WELCOME TO THE PUB... The home of a wide variety of healthy, fresh and delicious meals served promptly and in generous amounts. Some of the reasons we enjoy our fine reputation for quality: We cook with 100% cholesterol-free vegetable oil only. Our beef is U.S.D.A. Choice or Certified Angus, and our steaks are all hand cut. Our chicken & seafood is guaranteed fresh. Our coffee is ground fresh to order. Our burgers are never frozen or pre-formed. Only the finest food products are used in preparing your order. We want your visit with us to be a happy one... if there is anything we can do to make it more enjoyable, please let us know!

Dinners served from 4:30pm daily, 11:00am on Sundays.

Open for Lunch & Dinner. Daily specials, Any order available for take-out. Serving until 9:30 nightly. (Sorry, no reservations.)

We accept VISA, MasterCard, American Express & Diners Club. (No personal checks, please.)

Shall We Dance? Yes! Wednesday-Saturday, 9:30pm-1:00am.

Parties of Eight or More:
A 15% gratuity will be added to the check.

Give a Pub Gift Certificate: Available in five and ten dollar denominations.

Sunday Brunch...11:00am to 3:00pm. Four hours of fun with eggs benedict, freshly squeezed orange juice and much more!
**CLASSIC COCKTAILS**

**Rum Runner**
Rum, blackberry brandy, banana liqueur, lime juice, orange juice and grenadine.

**Grape Crush**
Chambord, vodka, Sprite, and sour mix.

**Planters Punch**
A refreshing tropical drink made with fruit juices and rums.

**Vodka and Grapefruit**
Freshly squeezed grapefruit juice and vodka.

**Sea Breeze**
Vodka, freshly squeezed grapefruit juice and cranberry juice.

**Mudslide**
Kahlua, vodka, Baileys.

**FROZEN SPECIALTIES**

**Strawberry Daiquiri**
Strawberries and light rum blended frozen with whipped cream.

**Pina Colada**
A tropical blend of coconut cream, pineapple juice and rum.

**Strawberry Colada**
Pineapple and coconut cream enhanced with strawberries and rum.

**Blue Chi Chi**
Vodka, blue curacao, cream of coconut, pineapple juice.

**Captain's Colada**
Captain Morgan Spiced Rum and cream of coconut.

**Chocolate Chimp**
Banana liqueur, Island Oasis Fresh Banana Mix and hot fudge.

**Blue and Gold Margarita**
Cuervo Gold Tequila, Blue Curacao and Island Oasis Lime Mix.

**Cactus Colada**
Cuervo Gold Tequila, Midori, cream of coconut, orange juice, pineapple juice and grenadine.

**Blackbeard**
Captain Morgan Spiced Rum, Island Oasis Black Raspberry Mix.

**Purple Passion**
Vodka, Chambord, Island Oasis Black Raspberry Mix.
ice cream DRINKS

Toasted Almond
Kahlua, Amaretto, vanilla ice cream.

Creamsicle
Amaretto, Triple Sec, orange juice, vanilla ice cream.

Oreo Cookie
White creme de cacao, vanilla ice cream, vodka, Kahlua, Oreo cookies.

Strawberry Shortcake
Strawberries, Amaretto, white creme de cacao, vanilla ice cream.

Banana Split
Dark creme de cacao, cream de banana, chocolate syrup, strawberries, ice cream, whipped cream.

Frozen Mudslide
Kahlua, Vodka, Baileys, vanilla ice cream.

The Candy Shop
Chambord, Creme de Noya, Amaretto, cherries, cream of coconut, Oreo cookies, vanilla ice cream, whipped cream.

Kahlua Hummer
Kahlua, rum, vanilla ice cream.

Banana Orgasm
Amaretto, Kahlua, banana liqueur, ice cream.

Frosty Novol
Peachtree, orange juice, vanilla ice cream.

COFFEEs

Chocolate Covered Banana
Kahlua, banana liqueur, ice cream.

Banana Banshee
Banana liqueur, dark creme de cacao, ice cream and whipped cream.

Black Forest
Chambord, vodka, Island Oasis black raspberry, vanilla ice cream.

Nutty Friar
Frangelico, Tia Maria, chocolate syrup, cream of coconut, vanilla ice cream.

French Riviera
Chambord, Kahlua, Oreo cookies, chocolate syrup, cream of coconut, vanilla ice cream, whipped cream.

Barnacle Coffee Reggae
Tia Maria, Rum, dark creme de cacao.

Irish Coffee
with Jameson Irish Whiskey.

Almond Mocha
Amaretto and coffee.

Mocha Mint
Kahlua, creme de cacao, creme de menthe.

Non-alcoholic Spirited DRINKS

Black Raspberry Royale
Island Oasis Raspberry and vanilla ice cream.

Strawberry Daiquiri
The sweetness of strawberries with a tangy hint of lemon and lime blended frozen.

Tropical Treat
Orange juice, pineapple juice, strawberries and ice cream.

Strawberry Margarita
Frosty mix of strawberries and Island Oasis Margarita Mix.

Pina Colada
Cream of coconut and pineapple juice blended together and topped with whipped cream.

Oreo Cookie
Vanilla ice cream and Oreo cookies blended together and topped with whipped cream.

Peaches and Cream
Island Oasis Peach and vanilla ice cream.

Banana Dream Boat
Island Oasis Banana and vanilla ice cream.
Guacamole and Tortilla Chips
A tortilla cup filled with fresh guacamole and surrounded with tortilla chips covered with melted colby cheese, served with Mexican salsa.
5.75

Deluxe Chili Nachos
A giant helping of crispy tortilla chips smothered with our chili and topped with melted colby cheese, shredded lettuce, tomatoes, sour cream and guacamole.
6.25

Super Nachos and Guacamole
Two tortilla cups filled with guacamole and sour cream and surrounded with tortilla chips covered with melted colby cheese. Served with shredded lettuce and diced tomatoes.
6.50

Spicy Chicken Nachos
A giant helping of crispy tortilla chips smothered with our spicy chicken. Topped with melted colby cheese, shredded lettuce, tomatoes, sour cream and guacamole.
6.25

Vegetarian Nachos
Three tortilla cups filled with guacamole, sour cream and salsa, surrounded with tortilla chips covered with refried beans and melted colby cheese. Served with shredded lettuce and diced tomatoes.
6.50

Side Orders
Guacamole: 1.25
Fresh salsa: 0.5
Sour cream: 0.75
Double cheese: 1.25
Chili: 1.75

Our Own Seasoned Crisscross Fries
Homestyle fried potatoes.
Small: 1.50  Large: 2.25

Homemade Onion Rings
Lightly breaded and golden fried.
Small: 2.25  Large: 3.25

Potato Skins
Potato skins fried crisp, topped with real crumbled bacon and melted cheddar cheese, served with sour cream and chives.
4.95

Mexican Pizza
A large flour tortilla covered with spicy ground beef and monterrey jack cheese, topped with shaved lettuce, diced tomatoes, green onions, black olives, and served with sour cream.
5.25

Mozzarella En Marinara
Lightly breaded wedges of cheese, deep fried and served with a marinara sauce.
4.75

Buffalo Chicken Wings
Fried crispy, brushed with a butery seasoned hot sauce, served with a tangy blue cheese dip and celery & carrot sticks.
4.95

Chicken Fingers
Hand cut strips of chicken breast, fried and served with a sweet orange plum sauce and a honey dijon mustard sauce.
5.25

Onion Dip and Veggies
A crisp new assortment of carrot sticks, celery, mushrooms, baby broccoli, peppers, tomatoes and cucumbers with our onion dip and chips.
4.25

Grilled Chicken Skewers
Skewers of boneless chicken marinated in an oriental sauce, broiled and served with pita bread wedges and a spicy peanut dressing.
4.95

Cheese Garlic Bread
Melted mozarella and parmesan cheese on hot garlic bread.
1.95
Salads

House Tossed Salad
Crisp assorted greens tossed with red cabbage, tomato wedges, cucumbers, onions, grated carrots, sprouts and croutons.
2.75

Godiva Spinach, Bacon and Mushroom Salad
A mound of fresh green spinach tossed with a marinade of chick peas and tuna fish, fresh mushrooms, sliced egg, Swiss cheese, tomatoes and chopped green olives, topped with crumbled bacon bits and croutons. Served with a warm bacon vinaigrette dressing.
5.00

Chicken Mandarins
Julienne cuts of a grilled boneless breast of chicken with crisp mixed greens, mandarin oranges, croutons and cucumbers. Served with an orange curry mandarin dressing.
5.75

Cobb Salad
Slices of grilled chicken breast, crisp bacon bits, black olives, tomatoes, gorgonzola cheese, walnuts, sliced egg and croutons on a mound of crisp tossed greens.
6.25

Oriental Chicken Salad
A chicken breast broiled and thinly sliced, served over tossed greens with peanuts, water chestnuts, fried wonton strips, sesame seeds, snow peas, broccoli and mushrooms. Served with a sesame ginger dressing.
6.25

Caesar Salad with Smoked Chicken
Crisp romaine lettuce, sliced chicken breast, grated cheese, croutons and tomatoes tossed with traditional caesar dressing.
5.75

Taco Salad
A crispy flour tortilla shell filled with taco flavored beef or spicy chicken with fresh salad greens, chick peas, black olives, tomatoes, green onions, guacamole and topped with grated monterey jack cheese, sour cream and fresh salsa.
5.95

Seafood Salad and Tortilla
A crispy flour tortilla shell filled with fresh salad greens, seafood salad, guacamole, chick peas, tomatoes, green onions and black olives, topped with monterey jack cheese. Served with our fresh salsa.
6.25

Chef's Salad
Julienne slices of hickory smoked turkey breast, ham, cheddar and Swiss cheese, sliced hard boiled egg, tomatoes, onions, croutons and black olives on a mound of crisp tossed greens.
5.75

Vegetarian Chef Salad
A heaping bowl of crisp assorted greens with swiss and cheddar cheese, sliced fresh mushrooms, egg wedges, ripe olives, tomatoes, cucumbers, onions, sprouts, croutons and grated carrots.
5.50

House Salad, Soup and Croissant
A crock of baked french onion soup or soup of the day, our fresh house tossed salad and a butter-rich croissant. Light, quick and delicious.
4.95

All salads are made to order and contain the freshest ingredients available. Your choice of the following dressings:

French Thousand Island Italian Ranch Blue Cheese House or Creamy Italian Lo-cal Italian Honey Dijon Mustard Hot Bacon Oil & Vinegar

House Salad, Soup and Croissant
**SOUPS**

- **Freshly Made Soups**
  Served with a warm croissant.
  - Cup ... 2.25
  - Bowl ... 2.95

- **Canadian Pea Soup**
  Served with a warm croissant.
  - Cup ... 2.25
  - Bowl ... 2.95

- **French Onion Soup**
  Crock of soup baked with cheese and served with a warm croissant.
  - 3.25

- **The Pub Chili**
  Our blend of beef, beans and spices heaped with melted cheddar cheese, topped with sour cream and served with tortilla chips for dipping.
  - 3.95

**QUICHES**

- **Spinach and Mushroom**
  A quiche with sautéed spinach, mushrooms and herbs baked to a golden brown.
  - 5.50

- **Quiche of The Day**
  A special offering with all fresh ingredients.
  - 5.50

**CLUB SANDWICHES**

- **Burger Club**
  Broiled hamburger with melted cheese, bacon slices, lettuce, sliced tomatoes, and mayonnaise.
  - 5.95

- **Chicken Salad Club**
  Our chunky chicken salad with bacon slices, lettuce, sliced tomatoes, and mayonnaise.
  - 5.95

- **Amherst Club Sandwich**
  Thinly sliced smoked ham, sliced grilled chicken breast, Swiss cheese, bacon slices, lettuce, sliced tomatoes and mayonnaise.
  - 6.75

**SANDWICH BOARD**

- **Rare Roast Beef**
  Lean and rare, served with lettuce, sliced tomatoes and mayonnaise.
  - 4.75

- **Sliced Breast of Turkey**
  All white meat with lettuce, sliced tomatoes and mayonnaise.
  - 4.75

- **Chunky Chicken Salad**
  Freshly made and served with lettuce, sliced tomatoes and mayonnaise.
  - 4.75

- **Soup and Sandwich**
  A bowl of soup of the day and half of any of the above sandwiches on choice of bread.
  - 4.75

  French onion with cheese add 50¢.

**SOUPS & SANDWICHES**

These are served with chips and pickle on choice of bread or roll.
All sandwiches are served with a small tossed salad or a cup of homemade soup.

**Oxford**
A combination of turkey, roast beef and corned beef with Swiss cheese, cole slaw, lettuce and Russian dressing. 4.25

**Monte Cristo**
Sliced turkey, ham and Swiss cheese on grilled white French dipped bread, topped with a dusting of powdered sugar. 4.25

**Portsmouth**
Corned beef reuben with Swiss cheese, Russian dressing and sauerkraut, grilled. 4.25

**Sheffield**
Sliced turkey, spinach, sliced mushrooms and Russian dressing. 4.95

**Buckingham**
Thin slices of roast beef, sauteed mushrooms and onions with melted cheddar cheese. Served open-faced on a roll. 5.50

**Lonox**
Seafood salad with melted Swiss cheese and sliced tomatoes served open-faced on an English muffin. 5.95

**Berkshire**
(Philly cheese steak baguette) Thinly sliced beef smothered with peppers, onions and mushrooms covered with melted monterey jack cheese on a French baguette roll. 5.95

**Newcastle**
(New Orleans muffaletta) Lightly smoked ham, genoa salami, an olive and sweet pepper salad and provolone cheese. Baked in a herb baguette. 5.50

**Hampshire**
(Roast beef crosini) Roast beef, provolone cheese, roasted sweet peppers, sliced tomatoes, Italian herbs, olive oil and balsamic vinegar. Baked in an Italian baguette. 5.95

**Bristol**
A bountiful mixture of seafood salad served in pita bread with shredded lettuce, sprouts, grated carrots and tomato slices. 5.25

**Manchester**
(Fresh vegetarian melt) Open-faced sandwich of steamed broccoli, spinach, mushrooms, snow peas and tomatoes. Topped with melted cheddar and provolone on sourdough. 4.95

**Plymouth**
A tuna cheese melt with cheddar cheese on choice of bread. 5.25

**Cambridge**
A grilled four cheese sandwich with cheddar, Swiss, American and provolone on choice of bread. 4.75

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### BURGERS

**Excalibur**
Served with lettuce, tomato and mayonnaise. 4.75

**Cheese Excalibur**
Served with melted cheese, lettuce, tomato and mayonnaise. 4.95

**Pub Burger**
Served with melted cheese, bacon slices, lettuce, tomato, onion and mayonnaise. 5.25

**Canadian Bacon Burger**
Served with melted cheddar cheese and slices of Canadian bacon, lettuce, tomato and mayonnaise. 5.25

**Mexican Burger**
Served with a scoop of our homemade chili and melted cheddar cheese over the top with lettuce, tomato and mayonnaise. 5.25

**Mozzarella Burger**
Served with sauteed mushrooms, onions and melted mozzarella cheese with bacon slices, lettuce, tomato and mayonnaise. 5.25

**Cheese Melt**
A burger grilled and served between two slices of rye bread with melted cheddar cheese and your choice of sauteed onions, mushrooms or both. 4.95

**Bleu Cheeseburger**
Served with lots of melted aged bleu cheese, strips of bacon, lettuce, tomato and mayonnaise. 5.25

**Louisiana Blackened Burger**
Seasoned Cajun style, blackened and topped with melted monterey jack cheese, lettuce, tomato and mayonnaise. 4.95

**Boursin Burger**
Served with a boursin flavored herb and garlic cheese, bacon slices, lettuce, tomato and mayonnaise. 5.25

**Italian Burger**
Burger topped with marinara sauce, mushrooms and melted mozzarella, with lettuce, tomato and mayonnaise. 4.95

**California Burger**
Burger topped with melted monterey jack cheese, alfalfa sprouts, guacamole, lettuce, tomatoes, green onions, sour cream and mayonnaise. 5.50

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All burgers are 100% ground lean beef, hand-patted and formed, broiled and served thick and juicy on a fresh grilled batiie roll with our own crisscross seasoned french fries and pickle.
Ham and Melted Swiss
Served warm.
5.95

Croissant Club
Sliced turkey, bacon, lettuce, tomato and mayonnaise.
5.95

Chunky Chicken Salad
With lettuce, walnuts and mayonnaise.
5.95

Roast Beef
With bacon, swiss cheese, lettuce, tomato and mayonnaise.
5.95

California Croissant
Smoked turkey breast, swiss cheese, lettuce, sliced tomatoes, alfalfa sprouts, guacamole and mayonnaise.
5.95

Seafood Salad
With lettuce, sliced tomatoes and mayonnaise.
5.95

Seven Veggie Croissant
Lettuce, tomatoes, mushrooms, cucumbers, carrots, onions, sprouts and hummus.
5.95

Chicken Breast Supreme
Broiled chicken breast basted with barbecue sauce and topped with canadian bacon and melted aged cheddar cheese served on a roll with lettuce, tomatoes and mayonnaise.
6.25

Filet of Chicken
A chicken breast breaded and deep fried and served on a roll with lettuce, tomato and mayonnaise.
5.95

Grilled Blackened Cajun Chicken
A spicy blackened chicken breast topped with melted cheddar and served with lettuce, tomatoes and mayonnaise on a roll.
5.95

Tex-Mex Chicken
A boneless chicken breast grilled, covered with melted monterey jack cheese, fresh salsa and topped with sour cream and green onions served on a roll with lettuce, tomato and mayonnaise.
5.95

Roast Beef and Bacon
Open faced roast beef on a french baguette with melted cheddar cheese, bacon slices and horseradish sauce on the side.
5.95

Open Faced Heaping Hot Pastrami Reuben
Lean pastrami piled high on rye bread with sauerkraut, melted swiss cheese and topped with russian dressing.
5.50

Ham Served warm.
5.95

Swiss Sliced Turkey, bacon, lettuce, tomato and mayonnaise.
5.95

Salad With lettuce, walnuts and mayonnaise.
5.95

B With bacon, swiss cheese, lettuce, tomato and mayonnaise.
5.95

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Smoked turkey breast, swiss cheese, lettuce, sliced tomatoes, alfalfa sprouts, guacamole and mayonnaise.
5.95

Seafood Salad With lettuce, sliced tomatoes and mayonnaise.
5.95

Our cream and grated onions served on a roll with lettuce, tomato and mayonnaise.
5.95

Roast Beef and Bacon Open faced roast beef on a french baguette with melted cheddar cheese, bacon slices and horseradish sauce on the side.
5.95

Open Faced Heaping Hot Pastrami Reuben Lean pastrami piled high on rye bread with sauerkraut, melted swiss cheese and topped with russian dressing.
5.50

Filet of Chicken A chicken breast breaded and deep fried and served on a roll with lettuce, tomato and mayonnaise.
5.95

Grilled Blackened Cajun Chicken A spicy blackened chicken breast topped with melted cheddar and served with lettuce, tomatoes and mayonnaise on a roll.
5.95

Fish Sandwich A fresh fish filet hand breaded and deep fried served on a toasted roll with mayonnaise, lettuce, tomato slices and tartar sauce.
5.95

All of our hot sandwiches are served with a small tossed salad or a cup of homemade soup and our crisscross seasoned french fries.

Served on a crescent-shaped buttery oversized roll, these sandwiches are served with a choice of small salad or a cup of one of our homemade soups.
**Pub Burrito**
A large flour tortilla filled with lots of beef or spicy chicken with refried beans on shredded lettuce, onions, tomatoes, topped with sour cream and guacamole and served with Mexican salsa.
6.25

**Soft Tacos**
Three flour tortillas filled with spicy beef or chicken with shredded lettuce, grated Monterey Jack cheese, diced tomatoes, green onions and salsa sauce.
5.95

**Pub Chimichanga**
A large flour tortilla rolled around a spicy beef or chicken filling with refried beans, deep fried and covered with guacamole, grated Monterey Jack, green onions, and sour cream. Served with lettuce and Mexican salsa.
6.25

**Super Tortilla and Chili**
A giant tortilla shell filled with our spicy chili and topped with melted Monterey Jack cheese, green onions, diced tomatoes and sour cream.
5.50

**Sizzling Fajitas**
Your choice of sliced marinated beef or chicken tenderloins served on a sizzling platter with sweet onions and bell peppers. Served with lettuce, diced tomatoes, guacamole, sour cream, fresh salsa on warmed soft tortillas and a side of Mexican rice.
6.95

**Chicken Enchiladas**
Two large flour tortillas filled generously with spicy chicken, green onions and black olives. Baked with Monterey Jack and cheddar cheese and ranchero sauce. Served with sour cream, refried beans and a side of Mexican rice.
6.25

**Mexican Pizza**
A large flour tortilla covered with spicy ground beef, tomatoes, Monterey Jack cheese, green onions and black olives, topped with shredded lettuce and served with sour cream.
5.25

**Taco Salad**
A crispy flour tortilla shell filled with taco flavored beef or spicy chicken with fresh salad greens, chick peas, black olives, tomatoes, green onions, guacamole and topped with grated Monterey Jack cheese, sour cream and fresh salsa.
5.95

**Seafood Salad and Tortilla**
A crispy flour tortilla shell filled with fresh salad greens, seafood salad, guacamole, chick peas, tomatoes, green onions and black olives, topped with Monterey Jack cheese. Served with our fresh salsa.
6.25
All of our steaks are served with a garden tossed salad, choice of potato or rice pilaf and bread.

**Grilled New York Sirloin**
U.S.D.A. choice aged beef, hand cut, well trimmed, broiled and topped with homemade onion rings. 12.75

**Half Pound New York Sirloin and Mushrooms**
A choice sirloin steak, broiled and topped with sauteed mushrooms and melted mozzarella cheese. 9.95

**Blackened Rib Eye Steak**
A choice certified angus rib eye steak dredged in a mixture of cajun seasonings and pan-blackened to seal in the natural juices. 9.95

**Sizzling T-Bone Steak**
An eighteen ounce choice bone-in-steak broiled and served on a sizzling platter and topped with homemade onion rings. 14.95

**Ribs** served with garden tossed salad, choice of potato or rice and bread.

**Baby Back Ribs**
Tender and meaty full slab of ribs, marinated and seasoned with our special sauce, grilled and basted with barbecue sauce. 10.95

Each of our chicken entrees is served with a garden tossed salad, choice of potato or rice and bread.

**Mushrooms and Chicken**
Breast of chicken deep fried, topped with sauteed mushrooms and covered with melted mozzarella cheese. 8.95

**Chicken Breast Parmesan**
A boneless chicken breast breaded and deep fried, topped with marinara sauce and melted mozzarella cheese. 8.95

**Chicken Finger Platter**
Strips of chicken breast lightly breaded, deep fried and served with a honey dijon mustard sauce and a sweet orange plum sauce. 8.50

**Chicken Santa Fe**
A boneless chicken breast broiled with fresh spicy salsa, chorizo sausage, monterey jack cheese, sour cream and fresh chopped scallions. 8.95

**Grilled Chicken Cordon Bleu**
A breast of chicken grilled, brushed with barbecue sauce, topped with lean smoked ham and covered with monterey jack cheese. 9.25

**Louisiana Blackened Cajun Chicken**
A breast of chicken seasoned with cajun spices and blackened on the grill to seal in the natural flavors. 8.50

Serving nightly at 4:30 pm. Sunday at 11am.
### Stir-Fry Dinners

- **Shrimp**...$10.75
- **Chicken**...$8.95
- **Sirloin**...$9.75
- **Vegetarian** With Tempeh...$8.25

### Pasta Dinners

- **All pasta dishes** served with a garden tossed salad and hot garlic bread.
- **Baked Vegetable Lasagna**
  - Baked lasagna layered with fresh seasonal vegetables and a blend of mozzarella, ricotta, provolone and parmesan cheeses.
  - $8.25
- **Scallop and Shrimp**
  - Fresh sea scallops and shrimp sauteed with sliced vegetables, finished with cream and parmesan cheese and served over spinach and egg fettucine.
  - $10.95
- **Smoked Chicken and Sun-dried Tomato Primavera**
  - Smoked chicken and sun-dried tomatoes sauteed and seasoned in a light alfredo sauce served over linguini.
  - $9.95
- **Fettuccine Marinara**
  - Fresh pasta with a classic red marinara sauce.
  - $7.95

### Served nightly at 4:30 p.m., Sunday at 11 a.m.

### Seafood Dinners

- Each of our fish entrees is served with a garden tossed salad, choice of potato or rice and bread.
- **Broiled Boston Scrod**
  - A tender fish filet broiled with a topping of butter and seasoned bread crumbs.
  - $8.95
- **Baked Stuffed Haddock**
  - Fresh haddock filet baked with our crabmeat and scallop stuffing and covered with a mushroom mornay sauce.
  - $9.25
- **Baked Seafood Casserole**
  - Shrimp, scallops and scrod baked en casserole with butter and seasoned bread crumbs.
  - $10.75
- **Fried Clams**
  - Whole fresh clams lightly breaded and deep fried. Served with tartar sauce.
  - $8.95
- **Today's Grilled Fish**
  - A fresh feature cut of today's selection, grilled to flaky tenderness and topped with flavored butter.
  - $8.95
All brunch entrees are served with fresh fruit. The entire regular menu and dinners are available during Sunday brunch.

**Mimosa**
Freshly squeezed orange juice and champagne.

**Kir**
White wine and creme de cassis.

**Bloody Mary**
Eight ingredients make this a great one.

**Champagne**
By the glass.

**Orange and Grapefruit Juice**
Freshly squeezed by the glass, half and full carafe.

**Royal Peach**
Peachtree schnapps and champagne.

**Champagne Royale**
Champagne and chambord.

**The Continental**
Freshly squeezed orange juice, fruit, warm croissant, bagel and cream cheese, coffee or hot chocolate.

**Eggs Benedict**
Poached eggs on english muffins with canadian bacon and topped with hollandaise sauce.

**The Traditional**
Eggs to order. Two eggs fried, scrambled or poached with bacon and sausage links, home fries, toast, bagel or english muffin.

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**Spinach and Mushroom Quiche**
A quiche with sauteed spinach, mushrooms and herbs, baked to a golden brown. Served with home fries and choice of toast, bagel or english muffin.

**Quiche of The Day**
A special offering with all fresh ingredients served with home fries and choice of toast, bagel or english muffin.

**French Toast**
Served with bacon and sausage links.

**Kids' French Toast**
12 and under ................. .99

**Omelettes**
Create your own three egg omelette from a selection of fillings: Ham, peppers, onions, mushrooms, cheese, bacon and tomatoes. Served with home fries and toast, bagel or english muffins.

**Huevos Rancheros**
Flour tortillas covered with refried beans and topped with fried eggs, ranchero sauce, scallions and melted monterey jack cheese. Served with homefries.

**Nova Platter**
Fresh sliced nova scotia lox with bagel, cream cheese, tomato and onion.

**Brunch Skins**
Extra large potato skins, fried crisp, filled with three poached eggs with a side of bacon and sausage topped with hollandaise sauce and served with home fries.
KIDS menu

(12 and under please)
The first soda, milk, or juice you order is on us ... enjoy!

Hamburger
with French fries.
1.95

Cheeseburger
with French fries.
2.25

Grilled Cheese Sandwich
with French fries.
1.95

Fried Chicken Fingers
Fried boneless strips of chicken with a sweet orange plum sauce, lettuce, tomato and french fries.
2.95

Pasta Marinara
Marinara sauce served over linguine.
1.95

Hot Fudge Sundaes
1.75

Dish of Ice Cream
1.25

FRUIT JUICES
Orange, fresh squeezed grapefruit, pineapple, cranberry or V-8.
Coke Classic, Diet Coke, Sprite, or Ginger Ale
Complimentary refill.

FRESHLY GROUND COFFEE
Brewed Decaffeinated Coffee

HOT CHOCOLATE
With whipped cream.

ICED TEA AND COFFEE
In season.

HERBAL FLAVORED TEAS

Milk
Small & Large

PERRIER WATER
Eleven ounce bottle imported from France.

SARATOGA WATER
Natural spring water from Saratoga Springs, New York.

SHARP'S NONALCOHOLIC BIER
Brewed by Miller.

ICE CREAM DRINKS
Nonalcoholic frozen fruit drinks.

ORANGINA
A natural orange fruit citrus drink.
THE PUB

has been an integral part of the Amherst dining scene since 1968 when the atmosphere of dark wood, heavy beams and carriage lanterns, suggestive of a typical English pub, made it then as now a favorite with area students.

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Since then our bright new look and imaginative, expanded menu have added many area families, business people and visitors to our growing list of friends who regularly drop by.

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We welcome you to The Pub and assure you that we will do everything necessary to make your dining experience one that you will enjoy and want to repeat soon.

15 E. Pleasant Street
Amherst, Massachusetts 01002
549-1200