable

Any entrees served with Pasta include one choice: Soup, Salad or Vegetable

\$5 Plate Charge for Shared Orders. Substitute Caesar Salad for \$1 extra.

**Denotes Longer Cooking Time*



VEAL

VEAL CUTLET PARMESAN

*Tender, breaded veal cutlet topped with Meat Sauce and Mozzarella Cheese.
Served with Pasta... 18.95*

VEAL CUTLET

A breaded veal cutlet topped with our Fresh Meat Sauce. Served with Pasta... 18.95

VEAL PICCATA

Veal Medallions carefully sautéed in a seductive Lemon Sauce ... 18.95

VEAL LIMONE

*A freshly prepared veal cutlet sautéed with Lemon Sauce, then topped with
Mozzarella Cheese and fresh Broccoli for your total enjoyment.
Served over Pasta with one side dish... 19.95*

***VEAL LOUISE**

*Tender, breaded veal cutlet and stuffed with broccoli, almonds and Swiss Cheese.
Topped off with Mozzarella Cheese and our famous white wine and Shrimp Sauce.... 19.95*

Most entrees include Two choices:

Soup, Salad, Potato, Rice or Vegetable

Any entrees served with Pasta include one choice: Soup, Salad or Vegetable

\$5 Plate Charge for Shared Orders. Substitute Caesar Salad for \$1 extra.

**Denotes Longer Cooking Time*



CHILDREN'S MENU

CHICKEN FINGERS WITH FRENCH FRIES

Four Chicken Tenders served with Duck Sauce... 7.95

PASTA DISH

Your choice of pasta, tastefully prepared with your child's choice of Meat Sauce, Butter, or Plain ... 6.95

HOT DOGS WITH FRENCH FRIES

*An all-beef hot dog in a fresh bun
Your choice of condiments ... 6.95*

HAMBURGER WITH FRENCH FRIES

*A quarter-pound all beef patty on a fresh bun
Your choice of condiments... 7.95*

CHEESEBURGER WITH FRENCH FRIES

*A quarter-pound all beef patty on a fresh bun with a
Generous slice of American Cheese.
Your choice of condiments... 7.95*

SIX-INCH CHEESE PIZZA

Newly added item sure to please any child ... 7.95



OUR HISTORY

We are proud of our establishment and would like to tell you about it's origin..

The Winthrop Arms was officially opened in 1916 by Fred L.Hall, proprietor. As one of the North Shore's largest hotels, it offered it's patrons a billiard room, spacious ballroom, and a roof promenade.

The lobby was finished in beautiful mahogany and tiled floor which has carefully been maintained to preserve it's beauty.

The ballroom, at the time, was under the personal supervision of a Mistress of Ceremonies with music by the Strachans Orchestra. Modern and glide dancing were popular features at the Winthrop Arms.

Each guest room afforded every possible comfort including electric lights, house telephone and steam heat.

A putting green of 15,000 square feet was renowned for it's beauty and quality all over the North Shore.

The Winthrop Arms was conveniently located from Boston via Revere Beach and Lynn Railroad for a 10¢ fare.

We have strived to maintain the quality and service started by Mr. Hall, those many years ago, for your enjoyment.

In 1978 David Goll sealed the purchase of the Winthrop Arms with a "handshake" from Rena Wallace. Through the years both David and his wife Connie have strived and labored in the many renovations and improvement ongoing through this historic building.

Connie and David's latest endeavor is the major restoration of the front façade of the building. The entire "Arms" family welcomes you and strives to make your dining experience a pleasurable one.

