

January 2022

pick up or dine in Tues- Sat 5-8:30 PM
order online @ bluehilltavern.com or call

Blue Hill Tavern

Shares

Fried Pickles and Banana Peppers \$9

Cajun corneal crust, soffritto remoulade sauce

Grilled Haloumi Cheese \$15

smoked tomato sauce, charred cherry tomatoes, garlic bread

Calamari Salad \$14

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

buffalo blue white wine sauce, garlic baguette

French Onion Soup \$10

Crispy baguette, Swiss & provolone cheese

, Five Spice Tempura Cauliflower \$9

Roasted garlic lemon aioli

Shiso Shrimp \$14

tempura shrimp, shiso orange sauce, carrot, red onion

Cuban Pork Empanada \$14

pico de Gallo, cilantro crema, salsa verde

Salads

Chopped Salad \$10

mixed greens, cucumbers, sundries, olives, feta
cheese, red onion, cheese, red wine vinaigrette

Caesar Salad \$10

petite romaine lettuce, Parmesan
cheese, creamy Caesar dressing,
garlic crostini

Beet Salad \$10

mixed greens, red onion, goat cheese,
green beans, toasted almonds, honey vinaigrette

Add: grilled chicken \$7

seared 5 oz. salmon \$9

5 oz. Filet \$12

5 grilled shrimp \$10

Dessert

Chocolate Peanut Butter Candy Bar \$8

Brioche Bread Pudding \$8

Caramel Apple Tart \$9

Triple Chocolate Mousse \$8

GF Flourless Chocolate Cake \$9

Showstoppers

Chateaubriand for Two \$64

Sous vide 16 oz. center cut filet mignon, red skin
mashed potato, garden vegetables, béarnaise sauce

Surf and Turf \$39

5 oz. filet mignon, 5 oz. crab cake, roasted corn, caper,
and potato hash

Single Crab Cake Entree \$29

5 oz. crab cake, tartar sauce, roasted corn, caper, and
potato hash

Petit Filet Mignon \$28

blue cheese crust, garlic parmesan red potato, green
beans & carrots, worcestershire gastrique

Signature Roasted 1/2 Chicken \$27

mac and cheese, green beans & carrots, mustard herb
sauce

Seared Salmon \$28

mushroom risotto, lobster cream sauce, green beans &
carrots

Seafood Puttanesca Pasta \$29

Shrimp, scallops, mussels, onions, sun dried tomato,
caper, olives, spinach, garlic cream sauce, bucatini pasta

Sous Vide Pork Tenderloin \$28

crispy red wine vinaigrette brussel sprouts, red potato,
coriander honey sweet and sour sauce

Smoked Duck Breast \$27

almond and fig quinoa, apple cider braised red cabbage,
blueberry gastrique

Sandwiches & Pizzas

Tavern Burger w/ fries \$16

aged cheddar, crispy onions, spiced ketchup
on a brioche bun (add bacon \$1)

Cuban w/ fries \$17

sous vide pork tenderloin, bacon, pressed bread,
pickles, swiss and dijonaise

Quesabirria Tacos \$16

braised filet mignon, beef consommé, corn tortilla,
cilantro, queso fresco, onion

Wild Mushroom Pizza \$17

garlic cream sauce, parmesan

Spicy Sausage Pizza \$17

homemade ground sausage, smoked marinara

Blue Hill Tavern

Signature Cocktails

BHT Famous Spritzer \$9

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

Blue Cheese Dirty Martini \$10

olive infused vodka, blue cheese olives

Blue Hill Sangria \$9

white, red, & blush wine, peach schnapps

Peachy Kentucky John Daily \$9

Ocean City spiked Hoop Tea, Peach whiskey lemon, pint glass and Ice

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

Chocolate Mocha Latte (Rocks or Martini) \$11

Triple shot espresso vodka, chocolat' liqueur, coffee cream, Dunkin cold brew coffee

Seltzers & Ciders

Fishers Island Lemonade \$7

High Noon Lime Seltzer \$6

High Noon Grapefruit Seltzer \$6

Founders Mas Agave Lime Seltzer \$5.5

Austins East Blood Orange Cider \$6

all \$3

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

Non Alcoholic

Wine

bottles \$24 or glass

Pinot Grigio \$8 Pinot Noir
Chardonnay Malbec
Sauvignon Blanc Cabernet Sauvignon
Rose

Sparkling Prosecco Split 187 ml. \$10

BOTTLES

Prosecco, Gemma di Luna, Italy \$34

Rose Cava, Aria, Spain \$34

Pinot Grigio, Masi, Italy \$42

Sauvignon Blanc, Kim Crawford, NZ \$44

White Blend, Conundrum, 19. CA \$34

Chardonnay, Sonoma Cutrer, CA, 19 \$45

Pinot Noir, Acrobat, OR \$34

Malbec, Grafigna, ARG \$32

Red Blend, Stags Leap, Napa, 18, CA \$70

Red Blend, The Prisoner, CA 2019 \$75

Cabernet Sauvignon, Hall, Napa, 18, CA \$65

Cabernet Sauvignon, Caymus, 19, CA \$99

Cabernet, Silver Oak, Alexander Valley, 17, CA, \$99

Beer

BHT House Lager \$4.5

Bud Light \$4.5

Manor Hill Pilsner \$6

Michelob Ultra \$4..5

Corona \$5.5

Lagunitas IPA \$6

Abita Purple Haze \$5.5

Left Hand Milk Stout \$7

Allagash White \$7

RAR Groove

Hefeweizen \$6

Sweetwater 420 Pale Ale \$6

SEASONAL

Union Altbier \$6

Breckenridge Vanilla

Porter \$6

Union Cold Pro

Tangerine Gose Sour \$6

19.2 oz Firestone Mind

8.3% Haze Double IPA \$9

Union Snowpants

8.5% Oatmeal Stout \$6.5

Southern Tier 2XMas

8% Spiced double ale \$6

Ed Reed "The G.O.A.T."

6.5% IPA \$6.5