



PRINCETON *bar & grill*

small plates

CHICKEN WINGS

8 fried jumbo wings dusted in seasoned flour, with choice of buffalo, bbq, honey chipotle or sweet chili sauce 13.

BAVARIAN PRETZEL AND DIPS

served with pimento cheese dip, roasted garlic and italian long hot mustard 13.

BAKED CRAB DIP

creamy baked crab with asiago and swiss cheese, served with crostini 14.

PROSCIUTTO & BURRATA CROSTINI

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

SOUTHERN FRIED SCALLOPS

served over cheese grits, finished with mornay sauce and roasted red pepper coulis 16.

STEAMED PORK DUMPLINGS

with asian dipping sauce 11.

PHILLY CHEESESTEAK EGGROLLS

served with hot cherry pepper ketchup 12.

BUFFALO SHRIMP

fried jumbo shrimp tossed in buffalo sauce over a bed of broccoli carrot slaw 15.

CLAMS CASINO

local middle necks baked and stuffed with bacon, shallots, peppers, garlic and breadcrumbs..... 14.

CRISPY CALAMARI

flour dusted atlantic squid, pickled peppers, lemon caper aioli in a roasted red pepper sauce 14.

HONEY WHIPPED RICOTTA

served with toasted pine nuts and crostini, drizzled with summer flower honey 12.

MEDITERRANEAN BOARD

roasted garlic hummus, marinated artichokes, cucumber, charred carrots, kalamata olives, feta cheese and naan bread..... 13.

HAND CUT FRIES

100% idaho potatoes fried in canola oil
small..... 4. large..... 7.

BBQ DUSTED FRIES

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

GUACAMOLE WITH CHIPS AND SALSA

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

THAI COCONUT GINGER MUSSELS

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

STEAMED CLAMS

local clams with garlic, shallots, grape tomatoes, in lemon butter sauce, garnished with basil served with garlic bread 15.

CHICKEN TOSTADAS

braised shredded chicken, black beans, pico de gallo, cotija cheese, fresh radish, scallions and cilantro lime crema 15.

COCONUT SHRIMP

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

PIMENTO DIP

creamy pimento cheese served with celery, carrots, radishes and crackers 12.

hand held

CRAB CAKE SANDWICH

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

PRINCETON BURGER

1/2 lb signature blend of brisket, short rib and chuck, choice of cheese: american, provolone, swiss or cheddar 14.

BBQ BRISKET SANDWICH

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

FRIED CHICKEN SANDWICH

lettuce, tomato, pickles and chipotle mayo served on a soft bun 14.

SHRIMP AVOCADO CLUB

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

BLACKENED SALMON CAKE

arugula, avocado, tomato, honey aioli on a soft bun..... 16.

CAJUN FRIED FLOUNDER SANDWICH

avocado, cabbage slaw, creole mustard served on a soft bun 17.

PRIME RIB FRENCH DIP

slow roasted prime rib, provolone cheese, roasted italian long hots, au jus, creamy horseradish sauce served on a long roll..... 17.

PRINCETON LOBSTER SLIDERS

cold lobster salad tossed with tarragon, celery, chives and bibb lettuce on slider buns 18.



Visit our website PrincetonBar.com

Prices and menu are subject to change due to availability. REV. 5.13.20



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 15.

SPINACH SALAD

granny smith apples, balsamic caramelized onions, bacon, blue cheese and sherry vinaigrette 14.

SUMMER PLUM & QUINOA SALAD

baby spinach & arugula tossed with quinoa, pistachios, goat cheese, grape tomatoes and lemon vinaigrette 15.

HOUSE SALAD

seasonal greens, grape tomatoes, crisp cucumbers, red onion, shredded carrots, asiago and balsamic vinaigrette
small 6. large 8.

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 cheese, roasted tomato chutney with garlic crostini 12.

OPTIONS FOR ANY SALAD

chicken breast 6.
ny strip steak 14.
salmon 12.
shrimp 13.

fresh soups

SOUP DU JOUR

SOUTHWESTERN 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 14.

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 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 12.
ny strip steak 14.

BROILED SEAFOOD COMBO

flounder, shrimp, crab cake and scallops in warm butter, cocktail and tartar sauce 35.

BONE-IN PORK LOIN CHOP

Served with fresh succotash of corn, lima beans, onions, peppers and tomatoes, topped with bourbon apple butter sauce 30.

STEAK AND A CAKE

5oz ny strip and a pan seared princeton crab cake with fresh creamed corn and garnished with potato hay .. 37.

SHRIMP & GRITS

sautéed jumbo shrimp with garlic, shallots, bacon and tomatoes, finished with lemon cream sauce, over stone ground cheese grits 25.

PAN SEARED SALMON

rich tomato sauce of olives, capers, onions, garlic and sweet golden raisins with sautéed spinach 26.

SEAFOOD NEWBURG

crab, shrimp, scallops, mushrooms and peas in a creamy sherry sauce over biscuits 34.

sea fare

SHRIMP & LOBSTER CEVICHE*

shrimp, lobster, avocado and pineapple marinated in cilantro citrus vinaigrette, crispy corn tortilla and aji pepper coulis 19.

TUNA POKE BOWL*

sushi grade tuna tossed in a citrus soy dressing served over sticky rice, garnished with mango, avocado, cucumber, carrots and toasted sesame seeds 16.

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 17.

SEARED AHI TUNA*

sliced seared sushi grade tuna with pickled cucumbers, carrots and wasabi aioli 15.

SHRIMP COCKTAIL

5 jumbo shrimp with house made cocktail sauce 18.

PEEL & EAT SHRIMP

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

CRAB COCKTAIL

chilled jumbo lump crab meat with a mustard sauce 19.

OYSTERS ON THE HALF SHELL*

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

CLAMS ON THE HALF SHELL*

local clams 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

Prices and menu are subject to change due to availability. REV. 5.13.20



GIFT CARDS AVAILABLE • OPEN DAILY FROM 11AM PET FRIENDLY PATIO • TAKEOUT AVAILABLE