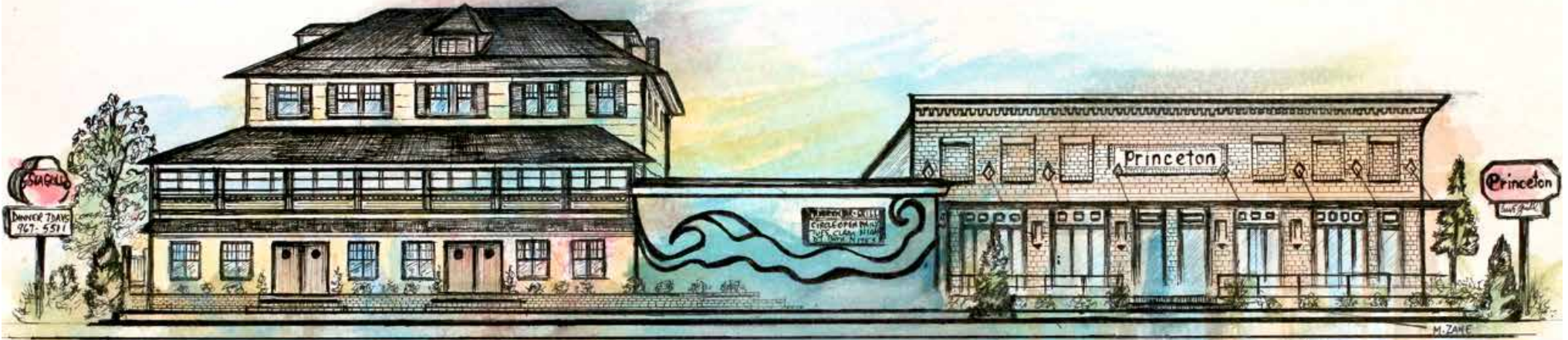


The Princeton



Rendering by local artist Monica Zane

Monica Zane

starters

- CHICKEN WINGS**10.
8 jumbo wings dusted in seasoned flour, fried with choice of buffalo, bbq, or parmesan garlic
- PRINCETON CHEESE BOARD**14.
house made pimento cheese spread, cornichons, fig jam, served with baguette crostini
- CRISPY CALAMARI**14.
flour dusted atlantic squid, marinara and lemon tarragon remoulade
- STEAMED PORK DUMPLINGS**11.
marinated cucumber and carrots with asian dipping sauce
- PHILLY CHEESESTEAK EGGROLLS**12.
served with hot cherry pepper ketchup
- HAND CUT FRIES** small... 4. large... 7.
hand cut potatoes fried in canola oil
- BBQ DUSTED FRIES**8.
our hand cut fries dusted in rotisserie seasoning, served with creamy bbq dipping sauce
- CHICKEN TOSTADAS**15.
braised, shredded chicken, black beans, pico de gallo, cotija cheese, fresh radish, scallions and cilantro lime crema
- GUACOMOLE WITH CHIPS AND SALSA**11.
house made guacamole served with warm corn tortilla chips, pico de gallo and white salsa
- THAI COCONUT GINGER MUSSELS**14.
mussels sauted in garlic and shallots, finished with thai basil coconut milk, served with garlic bread
- CAPE MAY IPA STEAMED CLAMS**15.
steamed with garlic, shallots, grape tomatoes, garnished with basil and taylor ham, served with garlic bread
- KOREAN PORK BELLY**13.
sliced crisp pork belly topped with cucumber kimchi, fresh radish, pickled carrots and crispy rice noodles
- COCONUT SHRIMP**16.
three jumbo coconut breaded shrimp with spicy apricot-mango sauce

sandwiches

- CRAB CAKE SANDWICH** 18.
broiled and served on soft bun, with lemon caper remoulade
- PRINCETON BURGER**14.
½ lb signature blend of brisket, short rib and chuck, choice of cheese: american, provolone, swiss or cheddar
- SOUTHERN BELL BURGER**16.
½ lb princeton signature blend beef, pimento cheese spread, pickles, lettuce, tomato, red onion, with creamy bbq sauce
- SHRIMP AVOCADO CLUB**17.
jumbo shrimp, bacon, avocado, lettuce, tomato, red onion, pineapple mayo on toasted sourdough
- FISH TACOS**16.
blackened white fish, shredded cabbage, cilantro lime crema, mango and pico de gallo
- PRINCETON PORK BELLY BLT**15.
crispy pork belly slices, tomatoes, avocado, arugula with a lemon dijon dressing on a clabatta roll
- FISH & CHIPS**16.
beer battered cod, with a lemon remoulade served with fries and cole slaw

Shop @ Princetonbar.com

BEACH TOWELS • HOODIES • CANDLES
WINE GLASSES • GIFT CARDS
HATS AND MUCH MORE!

salads

- COBB SALAD**16.
grilled chicken breast, romaine hearts and crisp iceberg, grape tomatoes, blue cheese, apple wood bacon, hard-boiled egg, avocado and red wine vinaigrette
- JUMBO SHRIMP & JICAMA SALAD**21.
seasonal greens tossed in cilantro lime vinaigrette, with jicama, roasted corn, avocado, cotija cheese, dried mango with an aji crema
- 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

- BURRATA CAPRESE SALAD**16.
creamy burarata mozzarella, sliced heirloom tomatoes, micro basil, olive oil with a balsamic reduction
- BLUE AVALON**15.
apples, crumbled blue cheese, toasted walnuts, tomatoes and raisins over seasonal greens tossed with a blue cheese dressing
- add to any salad:
- 6oz grilled chicken breast**6.
7oz pan seared salmon12.
3 jumbo shrimp.....10.
3oz super lump crab..... 12.

entrees

- FILET MIGNON**32.
topped with herbed butter and served with whipped yukon potatoes and steamed asparagus
- COCONUT BREADED SHRIMP**.....29.
five jumbo shrimp,served with stir fried vegetables, white rice and apricot mango sauce
- PESTO RUBBED SALMON**26.
pan seared and served with charred tomatoes and parmesan risotto
- CHICKEN CAPRESE**23.
grilled chicken breast, seared tomatoes, burrata and balsamic reduction,served with basil pesto crostini

- PRINCETON CRAB CAKES**37.
broiled and served with whipped yukon potatoes, seasonal vegetable, lemon caper remoulade
- SEARED SEA SCALLOPS**.....35.
pan seared and served with cauliflower puree and blueberry jicama slaw
- LINGUINI PESCATORE**.....30.
an array of shrimp, clams, mussels, scallops, and lump crab in a red sauce over linguini
- PASTA PRIMAVERA**16.
broccoli, grape tomatoes, mushrooms, bell pepper, asparagus, garlic and shallots tossed with penne in creamy parmesan sauce
- Add chicken....6. Add shrimp...10.

raw bar

- SHRIMP COCKTAIL**18.
five jumbo shrimp, house made cocktail sauce
- CRAB COCKTAIL**19.
colossal 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
- 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**

Princeton
bar & grill

Visit our new website PrincetonBar.com

EXECUTIVE CHEF: BRYAN HAINES

Prices and menu are subject to change. REV.4.19.18



PET FRIENDLY PATIO • 21st Street • Avalon, NJ • 609-967-3456

KIDS MENU

CHICKEN
FINGERS
FRENCH FRIES
8.

GRILLED
OR FRIED
SHRIMP
FRENCH FRIES
14.

PENNE
PASTA
WITH
BUTTER OR
MARINARA
8.

CRAB
CAKE WITH
FRENCH
FRIES
18.

GRILLED
CHICKEN
FRENCH FRIES
8.

P