

Raw Bar

EAST COAST OYSTERS

On the 1/2 shell (6) with lemon, cocktail sauce and mignonette \$14

OYSTER SHOOTER

Fresh seasonal oyster, spicy tomato and vegetable gazpacho, grey goose vodka, bell pepper, and cucumber relish \$3.50 each

CHILLED HALF LOBSTER

Served with horseradish and cocktail sauce \$16

TUNA TARTAR

Ahi tuna, tomato, cucumber, avocado, snow pea sprout salad, soy vinaigrette, crispy croutons \$18

SHRIMP COCKTAIL

Lemons and cocktail sauce \$15

RAW BAR SAMPLER

One oyster shooter, three oysters on the 1/2 shell, mini tuna tartar, one shrimp cocktail \$22

Snacks & Starters

CRAB AND SPINACH DIP \$12

BPT CHILI

Spicy sausage, braised short ribs, sour cream, cheddar cheese

NEW JERSEY STEAMED LITTLE NECK CLAMS

White wine, garlic, clam broth \$13

CRAB MAC AND CHEESE

Jumbo lump blue crab meat and four cheese sauce \$13

TRADITIONAL MAC AND CHEESE \$9

CRISPY FRIED CALAMARI

Truffle aioli and marinara sauce \$11

PEI MUSSELS

Spicy coconut curry sauce, mango, pineapple cilantro salsa \$10

HOUSEMADE GUACAMOLE

Hass ripe avocados, pico de gallo, sour cream, and fresh fried tortillas \$9

Fries

BPT FRIES

Chili, cheddar and bacon \$7

MEDITERRANEAN FRIES

Fries, parsley, garlic and paprika \$6

TRUFFLE FRIES

Shaved parmesan, truffle oil, garlic and lemon \$6

PICKLE FRIES

Fried pickle fries with spicy aioli \$8

Soups

SOUP OF THE DAY

Ask our server about our daily special

FRENCH ONION SOUP

Herb crouton, Gruyère cheese \$7

and green onions \$8

CLAM CHOWDER

Little neck clams, applewood smoked bacon, oyster crackers \$8

Salads

CONGRESSIONAL CAESAR SALAD

Hearts of romaine, croutons, parmesan cheese, shaved radish \$9

FARM SALAD

Beach plum farm seasonal lettuce, shaved vegetables and fruit, simple vinaigrette \$12

CLASSIC 'WEDGE' SALAD

Iceberg lettuce, tomato confit, crumbled bacon, radish, celery, bleu cheese dressing with crumbled bleu cheese \$12

BLUE CRAB SALAD

Jumbo lump crab, fresh tomatoes, avocado, light basil vinaigrette \$16

AHI TUNA SALAD

Pan seared and sliced tuna, salad of green beans, calamata olive, tomato confit, radish, cucumber, dressed with light vinaigrette, hard boiled eggs \$16

GRILLED SHRIMP WALDORF SALAD

Roasted walnuts, celery, grapes, apples on a bed of boston lettuce \$12

ROASTED BEET SALAD

Arugula, corn, parmesan, balsamic vinaigrette \$11

Our Burgers

(all burgers come with house cut french fries and red cabbage cole slaw)

BPT BURGER

Half-pound ground sirloin on a fresh brioche bun \$12 Add cheese: provolone, cheddar, or american \$14

BPT "BUFFALO" STYLE BURGER

Carmelized onion, bleu cheese crumbles, grilled portabello mushroom, topped with buffalo sauce on a brioche bun \$15

TEXAS BURGER

Bacon, carmelized onion, cheddar cheese, barbecue sauce \$15

Our Pastas

ORECCHIETTE

Italian sausage, broccoli rabe, white beans, brown butter lemon sage sauce, shaved parmesan cheese \$22

CLAM AMATRICIANA

Fettuchini, little neck clams, tomato, bacon, onions, parmesan cheese and basil \$22

SEAFOOD PENNE

Sauteed scallops and shrimp, garlic tomato cream sauce, fresh tomato pomodoro, beach plum farm pesto, grated parmesan \$28

VEGETARIAN LASAGNA

Fresh seasonal vegetables, four cheeses, marinara sauce, and fresh parmesan cheese \$18

Land & Surf

SURF AND TURF

NY strip, whole maine lobster, vegetable of the day, and baked potato \$45

STEAK AND CAKE

Grilled Filet Mignon and crab cake, bernaise sauce, mashed potatoes, and vegetable of the day \$35

From The Land

PAN-ROASTED CHICKEN BREAST

Beluga lentils, mushrooms, zucchini ribbons, tomato sage vinaigrette \$24

NY STRIP STEAK & FRITES

Grilled to perfection, house cut French potato fries, house-made steak sauce with a marinated tomato, red onion and basil salad \$32

MOTHER'S MEATLOAF

Mushrooms, bacon, and vegetable with frisee salad, sour cream mashed potatoes and house made roasted beef gravy \$23

BLUE PIG BRAISED PORK SHANK

cheddar grits, blueberry BBQ sauce, vegetable of the day curly fries \$27

POT ROAST POT PIE

Housemade crust with a frisee citrus salad \$20

From The Surf

SEARED DAY BOAT SCALLOPS

Parmesan Risotto, swiss chard, picked red onions, port wine reduction \$32

PANKO CRUSTED CRABCAKES

Deep fried crabcakes, served with house cut fries and red cabbage slaw \$32

GRILLED SALMON

Roasted herbed potatoes, grilled asparagus \$28

GRILLED TROUT

Whipped yams, roasted pineapple puree, braised collard greens with bacon \$27

BLUE PIG TAVERN FISH & CHIPS

Crispy style beer batter, deep fried pollock, hand cut chips \$18

ROASTED WHOLE FISH

Sicilian escarole, andouille sausage dirty rice \$34

Our Locally Famous Blue Plate Specials \$26.99

served with choice of house salad or soup of the day and dessert

SUNDAY - **POT ROAST** served with mashed potatoes and vegetable of the day

MONDAY - **PRIME RIB OF BEEF AU JUS** Slow roasted 14 oz cut, baked potato

TUESDAY - **PASTA NIGHT** Choose one of our Pastas

WEDNESDAY - **MOTHER'S MEATLOAF**

THURSDAY - **1/2 BBQ CHICKEN** Home style Mac and Cheese, collard greens

FRIDAY - **ROASTED WHOLE FISH** Sicilian escarole, andouille sausage, dirty rice

SATURDAY - **BLUE PIG TAVERN FISH & CHIPS** Crispy beer batter, deep fried pollock, hand cut chips