

## 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

### RAW BAR SAMPLER

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

### TUNA TARTAR

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

### SHRIMP COCKTAIL

lemons and cocktail sauce \$15

## Snacks & Starters

### BPT CHILI

spicy sausage, braised short ribs, sour cream, cheddar cheese \$8

### HOUSE-MADE GUACAMOLE

ripe avocados, pico de gallo, and fresh fried tortillas \$8

### NEW JERSEY STEAMED LITTLE NECK CLAMS

white wine, garlic, clam broth \$13

### TRADITIONAL MAC AND CHEESE \$9

### CRISPY FRIED CALAMARI

truffle aioli and marinara sauce \$11

### PEI MUSSELS

garlic, shallots, chorizo, butter, white wine, tomato \$10

### SEARED SCALLOPS

grilled corn salad, candied bacon, cilantro jalapeno vinaigrette \$13

### CRAB CAKE APPETIZER

house made cole slaw, sauce remoulade \$13

### HAND-CUT FRIES \$5

### TRUFFLE FRIES

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

### PICKLE FRIES

fried pickles with spicy aioli \$8

## Soups

### SOUP OF THE DAY

ask your server about our daily special

### FRENCH ONION SOUP

herb crouton, Gruyère cheese \$7

### CLAM CHOWDER

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

## Salads

### CONGRESSIONAL CAESAR SALAD

hearts of romaine, croutons, parmesan cheese, shaved radish, tomato and cucumber \$9

### FARM SALAD

Beach Plum Farm seasonal lettuce, shaved vegetables and fruit, simple vinaigrette \$12

### CLASSIC 'WEDGE' SALAD

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

### BLUE CRAB SALAD

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

### GRILLED SHRIMP WALDORF SALAD

roasted walnuts, celery, grapes, apples on a bed of house blend lettuce \$12

### ROASTED BEET SALAD

arugula, corn, parmesan, balsamic vinaigrette \$11

### 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

## Our Pastas

### **ORECCHIETTE**

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

### **CLAM AMATRICIANA**

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

### **SEAFOOD PENNE**

sautéed 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

## From The Pit

(All dinners from The Pit include BBQ baked beans, potato salad and cole slaw, served with our famous BPT Blueberry BBQ sauce)

### **ST. LOUIS BBQ PORK RIBS FULL RACK \$26**

### **COFFEE AND GUINNESS MOPPED BBQ BRISKET \$28**

## Main Courses

### **NY STRIP STEAK & FRITES**

grilled NY strip, house cut French fries, house-made steak sauce with grilled marinated portobello mushrooms, pickled red onion and crumbled blue cheese \$32

### **MOTHER'S MEATLOAF**

mushrooms, bacon, and vegetables with frisee salad, sour cream mashed potatoes and house-made roast beef gravy \$23

### **BLUE PIG BRAISED PORK SHANK**

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

### **PANKO CRUSTED CRABCAKES**

fried crabcakes, served with mashed potatoes, red cabbage slaw and celery root remoulade \$32

### **GRILLED TROUT**

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

### **JERK GRILLED FISH OF THE DAY**

house-made refried black beans, jicama and pineapple salsa \$28

### **BLACKENED CATFISH**

dirty rice, sausage, wilted greens \$25

### **BLUE PIG TAVERN FISH & CHIPS**

crispy beer batter style fried pollock, hand-cut chips \$18

### **STEAK AND CAKE**

grilled filet mignon and crab cake, bernaise sauce, mashed potatoes, and vegetable of the day \$35

### **CREOLE JAMBALAYA**

smoked chicken & mussels, made with chorizo sausage, shrimp and okra, simmered in a spicy tomato-pepper sauce and served over rice pilaf \$32

## Our Burgers

(all burgers served 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**

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

### **TEXAS BURGER**

bacon, caramelized onion, cheddar cheese, barbecue sauce \$15

## Our Locally Famous Blue Plate Specials \$26.99

*served with house salad or soup & 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 - **BLACKENED CATFISH** dirty rice, sausage, wilted greens

SATURDAY - **BPT FISH & CHIPS** crispy beer batter fried pollock, hand-cut chips

**BLUE PIG  
MERCHANDISE  
AVAILABLE AT OUR  
HOST STAND**