

SOUPS & SALADS

Maine Lobster Bisque	\$10
New England Clam Chowder	\$8
Manhattan She Crab Chowder	\$8
Rhode Island Crab & Clam Chowder	\$8
House	\$6
Caesar	\$6
Iceberg	\$7
Greek	\$7
Warm Goat Cheese Salad	\$10
Dried Cherries, Candied Pecans, Balsamic Dress.	

APPETIZERS

Tuna & Avocado Poke \$16

(Ponzu, crumbled seaweed, agave)

Grilled Portuguese Sardines	\$9
Clams Casino	\$10
Edamame Dumplings (Sriracha Mayo)	\$10
Shrimp Dumplings (Fried or Steamed)	\$10
Steamed P.E.I Mussels	
Marinara or Garlic Butter or Mustard Cream	\$11
Buffalo Rock Shrimp	\$12
Calamari (grilled, fried, buffalo)	\$12
Shrimp Cocktail	\$12
Jalapeno & Lime Grilled Shrimp	\$12
Crab & Guacamole Martini	\$16
Grilled Portuguese Octopus	\$16
Seared Tuna Wasabi Soy Butter, Wakame	\$16

RAW BAR (PER PIECE)

OYSTER TASTING	Any 18 (max 4 Kumamoto) \$52
<i>EAST POINTS</i>	<i>Port Norris, NJ</i> \$2.85
LADY CHATTERLY	Nova Scotia \$2.90
SUN HOLLOW	Washington \$3.00
BEAU SOLEIL	Nova Scotia \$3.00
RASPBERRY PT	P.E.I. \$3.00
WILD GOOSE	Rhode Island \$3.00
BLACKBERRY PT.	P.E.I. \$3.15
KATAMA BAY	Massachusetts \$3.15
CEDAR ISLAND	Rhode Island \$3.15
MOONSTONE	Rhode Island \$3.15
PEMAQUID	Maine \$3.15
WILEY POINT	Maine \$3.15
KUMAMOTO	California \$3.25
LITTLE NECK CLAMS	Virginia \$1.85

Pasta & Meat

Butternut Squash Ravioli	\$18
Grilled Chicken Breast	\$18
Mussels & Pasta (red, white, spicy red)	\$22
Clams & Garlic Pasta (red, white, spicy red)	\$24
Shrimp Scampi Pasta	\$24
12 oz New York Strip	\$32
Surf & Turf: 5 oz Filet Mignon/Shrimp	\$34
Twin 5 oz Filet Mignon	\$42

ENTREES

Tonight's Mixed Grills

Arctic Charr & Aust. Barramundi \$31

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Atlantic Salmon & Barnegat Swordfish \$30

Fish House Favorites:

Seafood & Sausage Paella	\$24
Louisiana Seafood Creole	\$24
Shrimp & Crawfish Etoufee w/Sausage	\$26
Jumbo Shrimp (Fried, Grilled or Broiled)	\$26
Jumbo Fried Oysters	\$26
Icelandic Cod Fish & Chips	\$26
Pistachio & Parmesan Crusted Trout	\$26
Hazelnut & Cherry Crusted Tilapia	\$28
Jumbo Lump Crab Cakes	\$28

Tonight's Fresh Catches:

.Point Judith Skate Wings	\$24
.Barnegat Bluefish	\$24
Costa Rican Tilapia	\$24
Southern Catfish (Blackened or Grilled)	\$24
Atlantic Salmon	\$28
Icelandic Arctic Char	\$30
.Barnegat Monkfish Medallions	\$30
Australian Barramundi	\$32
.Barnegat Swordfish	\$32
Organic Scottish Steelhead Salmon	\$32
.Hawaiian Onaga Snapper	\$32
.South American Corvina	\$34
.Gulf of Maine Lemon Sole	\$34
Surf & Turf: 5 oz. filet/Grilled Shrimp	\$36
.Costa Rican Yellowfin Tuna	\$36
.Barnegat Sea Scallops	\$36
.Falkland Island Chilean Sea Bass	\$44
Steamed 1 1/2 Maine Lobster	MP

WHOLE FISH

Served whole- bone in-head & tail on (crispy or grilled)

.WHOLE Local Black Sea Bass	\$38
.WHOLE Florida Red Snapper	\$38
WHOLE Greek Bronzini	\$38

Entrées served with a choice of one of the following:

Baked Potato - Garlic Smashed - Rice
 Sweet Potato - French Fries - Sweet Smashed
 Sweet Potato Fries (+\$1) - Side Salad (+\$1)
 Cole Slaw available upon request

Vegetables \$7

Broccoli * Brussel Sprouts * Beets * Asparagus *
 Creamed Spinach

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