

# DINNER

## Starters

### JUMBO LUMP CRAB CAKE

fresh tomato salsa \$12

### BLUE PIG ALE STEAMED CLAMS

garlic bread \$10

### SHRIMP COCKTAIL \$15

### FRESH TOMATO & MOZZARELLA PLATTER

sliced jersey tomato, house made mozzarella, farm fresh basil, balsamic vinegar, extra virgin olive oil \$12

### BAKED BRIE EN CROUTE - FOR TWO

berry coulis, assorted crackers, sliced apples, grapes \$12

### PAN SEARED DIVER SCALLOPS

seaweed salad \$12

### FRIED CALAMARI \$10

### OYSTERS OF THE DAY MARKET PRICE

## Main Courses

### CRAB CAKES

jumbo lump crab cakes, fresh tomato salsa, rice \$29

### SEAFOOD SIZZLER

shrimp, scallops, fresh catch of the day, chef's choice vegetable, rice \$32

### SEAFOOD SAUTE

shrimp, jumbo lump crab meat, lemon, white wine, and garlic over penne \$29

### GRILLED SALMON

chef's choice fresh vegetable, rice \$24

### PAN SEARED HALIBUT

sauteed spinach, roasted red peppers, crispy potatoes \$26

### BLUE PIG TAVERN FISH & CHIPS

Blue Pig Ale battered local fish, lemon rémoulade \$16

### CAPPELLINI POMODORA

farm fresh tomato sauce \$18

### STEAK FRITES

NY strip steak, truffle fries \$30

### FREE RANGE ORGANIC CHICKEN PICCATA

tempura dipped avocado, mashed potatoes \$26

### GRILLED VEGETABLE & RISOTTO CAKE

broken balsamic vinaigrette \$16

### GRILLED FILET MIGNON

red wine sauce, whipped potatoes, grilled mushroom \$29

### MACARONI AND CHEESE

fresh stewed tomatoes \$14

### BLUE PIG TAVERN BURGER

seared mushroom, applewood smoked bacon, vermont cheddar, beer battered onion rings \$15

## Soups & Salads

### SOUP OF THE DAY

crock \$5 bowl \$7

### FRENCH ONION SOUP

herb crouton, Gruyère cheese \$7

### CLAM CHOWDER

smoked bacon, thyme - crock \$6 bowl \$8

### CONGRESSIONAL CAESAR SALAD \$8

add grilled chicken, shrimp or salmon \$13

### TAVERN HOUSE SALAD

tossed baby greens, English cucumber, grape tomatoes, pea shoots, julienne carrot \$7

### CLASSIC 'WEDGE' SALAD

iceberg lettuce, tomato, crumbled bacon, bleu cheese dressing \$9

### CHARDONNAY PEAR SALAD

mixed greens, chardonnay poached pear, dried apricots, candied pecans, soft goat cheese, white balsamic vinaigrette \$10

### JUMBO LUMP CRAB & ASPARAGUS SALAD

mixed greens, tomato, balsamic vinaigrette, toasted pita points \$16

## On the Side

Truffle French Fries \$6

Spinach \$5

Asparagus \$6

Mashed potatoes \$4

## Our Locally Famous Blue Plate Specials

*served with choice of house salad or soup of the day*

### SUNDAY - ROASTED 1/2 CHICKEN

mashed potatoes, chef's choice fresh vegetable \$20

### MONDAY - HOUSEMADE PARPARDELLE

sweet italian sausage, plum tomato, broccoli rabe, garlic, extra virgin olive oil \$22

### TUESDAY - LINGUINI WHITE CLAM

little neck clams, garlic bread \$20

### WEDNESDAY - CAPE MAY LOBSTER BAKE

steamed clams, corn on the cob, red bliss potatoes, drawn butter MARKET PRICE

### THURSDAY - GRILLED SKIRT STEAK

grits, braised greens \$27

### FRIDAY - GRILLED SWORDFISH

rice, chef's choice fresh vegetable \$26

### SATURDAY - PRIME RIB OF BEEF AU JUS

slow roasted 14oz cut, baked potato, sour cream \$29