

APPETIZERS

STUFFY CHAPS

Seafood-stuffed portabella mushroom cap brimming with shrimp, scallops and crabmeat, finished with a toasty crumb topping and a sprinkle of parmesan cheese. 8.99

CRISPY FRIED POTATO SKINS

Our famous house-fried potato skins, served with English malt vinegar and a touch of sour cream.
4.95 / 6.95 with bacon & cheese

SEAFOOD NACHOS

Baby shrimp and crabmeat, topped with red onion, lettuce, tomatoes, scallions, smoked gouda cheese and a chipotle aioli—a new house favorite! 9.99

BRITISH ISLES SHRIMP COCKTAIL

Poached jumbo shrimp served over shredded lettuce, with a zesty fresh pineapple salsa and fried corn chips. 9.99

BONELESS BUFFALO TENDERS

Boneless chicken tenders, glazed with buffalo sauce, served with our own creamy bleu cheese dressing. 7.99

HOUSE-BRINED FRIED DILL PICKLES

Batter-fried, house-brined pickles and pub honey-mustard sauce—not to be missed! 4.99

GRILLED BBQ STEAK KEBOB

A marinated, char-fired steak kebob, skewered with onions and peppers, over wild rice pilaf. 8.99

PAN-FRIED CRAB CAKES

Fresh lump crab, red bell peppers and chopped scallions and a chipotle aioli. 9.99

POPCORN SHRIMP

Perfect for popping into your mouth, crispy fried baby shrimp served with our own creamy buffalo bleu cheese dipping sauce. 7.99

SMOKED GOUDA, CHICKEN AND GUINNESS FLATBREAD

Tender and tasty barbecued chicken, shaved red onion, diced tomato and smoked Gouda cheese topping a crispy grilled flatbread—the talk of the pub! 9.99

TWELVE GOLDEN RINGS

Lightly breaded and golden fried onion rings served with buttermilk ranch dressing. 4.99

SOUPS AND SALADS

IRISH ONION SOUP GRATINÉE

A Guinness & sherry onion soup with a crispy gruyere and smoked gouda cheese crust. 4.95

NEW ENGLAND SEAFOOD CHOWDER

A delicious blend of haddock, baby shrimp, bay scallops, and clams, nestled in a creamy broth
3.95 cup / 5.95 bowl

SOUP OF THE DAY

3.95 cup / 5.95 bowl

CLASSIC CAESAR SALAD

Crisp romaine lettuce tossed with house-made Caesar dressing, shredded parmesan cheese and toasted croutons.
3.95 demi / 5.95

With your choice of Chicken 4.00, Salmon 5.00, Steak 6.00 or Shrimp 6.00

THE VICTORY GARDEN HOUSE SALAD

Mixed baby greens with an assortment of fresh garden vegetables and your choice of dressing. 3.95 demi / 5.95

With your choice of Chicken 4.00, Salmon 5.00, Steak 6.00 or Shrimp 6.00

TRADITIONAL SPINACH SALAD

Fresh baby spinach topped with chopped bacon, egg, shaved red onion, carrots, mushrooms and croutons, served with your choice of dressing—a true classic! 7.99

GRILLED STEAK SALAD

Our charbroiled sliced london broil, served over mixed greens, with red onion, tomato, mushrooms, olives and shaved carrots, topped with red wine vinaigrette and crumbled bleu cheese. 10.99

GRILLED SALMON SALAD NIÇOISE

Grilled Atlantic Salmon served over mixed greens and baby spinach, topped with olives, tomatoes, carrots, quartered egg, grilled asparagus, with a red wine vinaigrette. 11.99

COBBLERS CHICKEN SALAD

Pulled chicken meat, with chopped bacon, eggs, olives, carrots, red onion and tomato over baby greens, served with your choice of dressing. 8.99

CHEF'S SALAD

Shaved roast beef, ham, and roast turkey, over mixed greens, with sliced red onion, shaved carrots, sliced mushrooms and quartered egg, your choice of dressing. 9.99

CLASSIC BLT SALAD

Crispy smoked apple bacon, tomato wedges, and hearts of romaine lettuce, served with crumbled bleu cheese and creamy buttermilk ranch dressing. 7.99

SANDWICHES

*Most served with your choice of Hand Made Potato Chips,
Hand Cut French Fries, Potato Salad or Cole Slaw*

ABERCROMBIE'S BURGER

Joe's Meat Shoppe, North Hampton, fresh flame-broiled ground beef burger, served with lettuce, tomato and onion or your choice to make it your very own! 8.50

CLASSIC FRENCH DIP

Shaved roast beef on a French baguette, served with rosemary au jus and horseradish cream. 8.99

OPEN FACED LONDON BROIL SANDWICH

Red-wine marinated beef, grilled to perfection, served over grilled sour dough toast, topped with sautéed mushrooms. 9.99

FRIED HADDOCK SANDWICH

Crispy fried haddock, on a toasted brioche roll, with green leaf lettuce, tomato and English tartar sauce. 8.99

THE RACHAEL

Grilled sliced corned beef or roast turkey, with Aber's coleslaw and swiss cheese on on grilled rye bread. 8.99

BETTER-THAN-PHILLY CHEESE STEAK

Shaved beef, sauteed mushrooms, onions, red peppers, and provolone cheese, served on a French baguette—with apologies to our friends in Philadelphia. 9.99

THE CLASSIC BLT

Crisp romaine lettuce, thick sliced tomato, and apple smoked bacon, served on toasted country sour dough. 6.99

GRILLED IRISH SAUSAGE SANDWICH

Authentic Irish sausages, grilled with onions and peppers, served open faced over sour dough toast. 8.50

ROAST TURKEY CLUB WRAP

Roast turkey, apple smoked bacon, lettuce, and tomato on whole wheat lavash. 8.99

ROAST BEEF WRAP

Shaved beef, with lettuce, tomato, and red onion on whole wheat lavash, served with horseradish cream. 8.99

DEVONSHIRE GRILL

Shaved ham with English cheddar cheese, and caramelized apples, on grilled country sour dough bread. 7.99

GRILLED CHICKEN SANDWICH

Grilled boneless breast of chicken, lettuce and tomato on a toasted brioche roll with balsamic dressing. 7.99

SEAFOOD ENTRÉES

SAUTEED SEAFOOD SCAMPI

Jumbo shrimp, sea scallops and lump crab, tossed with fresh linguine in a classic white wine, lemon, and garlic butter sauce. 18.99

BROILED SEAFOOD TRIO

A fresh haddock, salmon and sea scallop platter, served with a white wine and lemon butter dill sauce. 18.99

BROILED HADDOCK OR SALMON OR SEA SCALLOPS

Your choice of broiled seafoods, served with a fresh dill and lemon butter cream

Haddock 14.99 / Salmon 15.99 / Scallops 16.99

MAPLE CURRY GLAZED SALMON

Grilled Atlantic salmon, finished with a maple curry glaze, garnished with fresh pineapple salsa. 15.99


OLD FASHIONED SHRIMP AND FISH FRY

Crispy fried fillet of sole and popcorn shrimp, served with English tartar sauce and fresh lemon. 13.99

BAKED HADDOCK AU GRATIN

Fresh baked haddock with white wine and cheddar cheese sauce, baked with a crispy crumb melt-in-your-mouth topping. 14.99

BAKED STUFFED FILLET OF SOLE

Two fresh sole fillets with our baby shrimp, bay scallop and crabmeat stuffing and topped with a white wine cream 16.99  11.99


BAKED STUFFED JUMBO SHRIMP

Jumbo U-15 shrimp, stuffed with lump crab and seasoned bread crumbs, served over a white wine tarragon cream. 19.99

BAKED SEA SCALLOPS EN CASSEROLE

Fresh sea scallops, baked en casserole in a white wine cream, finished with crispy crumb topping. 16.99

OLD ENGLISH PUB FISH & CHIPS

Batter fried haddock served over our house fried potato chips, served with English tartar sauce and fresh lemon 11.99  9.99

BEEF ENTRÉES

SLOW ROASTED PRIME RIB OF BEEF

(Friday and Saturday nights only)

14 ounce boneless prime rib, served with a rosemary au jus and horseradish cream. 21.99

ALL-YOU-CAN-EAT ROAST BEEF

Just like mom used to make...slow roasted top sirloin, topped with mushroom gravy—*go ahead, ask for seconds!* 16.99

GRILLED CLUB STYLE DELMONICO STEAK

A fully-trimmed center cut, boneless prime rib steak, grilled to perfection, topped with sauteed mushrooms and crumbled bleu cheese. 19.99

BRAISED SHAKER-STYLE CRANBERRY POT ROAST

Slow cooked boneless prime rib braised in a red wine & cranberry jus. 14.99

CLASSIC BANGERS & MASH


Grilled Irish sausages, served over our cheddar mashed potatoes, topped with a Guinness stout & onion gravy—*classic pub fare!*

11.99  9.99

DESIGN-YOUR-OWN SURF & TURF

Our petit filet or steak kebob and your choice of baked stuffed shrimp, sea scallop casserole or a pan fried crab cake. 17.99

PAN SEARED STEAK BALMORAL

Pan seared top sirloin filet, finished in an Irish whiskey sauce, flavored with pub mustard, and lightened with a touch of cream 14.99  11.99

GRILLED PETIT TOP SIRLOIN FILET OSCAR

A char-grilled 7 ounce top sirloin filet, served plain or Oscar style with crabmeat, grilled asparagus, and tarragon cream. 13.99/17.99 Oscar style

TWIN GRILLED STEAK KEBOBS

Marinated, char-broiled steak, onion and pepper kebobs, glazed with our Guinness BBQ sauce, served over wild rice pilaf

14.99  11.99

POULTRY ENTRÉES

PAN ROASTED CHICKEN OSCAR

A pan roasted breast of chicken, with lump crabmeat and grilled asparagus, finished with a light tarragon cream. 14.99


CHICKEN ABERCROMBIE

Our very own classic stuffed and rolled chicken breast, with spinach, mushrooms and feta cheese, served over a sherry mushroom cream. 12.99

MAPLE CRANBERRY GLAZED BBQ CHICKEN

Oven roasted half chicken, finished with a maple cranberry glaze. 12.99  9.99

GRILLED CHICKEN PORTABELLO

Twin grilled breasts of chicken, served over our marinated portabello mushrooms, topped with crumbled bleu cheese and a sweet pepper soy sauce. 13.99  10.99

VEGETARIAN ENTRÉES

SAUTÉED PASTA PRIMAVERA

An assorted combination of freshly sautéed and grilled vegetables tossed with linguine in a light balsamic vinaigrette, served over fresh baby spinach. 10.99

GRILLED MEDITERRANIAN STYLE FLATBREAD

An assortment of grilled vegetables spread over a garlic herb flatbread crust topped with melted feta cheese. 8.99

GIANT BAKED STUFFED POTATO

With your choice of toppings...asparagus, cheddar cheese, smoked gouda cheese, bacon, scallions, tomatoes, mushrooms, onions, peppers, and sour cream. 4.99

GRILLED PORTABELLA MUSHROOM AND SWISS BURGER

A red wine marinated mushroom, topped with swiss cheese, onions and red peppers and served with green leaf lettuce on a toasted brioche roll. 7.99

SIDE DISHES

2.99 each

wild rice pilaf
cheddar mashed potatoes
coleslaw
baked potato
potato salad
O'Brien potatoes
hand cut pub fries
onion rings
vegetable of the day
grilled asparagus
sautéed mushrooms
house fried potato chips

ABERCROMBIE & FINCH
RESTAURANT & PUB



A half portion for a smaller appetite, includes soup or salad and dessert.

These special portions are available from 11:30–6:00 p.m.

* Consuming raw or undercooked meats, fish, eggs and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any dietary or health restrictions.