

SIGNATURE AMERICAN CUISINE



BRIDGEWATER

PUBLIC HOUSE

SINCE 2019
CRAFT BEER & COCKTAILS

A P P E T I Z E R

Jumbo Chicken Wings 14.95

Ten crispy fried wings in your choice of sauce. Served with celery and blue cheese.

Mild, Medium, Hot Buffalo, *Garlic Parmesan, Carolina Gold BBQ, Old Bay, House BBQ, Honey BBQ*

Blue Crab Dip 12.95

Creamy homemade crab dip topped with cheddar and parmesan cheese, broiled and served with tortilla chips.

Steamed Clams 14.95

One dozen Virginia Middleneck clams steamed in butter, garlic, and white wine. Served with a toasted baguette.

Crab Pretzel 14.95

Two Bavarian Pretzel Sticks topped with our creamy blue crab dip and shredded cheddar jack cheese.

Steamed Shrimp 14.95

1/2 LB steamed and served with cocktail sauce and fresh lemon.

Crab Fries 15.95

Crispy fries topped with crab meat, cheddar jack cheese and Old Bay. Served with ranch dressing.

Loaded Fries 12.95

A classic to share. Crisp fries smothered in cheddar jack cheese, and smokey bacon. Served with ranch.

Home-Made Meatballs 12.95

A house blend of ground beef and pork hand rolled and simmered in a tomato ragu and topped with shredded parmesan and finished with fresh pesto and cool burrata.

BPH Loaded Nachos 12.95

House fried corn tortilla chips, creamy queso blanco, corn, black beans, fresh jalapenos, Pico de Gallo, guacamole, and Mexican crema.

Add Chicken, Steak or Pork BBQ \$5.95

S O U P & S A L A D

Cream of Crab Soup C \$5.95

B \$9.95

French Onion Crock 8.95

Topped with homemade croutons and melted Swiss cheese

Fresh Green Salad 8.95

Field greens, blended cheese, tomato, carrot, cucumber, hardboiled egg and shaved red onion with choice of dressing.

Dressings: Ranch, Honey Mustard, Blue Cheese, Balsamic Vinaigrette, Greek Vinaigrette, Olive Oil & Balsamic Vinegar

Cobb Salad 14.95

Field greens, blue cheese crumbles, tomato, avocado, bacon, and hard boiled egg.

BPH Caesar 14.95

Romaine hearts, shredded parmesan, hardboiled egg, homemade croutons and our house specialty Caesar dressing.

Add ons:

3 Breaded Chicken Tenderloins \$5.95 Toss it in buffalo!

Grilled or Blackened Bell and Evans Chicken Breast \$6.95

Grilled or Blackened Salmon \$8.95

5 Grilled Shrimp \$6.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

No split checks for parties of 9 or more, please

Service charge of 20% applied to parties of 8 or more

B U R G E R S

All burgers are 1/2LB fresh ground beef, char-grilled and served on a brioche roll with house-made chips. Substitute French Fries, Sweet Potato Fries or Onion Rings for an additional \$2

Plain Jane* American Cheese, lettuce, tomato, and onion	11.95	Mushroom Swiss* Grilled portobello mushroom, Swiss cheese, lettuce, and tomato	13.95
Eastern Shore Style* Crab Dip, cheddar cheese, lettuce, and tomato	15.95	Texas* Fresh jalapenos, applewood smoked bacon, house BBQ sauce, lettuce, tomato, and onion	14.95
BW Pub* Bacon, cheddar cheese, Pub Sauce, lettuce, and tomato	13.95		

H A N D H E L D S

All handhelds served with house-made chips. Substitute French Fries, Sweet Potato Fries or Onion Rings for an additional \$2

Crab Cake Sandwich Broiled all jumbo lump with home-made remoulade, lettuce and tomato on a brioche roll.	22.95	Carolina Gold Melt Grilled Bell & Evans chicken breast, applewood smoked bacon, cheddar cheese and Carolina gold bbq sauce on a brioche roll.	13.95
Prime Rib French Dip Slow roasted shaved prime rib with melted provolone and swiss cheese on a toasted baguette. Served with au jus.	16.95	Chicken Caesar Wrap Romaine lettuce, and parmesan cheese tossed with our Caesar dressing with grilled Bell & Evans chicken tucked into a wrap.	14.95
Salmon BLT Fresh Atlantic grilled salmon, lettuce, tomato and crisp applewood smoked bacon drizzled with lemon dill aioli on a toasted baguette.	18.95	California Wrap Grilled Bell & Evans chicken and applewood smoked bacon with fresh spinach, tomato, and cheddar cheese with a zesty avocado ranch.	14.95
House Smoked Pulled Pork Pork smoked low and slow, piled high on a brioche roll with a side of fresh cole slaw and a side of your choice of tangy BBQ or Carolina Gold BBQ.	14.95	Meatball Sub 4 House-made meatballs smothered in marinara and mozzarella cheese and toasted in an Amoroso roll.	14.95
Grilled Portobello Wrap  Marinated portobello mushroom, onions, peppers, zucchini, and squash char grilled with smoked gouda cheese and a balsamic reduction packed tightly into a wrap.	13.95	Grilled Cheese Swiss, provolone and cheddar cheese on sourdough toast.	12.95
Carne Asada Tacos (3) Three golden corn and flour blended tortilla soft tacos stuffed with grilled marinated flank steak, fresh home-made Pico de Gallo, and Mexican crema. Served with tortilla chips.	13.95	Mahi Tacos (3) Blackened mahi mahi, fresh mango Pico de Gallo drizzled with a Mexican crema in golden flour and corn tortillas. Served with tortilla chips.	14.95

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P A S T A

Creamy Mac & Cheese 12.95

Cavatappi pasta tossed in our home-made cheddar cheese sauce, finished with a toasted herb crumb.

Add ons:

House Smoked Pulled Pork BBQ \$5.95

Breaded Chicken Tenderloins \$5.95 Toss it in buffalo!

Grilled or Blackened Chicken \$6.95

Linguini & Clams 19.95

Virginia Middleneck and chopped clams sauteed in white wine, garlic butter and fresh parsley. Served with garlic butter toast.

Meatball Pasta 18.95

Five home-made meatballs served atop a bed of linguini pasta tossed with rich tomato ragu, parmesan and fresh parsley. Served with garlic butter toast.

E N T R E E S

Beer Battered Cod 17.95

Wild caught Atlantic Cod, cut in house, beer battered and served with crispy golden french fries and cole slaw.

Broiled Cod Dinner 17.95

Atlantic Cod broiled with a rich herbed butter and crispy rice panko. Served with redskin mashed potatoes and grilled asparagus.

Atlantic Salmon 23.95

House cut 7 oz. fresh Canadian salmon filet, grilled or blackened and served with jasmine rice and grilled asparagus.

Ratatouille Niçoise 15.95

Thinly sliced and delicately layered squash, zucchini, eggplant and tomatoes smothered with a fresh herbed garlic tomato sauce and finished with a herbed rice panko.

Chicken Tender Basket 13.95

Five crispy fried breaded chicken tenderloins and french fries served with honey mustard for dipping.

Copper Creek Filet* 29.95

8 oz. grilled filet mignon topped with an herbed compound butter, served with a rich house jus and paired with house redskin mashed potatoes and grilled asparagus.

Surf & Turf* 46.95

8 oz Copper Creek filet mignon and 6 oz jumbo lump crab cake. Served with homemade remoulade, redskin mashed potatoes and grilled asparagus.

Crab Cake Dinner 24.95

Broiled 6 oz all jumbo lump blue crab cake served with home-made remoulade, jasmine rice and grilled asparagus.

Add a second jumbo lump crab cake \$15.95

Chimichurri Steak 19.95

8 oz. marinated flank steak, flame grilled and served with a fresh green chimichurri, redskin mashed potatoes and grilled asparagus.

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F L A T B R E A D S

Traditional 7.95

Pizza sauce, mozzarella and parmesan cheese.

Pepperoni 8.95

Pizza sauce, mozzarella, pepperoni, parmesan cheese.

Chesapeake Crab 13.95

Crab dip, cheddar jack cheese, Old Bay seasoning.

BBQ Pork 10.95

Slow roasted house smoked pork bbq, house bbq sauce, smoked gouda, pickled red onion.

Drunken Mushroom 12.95

Marsala sauce, spinach, portabella mushroom, fontina cheese.

Buffalo Chicken 11.95

Diced grilled chicken, ranch dressing hot buffalo sauce, mozzarella cheese.

A L A C A R T E

French Fries \$2.95

House-Made Potato Chips \$2.95

Sweet Potato Fries \$3.95

Onion Rings \$3.95

Redskin Mashed Potatoes \$3.95

Cole Slaw \$2.95

Grilled Asparagus \$3.95

Side Garden Salad \$4.95

Side Caesar Salad \$6.95

D A I L Y S P E C I A L S

Taco Tuesday: \$2.00 Taco Night

Ground beef, lettuce, tomato, cheddar cheese

Wingsday Wednesday: 10 for \$10 Wings & \$2.00 Yuengling drafts

Thirsty Thursday: \$5 Cheese Flatbreads & \$2.00 Miller Lite drafts

Fireball Friday : \$4 Fireball shots

Crush Saturday : \$5 Orange Crush Fishbowls

Burger Sunday : \$8 Plain Cheeseburger w/ Fries & \$5 Bloody Mary

All Happy Hour and Daily Specials for in house dining only. No substitutions or alterations. Not to be combined with other discounts and not available on holidays or during special events. Subject to limited availability. Per PLCB rules, only one alcoholic beverage can be in possession of a patron at any time.