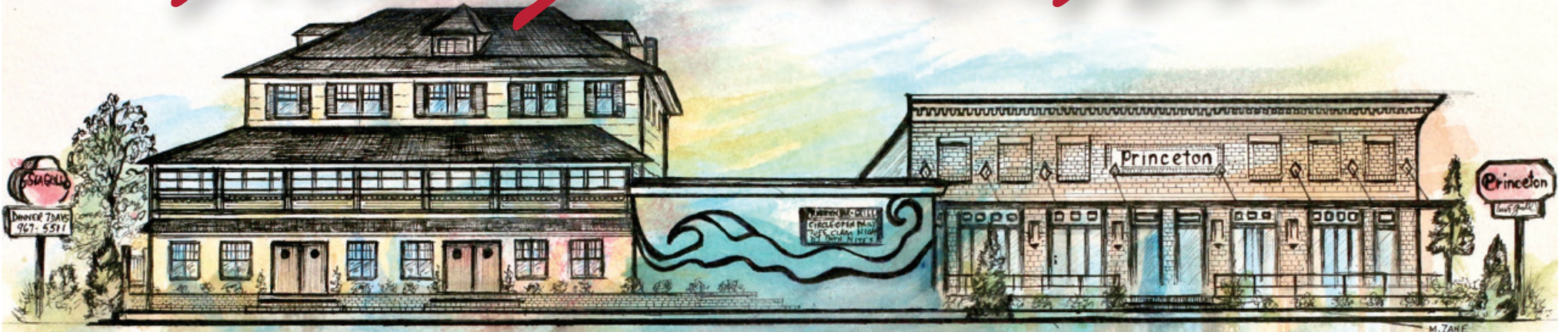


The Princeton



Rendering by local artist Monica Zane

Monica Zane

starters

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| <p>CHICKEN WINGS 12.
8 jumbo wings dusted in seasoned flour and fried. choice of buffalo, bbq, or sweet chili</p> <p>BAVARIAN PRETZEL & DIPS 13.
served with pimento cheese dip, roasted garlic & Italian Long Hot Mustard and yellow mustard</p> <p>HOUSE MEATBALLS & GRAVY 12.
house made meatballs, broccoli rabe and ricotta salata</p> <p>PROSCIUTTO & BURRATA CROSTINI 11.
honey roasted figs, summer melon, olive oil and balsamic reduction served on crostini</p> <p>PAN SEARED SCALLOPS 16.
summer pea puree, carrot coulis and pork belly croutons drizzled with balsamic reduction</p> <p>CRISPY CALAMARI 14.
flour dusted atlantic squid, marinara and lemon tarragon remoulade</p> <p>STEAMED PORK DUMPLINGS 11.
marinated cucumber and carrots with asian dipping sauce</p> <p>PHILLY CHEESESTEAK EGGROLLS 12.
served with hot cherry pepper ketchup</p> <p>OYSTERS AVALON 16.
sautéed shallots, garlic, prosciutto, parmesan pernod cream and watercress</p> <p>CLAMS CASINO 12.
local middle necks baked and topped with bacon, shallots, peppers, garlic and breadcrumbs</p> | <p>MEDITERRANEAN BOARD 13.
roasted garlic hummus, marinated artichokes, cucumber, charred carrots, feta and naan bread</p> <p>HAND CUT FRIES small... 4. large... 7.
100% Idaho potatoes fried in canola oil</p> <p>BBQ DUSTED FRIES 8.
our hand cut fries dusted in rotisserie seasoning, served with creamy bbq dipping sauce</p> <p>GUACOMOLE WITH CHIPS AND SALSA 11.
house made guacamole served with corn tortilla chips, pico de gallo and white salsa</p> <p>THAI COCONUT GINGER MUSSELS 14.
mussels sauted in garlic and shallots, finished with thai basil coconut milk, served with garlic bread</p> <p>PRINCETON STEAMED CLAMS 15.
steamed local clams with garlic, shallots, grape tomatoes, in lemon butter sauce, garnished with basil served with garlic bread</p> <p>CHICKEN TOSTADAS 15.
braised shredded chicken, black beans, pico de gallo, cotija cheese, fresh radish, scallions and cilantro lime crema</p> <p>COCONUT SHRIMP 16.
three jumbo coconut breaded shrimp, pineapple relish, chili lime apricot dipping sauce</p> |
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sandwiches

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| <p>CRAB CAKE SANDWICH 18.
broiled and served on soft bun, with lemon caper remoulade</p> <p>PRINCETON BURGER 14.
1/2 lb signature blend of brisket, short rib and chuck, choice of cheese: american, provolone, swiss or cheddar</p> <p>SOUTHERN BELL BURGER 15.
1/2 lb princeton signature blend beef, pimento cheese spread, pickles, lettuce, tomato, red onion, with creamy bbq sauce</p> | <p>SHRIMP AVOCADO CLUB 16.
jumbo shrimp, bacon, avocado, lettuce, tomato, red onion, pineapple mayo on toasted sourdough</p> <p>BLACKENED SALMON CAKE 16.
soft bun, arugula, avocado, tomato and honey aioli</p> <p>CAJUN FRIED FLOUNDER SANDWICH 16.
avocado, cabbage slaw and creole mustard served on bun</p> <p>PRIME RIB FRENCH DIP 16.
slow roasted prime rib, provolone cheese, roasted italian long hots, au jus, creamy horseradish sauce served on long roll</p> |
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BEACH TOWELS • HOODIES • BEER GLASSES • WINE GLASSES
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soups & salads

- COBB SALAD** 14.
romaine hearts and crisp iceberg, grape tomatoes, blue cheese, apple wood bacon, hard-boiled egg, avocado and red wine vinaigrette
- STRAWBERRY BURRATA SALAD** 16.
creamy burrata mozzarella, heirloom tomatoes, fresh strawberries, basil pesto & balsamic reduction
- CAESAR SALAD** 12.
hearts of romaine, parmesan, roasted tomato chutney, garlic crostini
- HOUSE SALAD** 8.
seasonal greens, grape tomatoes, crisp cucumbers, red onion, shredded carrots, asiago and balsamic vinaigrette
- APPLE & KALE SALAD** 13.
crisp apples, crumbled blue cheese, hardboiled egg, bacon and tomatoes over baby kale tossed in balsamic vinaigrette, garnished with onion straws

- TEX-MEX CHOPPED SALAD** 14.
chopped baby arugula & kale, black beans, roasted chayote squash, grapefruit segments, roasted pumpkin seeds, citrus jalapeno dressing
- WATERMELON SALAD** 13.
cubed fresh watermelon topped with cucumber jicama relish, drizzled with cilantro white balsamic vinaigrette, garnished with cotija cheese
- add to any salad:
- chicken breast** 6.
marinated hanger steak 13.
salmon 12.
shrimp 11.
- MANHATTEN CLAM** 8.
- CRAB BISQUE** 10.

entrees

- ASIAN RICE BOWL** 14.
cucumbers, carrots, sesame sautéed spinach, pickled radish, green onions, chopped cashews, sticky rice and Korean bbq sauce
- CARIBBEAN RICE BOWL** 14.
roasted corn, avocado, black beans, sweet peppers, caribbean coconut curry sauce
- add to rice bowl:**
chicken.....6. shrimp.....11. salmon.....12. beef.....13.
- SHRIMP & GRITS** 25.
sautéed jumbo shrimp with garlic, shallots, bacon and tomatoes, finished with lemon cream sauce, served over stoneground cheese grits

- PETITE FILET MIGNON** 28.
pan seared 5oz filet, chive Yukon potatoes, tri colored charred carrots, port wine demi
- FRIED FLOUNDER PLATTER** 29.
fresh local flounder served with coleslaw and house fries
- PRINCETON CRAB CAKES** 37.
broiled and served with lemon caper remoulade and fresh creamed corn made with bacon and sweet peppers
- BBQ BABY BACK RIBS**
Served with coleslaw and honey jalapeno cornbread
1/2 rack....18. full rack...30.

raw bar

- SHRIMP & LOBSTER CEVICHE** 18.
shrimp, lobster, avocado and pineapple marinated in cilantro citrus vinaigrette, crispy corn tortilla and aji pepper coulis
- TUNA POKE BOWL** 15.
sushi grade tuna tossed in a citrus soy dressing served over sticky rice, garnished with mango, avocado, cucumber and carrots
- SHRIMP COCKTAIL** 18.
5 jumbo shrimp, house made cocktail sauce
- CRAB COCKTAIL** 19.
fresh cold jumbo lump crab served with a mustard sauce
- SPICY TUNA ROLL** 11.
seaweed wrapped sushi grade tuna and sticky rice served with wasabi and pickled ginger

- CALIFORNIA ROLL** 11.
sushi rice, nori, avocado, cucumber and crab served with wasabi and pickled ginger
- SEARED AHI TUNA** 15.
sliced seared sushi-grade tuna served with pickled cucumbers, carrots and wasabi
- SEAFOOD COMBO** 24.
3 oysters, 3 clams, 3 shrimp cocktail and ceviche
- OYSTERS ON THE HALF SHELL** market price
a daily selection of east and west coast oysters shucked to order
- CLAMS ON THE HALF SHELL** market price
fresh and shucked to order

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.

**DRINK
DINE
DANCE**



PET FRIENDLY PATIO

21st Street
Avalon, NJ
609-967-3456

Princeton

bar & grill

Visit our new website PrincetonBar.com

EXECUTIVE CHEF: BRYAN HAINES

Prices and menu are subject to change. REV. 4.6.19

