



# PRINCETON *bar & grill*

## small plates

### CHICKEN WINGS

eight jumbo wings dusted in seasoned flour and fried with choice of buffalo, bbq, honey chipotle or sweet chili sauce ..... 14.

### BAVARIAN PRETZEL & DIP

with cheese sauce, roasted garlic and italian long hot mustard ..... 14.

### BAKED CRAB DIP

creamy baked crab with asiago and swiss cheese, with crostini ..... 16.

### PROSCIUTTO & BURRATA CROSTINI

honey roasted figs, summer melon, olive oil and balsamic reduction on toasted crostini ..... 12.

### FRIED OYSTERS

with roasted garlic & lemon aioli, dill pickles and pickled red onions ..... 17.

### STEAMED PORK DUMPLINGS

five dumplings with asian dipping sauce..... 12.

### PHILLY CHEESESTEAK EGGROLLS

with hot cherry pepper ketchup ..... 14.

### BUFFALO SHRIMP

fried jumbo shrimp tossed in buffalo sauce over a bed of broccoli carrot slaw ..... 16.

### CLAMS CASINO

local middle necks baked and stuffed with bacon, shallots, peppers, garlic and breadcrumbs..... 16.

### BUTTERMILK FRIED CALAMARI

with blistered shishito peppers, sweet chili sauce drizzled with creamy wasabi sauce ..... 16.

### HONEY WHIPPED RICOTTA

with toasted pine nuts and crostini, drizzled with honey and blood orange balsamic glaze..... 12.

### MEDITERRANEAN BOARD

roasted garlic hummus, marinated artichokes, cucumber, charred carrots, kalamata olives, feta cheese and naan bread ..... 14.

### HAND CUT FRIES

100% idaho potatoes fried in canola oil small..... 5. large..... 8.

### BBQ DUSTED FRIES

fries dusted in rotisserie seasoning with a creamy bbq dipping sauce ..... 8.

### BUFFALO FRIES

our hand cut fries dusted in buffalo seasoning and drizzled with ranch dressing and topped with scallions ..... 11.

### GUACAMOLE WITH CHIPS AND SALSA

freshly made guacamole with corn tortilla chips, pico de gallo and white salsa ..... 11.

### THAI COCONUT GINGER MUSSELS

mussels sauteed in garlic and shallots, finished with thai basil coconut milk with garlic bread..... 14.

### STEAMED CLAMS

steamed local clams with garlic, shallots, grape tomatoes, in lemon butter sauce, garnished with basil and garlic bread ..... 16.

### DRY RUBBED PORK WINGS

with a chimichurri sauce, cabbage and radish slaw .. 15.

### COCONUT SHRIMP

three coconut breaded jumbo shrimp, pineapple relish, chili lime apricot dipping sauce ..... 16.

## hand held

### CRAB CAKE SANDWICH

broiled and served on a soft bun with lemon caper remoulade, lettuce and tomato ..... 18.

### PRINCETON BURGER

1/2 lb signature blend of brisket, short rib and chuck, choice of cheese: american, provolone, swiss or cheddar ..... 15.

### BBQ BRISKET SANDWICH

chopped bbq brisket, pickled red onions, bread & butter pickles and roasted jalapeno aioli ..... 15.

### FRIED CHICKEN SANDWICH

lettuce, tomato, bread & butter pickles and chipotle mayo on a bun..... 14.

### SHRIMP AVOCADO CLUB

jumbo shrimp, bacon, avocado, lettuce, tomato, red onion, pineapple mayo on toasted sourdough..... 17.

### BLACKENED SALMON SALAD

with arugula, tomato and honey mustard in a pita pocket ..... 16.

### SPICY FLOUNDER SANDWICH

fried then coated in chili infused sauce, served on a bun with sweet pickles and creamy lemon tarragon slaw ..... 17.

### PRIME RIB FRENCH DIP

slow roasted prime rib, provolone cheese, roasted italian long hots on a long roll with au jus and creamy horseradish sauce..... 18.



Visit our website [PrincetonBar.com](http://PrincetonBar.com)  
Prices and menu are subject to  
change due to availability. REV. 4.15.21



GIFT CARDS AVAILABLE • OPEN DAILY FROM 11AM



PET FRIENDLY PATIO • TAKE OUT AVAILABLE

# garden greens

## COBB SALAD

romaine hearts and crisp iceberg, grape tomatoes, blue cheese, apple wood bacon, hard-boiled egg, avocado and red wine vinaigrette ..... 16.

## WATERMELON SALAD

baby arugula, cucumbers, crumbled feta and heirloom tomatoes tossed in minted poppy seed dressing ..... 14.

## BLACKBERRY & FIG SALAD

spring mix, manchego cheese, heirloom tomatoes and balsamic vinaigrette ..... 15.

## HOUSE SALAD

seasonal greens, grape tomatoes, crisp cucumbers, red onion, shredded carrots, asiago and balsamic vinaigrette  
small ..... 9. large ..... 12.

## STRAWBERRY SALAD

arugula, candied pecans, balsamic onions, crumbled goat cheese and apricot vinaigrette ..... 14.

## GREEK SALAD

crisp iceberg, tomatoes, cucumber, red onions, bell peppers, olives, feta cheese and red wine vinaigrette ..... 14.

## CAESAR SALAD

hearts of romaine, parmesan and roasted tomato chutney on garlic crostini ..... 14.

### add to any salad - blackened or grilled:

chicken breast ..... 6.  
ny strip steak ..... 15.  
salmon ..... 14.  
shrimp ..... 13.

# housemade soups

## SOUP DU JOUR ask your server for todays selection

**SOUTHWESTERN CRAB & CORN CHOWDER**  
cup ..... 6. bowl ..... 9.

# large plates

## ASIAN RICE BOWL

cucumbers, carrots, sesame sautéed spinach, pickled radish, green onions, chopped cashews, sticky rice and Korean bbq sauce ..... 15.

## CARIBBEAN RICE BOWL

roasted corn, avocado, black beans, sweet peppers in a caribbean coconut curry sauce ..... 15.

## THAI GINGER NOODLE BOWL

sautéed garlic, snow peas, carrots, shiitake mushrooms, red cabbage and scallions served with rice noodles in your choice of tamari vegetable broth or thai basil coconut milk ..... 14.

### add to any bowl - blackened or grilled:

chicken ..... 6. shrimp ..... 13. salmon ..... 14.  
ny strip steak ..... 15.

## BROILED SEAFOOD COMBO

flounder, shrimp, crab cake and scallops, with drawn butter, cocktail and tartar sauce ..... 36.

## CHICKEN MARSALA

chicken cutlets lightly floured and sauteed with garlic and button mushrooms finished in a sweet creamy marsala wine sauce over rice pilaf ..... 24.

## LAND & SEA

8oz prime new york strip and blackened shrimp topped with chimichurri sauce with charred heirloom tomatoes and chili roasted cassava ..... 38.

## SHRIMP SCAMPI

sautéed shrimp with garlic, tomatoes, fresh basil and scallions finished in a white wine butter sauce over rice pilaf ..... 26.

## PAN SEARED SALMON

with tabbouleh salad, sautéed spinach and topped with cucumber salad ..... 27.

## LAZY LIGHTNING SCALLOPS

broiled sea scallops topped with crispy bacon, creamy horseradish sauce and fresh green onions .... 29.

# sea fare

## VIETNAMESE SHRIMP BOWL

rice noodles, shredded carrots, cucumbers, cilantro, mint, chopped peanuts, serrano peppers and bibb lettuce with a citrus chili sauce served chilled ..... 21.

## TUNA POKE BOWL\*

sushi grade tuna in a citrus soy dressing over sticky rice, garnished with mango, avocado, cucumber, carrots & toasted sesame seeds ..... 18.

## SALMON POKE BOWL\*

sushi grade salmon tossed in a spicy ponzu sauce over sticky rice, garnished with edamame, cucumber, watermelon radish, red cabbage and crispy wontons ..... 18.

## SEARED AHI TUNA\*

sliced seared sushi-grade tuna served with ponzu dipping sauce, wasabi mayo and cucumber & carrot radish slaw ..... 15.

## SHRIMP COCKTAIL

five jumbo shrimp, house made cocktail sauce ..... 19.

## CRAB COCKTAIL

fresh jumbo lump crab served cold with a mustard sauce ..... MARKET PRICE.

## PEEL & EAT SHRIMP

½ lb shrimp tossed in old bay seasoning with drawn butter and cocktail sauce ..... 14.

## OYSTERS ON THE HALF SHELL\*

a daily selection of east and west coast oysters shucked to order ..... MARKET PRICE

## CLAMS ON THE HALF SHELL\*

fresh and shucked to order ..... MARKET PRICE

**OYSTERS AND CLAMS CAN BE ORDERED INDIVIDUALLY, BY THE 1/2 DOZEN OR BY THE DOZEN. ASK YOUR SERVER FOR TODAY'S SELECTIONS AND PRICES.**

\*Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness especially if you have certain medical conditions

Visit our website [PrincetonBar.com](http://PrincetonBar.com)

Prices and menu are subject to change due to availability. REV. 4.15.21



**Princeton**  
bar & grill

GIFT CARDS AVAILABLE • OPEN DAILY FROM 11AM



PET FRIENDLY PATIO • TAKE OUT AVAILABLE