

All items available for take out

"before placing your order, please inform your server if anyone in your party has a food allergy"

# **Appetizers**

Fried Clams / 24 Ipswich whole belly clams

North End Fried Calamari / 14

Marinara sauce or buffalo style

Southwestern Nachos / 18

With spicy chicken ,cheese, olives, jalepenos, scallion, salsa, sour cream

**Buffalo Wings** / 12

Blue cheese dressing, celery sticks

Idaho Skins / 11

Melted cheese and bacon bits

Cheese Fries / 11

Bacon, scallions, parmesan, cheddar, ranch dressing

Jalepeno Poppers / 11 Fried stuffed with cheddar

Cobb Salad / 19

Romaine, grilled chicken, bacon.avacado.

tomato, hardboiled eggs, crumbled blue

cheese, cobb dressing

Caesar Salad

Large /9 Small /4

Romaine, parmesan cheese,

croutons, caesar dressing

**Salads** 

Iceberg Wedge Salad / 10

1/4 wedge iceberg lettuce,red onion, sliced plum tomato, balsamic vinagrette, blue cheese crumbles

Garden Salad

Large / 9 Small / 4

Iceberg, romaine, cucumbers, tomatoes, red onion

**Salad Additions** 

Grilled Chicken / 11 \* Steak Tips / 18

Grilled Shrimp / 17 \* 1/2 lb. Grilled Salmon / 20

Dressings: Italian, Lite Italian, Ranch, Blue Cheese, Peppercorn, Caesar, Thousand Island, Balsamic Vinagrette, Raspberry Vinagrette, Oil + Vinegar

Soups

**New England Clam Chowder** 

**Cup** /7 **Bowl** /10

American Onion Soup /9

Our rendition of a french favorite

Soup of the Day

Ask Your Server

Captain Herb's Fried Seafood Platter

A generous combination of Haddock, Clams, Scallops, and Shrimp.

For One /41

For Two /51

Fried Clam Dinner /35

Native Essex Clams

Fried Shrimp Dinner /31 Gulf Shrimp

Fried Haddock Plate /25

Fresh Atlantic Haddock

Fried Scallop Dinner /33

Sea Scallops

\* First Mate Combo / 40

Choose your two favorites

Haddock, clams, scallops, shrimp, or steak tips

Baked Haddock / 26

Baked with a white wine and seasoned cracker crumb stuffing \* Grilled Salmon / 28

Wild Salmon grilled to perfection

Grilled Shrimp /26

Two skewers of grilled shrimp

All American Beef

Served with your choice of two side dishes

\* The New Yorker /43 24 ounces of choice sirloin

\* Tavern Tips / 32 tender hand cut marinated tips

add cognac peppercorn sauce /5

Chicken

Served with your choice of two side dishes

Fried Chicken Finger Dinner / 18

Chargrilled Chicken / 18

fried white meat chicken tenders

lemon pepper, seasoned, cajun, or blackened

Pasta

Served with garlic bread

Grilled Chicken Carbonara / 20

chicken in a parmesan cream sauce with mushrooms and bacon tossed with penne marinara sauce or garlic butter

Penne / 13

Chicken Broccoli Alfredo / 19

grilled chicken and broccoli in alfredo sauce with penne Chicken Parmesan / 19

breaded chicken breast fried and served with marinara sauce over penne

**Half Pound Burgers** 

Served with your choice of one side and a pickle

\* The All American / 16

with or without american cheese

Maine Lobster Roll / 28

6 oz of sweet Maine lobster meat with mavo

on a toasted hot dog roll

Hot Pastrami / 12

beer steamed black pastrami

on a bulkie roll

Chicken Caesar Wrap / 12

grilled chicken, romaine, caesar dressing,

and shredded parmesan cheese

\*The Herb Burger / 17

loaded with sauteed peppers, onions, mushrooms, and cheddar cheese

\* Bacon / Swiss Burger / 17 with mushrooms, bacon,

and swiss cheese

\* Black and Blue Burger / 17 cajun spiced with crumbled blue cheese

Sandwiches and Wraps

Served with your choice of one side and a pickle spear

Clam Roll / 25

fried Essex clams on a toasted hot dog roll

Chicken Parm Sub / 15

fried breaded chicken breast

with marinara on a sub roll

Chicken Sandwich / 12

grilled chicken breast with lettuce, tomato, ( plain or barbecue style ) and mayo

american cheese on roll or in wrap

Fresh Fish Sandwich / 15

fried haddock on bulkie roll with or without cheese

Philly Cheese Steak / 12

shaved steak with peppers, onions, and

Rueben / 12

sliced corned beef with swiss, sauekraut, and 1000 island dressing on marble rye

Grilled Cheese and Bacon Club / 12

grilled cheese atop a blt

Buffalo Wrap / 12

buffalo chicken fingers with lettuce, tomato, and blue cheese dressing

side dishes

Baked Potato (Fri.-Sat. Eve.) Mashed Potato French Fries

Potato Chips Onion Rings Cole Slaw

Pasta Broccoli

Rice Pilaf Spinach Rice Pilaf

 $\boldsymbol{\ast}$  These menu items may be served raw or undercooked.

\* Consuming raw or undercooked meats, poultry, seafood, eggs, or shellfish may increase your risk of foodborne illness.

## **Extras**

French Fries Basket /7
Potato Chips Basket /8
Onion Rings Basket /8
Cole Slaw /4

Butternut Squash /5
Broccoli /5
Mashed Potatoes /5
Baked Potato /5
(Fri.-Sat. eve.)

Rice Pilaf / 5

Spinach Rice Pilaf /5

Pasta / 5

Garlic Bread /5

# **Beverages**

Regular Coffee, Decaf Coffee, Tea, Iced Coffee, Iced Tea, Pepsi,
Diet Pepsi, Sierra Mist, Mug Root Beer, Orande Soda, Ginger Ale, Lemonade
With Free Refils /3

Bottled Water /3
Red Bull /5
Apple Juice /4

## Beer

## draft beer

blue moon
samuel adams seasonal
bud light - guinness
harpoon ipa
alagash
ask about our other specialty beers

### domestic bottle choices

sam adams light - bud lite miller lite - coors light bud light lime - bud - p.b.r. michelob ultra - michelob light o'doul's ( non-alcoholic )

## imported bottle choices

amstel light - corona lite corona - bass - heineken

## Wine

#### white:

Chardonnay: foxbrook, california
kendall jackson, california
Pinot grigio: walnut crest, italy
dazante, italy
Sauvignon blanc: kono, new zealand
White zinfandel: twisted, california
Riesling: 14 hands, columbia valley,
d: washington state
Cabernet sauvignon: josh, california
foxbrook, california

washington state
Merlot: foxbrook, california
blackstone, california
Pinot noir: smoking loon, california

Red zinfandel: gnarly head, california

14 hands, columbia valley,

Melbec: cigar, argentina

## Martini

--expresso—-cosmo—
-pear cosmo—-chocolate---pomegranate—
--blueberry—
--watermelon---apple—
--washington apple--

#### bottled cocktails

angry orchard twisted tea white claw + truly ( black cherry, lime, berry )

## sparkling wine:

Champagne: dom pierre, california Moscato: myx, new england Rose prosecco: ruffino, italy

# **Specialty Cocktails**

## Fresh Peach

vodka, peach liquer w/ orange + pineapple juice

### All American Punch

coconut rum w/ pineapple + cranberry juice

#### **Cucumber Cooler**

cucumber vodka w/ lemonade

### **Arnold Palmer**

sweet tea vodka w/lemonade

### Raspberry Breeze

raspberry vodka w/ cranberry + orange juice

# **Frozen Cocktails**

### Frozen Margarita

teqilla, cointreau, + sour mix

#### Raspberry Margarita

teqilla, triple sec, chambord, + sour mix

## Pina Colada

coconut rum, coconut cream, + pineapple juice

#### Mudslide

bailey's, kahlua, vodka, + ice cream

#### **Electric Lemonade**

citroen, vodka,, blue curacao + lemonade

## **Desserts**

Chocolate Lava Cake / 7

topped w/ vanilla ice cream

NY Cheese Cake / 7

w/ strawberry topping

Chocolate Sundae / 7

topped w/ sauce and whipped cream

Strawberry Sundae / 7

topped w/ sauce and whipped cream



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