

July 13th to July 17th
pick up or dine in Tues- Sat 5-8:30 PM
order online @ bluehilltavern.com or call
cash or credit only (no promotional gift
cards)

Blue Hill Tavern

Shares

- Fried Pickles and Banana Peppers \$9**
Cajun corneal crust, soffritto remoulade sauce
- Burrata \$15**
sun-dried tomato & herb pesto, garlic crostinis
- Calamari Salad \$12**
peanuts, kaffir lime, cilantro, Thai chili vinaigrette
- Grilled Octopus \$12**
Mediterranean salsa, lyonnaise potatoes,
aged balsamic salmogrillio sauce
- Crab Dip for Two \$18**
old bay, garlic crostinis
- P.E.I. Mussels \$14**
garlic baguette, lemon, old bay
- Tomato & Roasted Red Pepper Soup \$7**
garlic crostinis
- Five Spice Tempura Cauliflower \$9**
Roasted garlic lemon aioli
- Shrimp Ceviche \$14**
Corn tortillas, avocado, lime, red onion

Salads

- Chopped Salad \$9**
mixed greens, cucumbers, tomatoes, olives, feta
cheese, red wine vinaigrette
- Caesar Salad \$8**
petite romaine lettuce, Parmesan
cheese, creamy Caesar dressing,
garlic crostini
- Summer Salad \$10**
mixed greens, watermelon, red onion, feta cheese,
toasted almonds, cucumber, mojito vinaigrette

sides & sweets

- fries \$4
- Brussel sprouts \$8
- Spicy garlic green beans \$6
- mac and cheese \$6
- Triple Chocolate Mousse \$8
- Apple Tart w/ Salted Caramel sauce \$9
- Peanut Butter Candy Bar \$8
- Brioche Bread Pudding w/ ice cream \$8
- Flourless Chocolate Cake \$9

Showstoppers

- Surf and Turf \$36**
5 oz. filet, 5 oz. crab cake, horseradish cream &
remoulade sauce, grilled corn, garlic butter & caper
potato hash
- Seared Yellowfin Tuna \$26**
Smoked tomato sauce, roasted garlic parmesan
potatoes, geen beans & carrots, fennel salad
- Petit Filet Mignon \$26**
blue cheese crust, garlic parmesan red potato, green
beans & carrots, worcestershire gastrique
- Signature Roasted 1/2 Chicken \$24**
mac and cheese, green beans & carrots, mustard herb
sauce
- Seared Salmon \$25**
pesto risotto, black garlic demi glace, green beans &
carrots
- Seafood Cioppino Pasta \$29**
Shrimp, scallops, mussels, onions, garlic, fennel,
lobster sauce, , bucatini pasta
- Sous Vide Pork Tenderloin \$26**
crispy red wine vinaigrette brussel sprouts, red potato,
coriander honey sweet and sour sauce
- Smoked Duck Breast \$25**
soba noodle stir fry, crispy brussels, sesame seeds
- Single Crab Cake \$26**
roasted corn, caper and potato hash, remoulade sauce

Sandwiches & Pizzas

- Tavern Burger w/ fries \$15**
aged cheddar, crispy onions, spiced ketchup
on a brioche bun (add bacon \$1)
- Cuban w/ fries \$16**
sous vide pork tenderloin, bacon, pressed bread,
pickles, swiss and dijonaisse
- Wild Mushroom Pizza \$15**
garlic cream sauce, parmesan
- Spicy Sausage Pizza \$16**
homemade ground sausage, smoked marinara

Blue Hill Tavern

Signature Cocktails

BHT Famous Spritzer \$8.5

Aperol, black raspberry liqueur, lime juice, and sparkling wine

Blue Cheese Dirty Martini \$8.5

olive infused vodka, blue cheese olives

Blue Hill Sangria \$7

white, red, & blush wine, peach schnapps

John Daly in a Tuxedo T-Shirt \$9

Ocean City spiked Hoop Tea, Deep Eddy Lemon vodka, pint glass and Ice

Cranberry Gin Mule \$8

fresh lime, ginger beer

Blood Orange Old Fashioned \$8.5

Large ice cube, small batch bourbon, blood orange juice & bitters, cherry

Sweet, Smokey & Spicy Peach

Mezcal Margarita \$10

Illegal joven mezcal, fresh lime and peach, jalapeno simple syrup served on the rocks

Passion Fruit Mojito \$8

Mint simple syrup, passion fruit puree, rum

Fishers Island Lemonade Spirit Freezy Pop \$6.5

vodka, whiskey, lemon, and honey

Happy Hour

Thursdays only 5-9

all \$3

Lemonade, Unsweetened Iced Tea, Sprite
Arnie Palmer, Coke, Diet Coke, Ginger Ale

Non Alcoholic

Wine

bottles \$24 glass \$7

Pinot Grigio

Pinot Noir

Chardonnay

Malbec

Sauvignon Blanc

Cabernet Sauvignon

Rose bottle \$28. glass \$8

Sparkling French Split 187 ml. \$10

BOTTLES

Gemma Di Lunna Prosecco \$32

Gruet Brut Sparkling Rose \$38

Santa Margherita Pinot Grigio \$42

Oyster Bay Sauvignon Blanc NZ \$35

Rodney Strong Chalk Hill Chardonnay \$38

Cloudline Pinot Noir OR \$34

Harrison Williamette OR \$44

Barton & Gustier Bordeaux FR \$42

William Hill Cabernet Sauvignon CA \$32

Malbec Blend Achaval Ferrer CA \$32

Hall Napa Valley CA 2017 \$65

The Prisoner CA 2019 \$75

Beer &

Hoop Spiked Tea \$5

Seltzers

BHT House Lager \$4.5

Manor Hill Pilsner \$5

Michelob Ultra \$4.5

Corona \$5.5

R.A.R. Nanticoke

Nectar IPA \$6

Denizens Lager \$6

Union Steady

Eddy IPA \$6

Union Thirst Monster Austins East Blood Orange

Kolsch \$6

Fishers Island Lemonade Fizz \$7

Fishers Island Pink Flamingo

Lemonade \$7

RAR Groove

Hefeweizen \$5.5

Founders Mas Agave

Lime Seltzer \$5.5

16 oz. Union Duckpin

Pale Ale \$7.5

Breckenridge Vanilla

Porter \$5.5

Allagash White \$6.5

Left Hand Milk Stout \$6

Cider \$6

High Noon Mango or

Grapefruit Seltzer \$5.5