Green Barn PRIME

Shareables

Fried Pickles 9
Fried BoarsHead Pickle Chips with house made sauces.

Dumplings 9
6 Fried pork dumplings with house made gyoza sauce.

Thai Chili Shrimp 12.25
5 Jumbo fried shrimp tossed in Thai Chili Sauce over a citrus slaw. Loaded with flavor.

Stuffed Shrooms 13.25
Panko Breaded Jumbo Mushroom. Filled with a rich and delectable herb cream cheese filling.

Boudin Balls 14.25
6 Louisiana sausage balls, known as boudin (boo-dan). A New Orleans tradition of Cajun sausage, rice and Creole seasonings deep fried and served with our house made remoulade.
Add 4 more for $4

Fried Green Tomatoes 15.25
Slices of encrusted fried Green Tomatoes with Cajun remoulade, goat cheese crumble, and parsley.

Sandwiches

Served with French Fry Dippers Upgrade your side for $1.

Fontina & Tomato Grilled Cheese 9.99
Dive into the Fontina & Tomato Grilled Cheese! Melty Boar's Head fontina meets fresh tomatoes and basil, all hugged by perfectly toasted sourdough. Your taste buds won't know what hit them.

Bacon Grilled Cheese 11.25
Sourdough dreams are made of this! Dive into the irresistible world of our Bacon Grilled Cheese, where Boar's Head caramelized onion and Jack cheese meet savory bacon.

Chicken Salad Sandwich 12.25
Our grilled chicken salad is a customer favorite! Mixed with pecans, celery, onions, crispy lettuce, juicy tomato, and sweet craisins is piled high on a fluffy Challah bun. Feeling adventurous? Try it on 3 delightful brioche slider buns instead!

Shrimp Po Boy 13.25
This Shrimp Po'Boy is piled high with seasoned shrimp served on a crispy toasted baguette, topped with lettuce, tomato and Cajun remoulade sauce.

BoarsHead Club 15.25
Layers of Boar's Head Ham, Turkey and Bacon upon lettuce tomato and mayonnaise on a grilled sourdough bread.

BoarsHead Chicken Sandwich 15.25
Ready to elevate your sandwich game? This beast is stacked high with layers of Boars Head flame-grilled chicken, crispy smoked bacon, and creamy Havarti cheese. All on a toasted focaccia with a spicy chipotle mayo kick.

London Broil French Dip 15.25
Get ready to dive into flavor town with our London Broil French Dip! Layers of Boar's Head London broil roast beef and caramelized onions, topped with melted Boar's Head caramelized onion Jack cheese. Served with Au Jus.

Grouper Sandwich 23.50
Ready to elevate your sandwich game? This fresh, flaky grouper filet, lightly seasoned, breaded and fried, served on a hoagie roll with crisp lettuce, ripe tomato, and delicious tartar sauce on the side.

Salads

Chop Salad Or Caesar Side Salad 6.99
Spring Mix with carrots, red onion and sweetie drops, or romaine with classic Caesar dressing topped with cheese and croûtons.

Harvest Salad 15.75
Delve into the flavors of freshness with our Harvest Salad. Packed with juicy mandarin oranges, red onions, crisp apples, sweetie drops, and candied pecans. This salad is a burst of joy in every bite. Add your favorite protein—shrimp, grilled chicken, or chicken salad then topped with Gorgonzola crumble. It's all tossed to perfection in our signature poppy seed dressing!

Caesar Dinner Salad 15.75
Fresh, flavorful, and fabulous! Experience our Caesar Dinner Salad at Green Barn Prime! With crisp romaine hearts and crunchy croûtons topped with grated Parmesan cheese, it's a classic treat the whole family will love. Choose between grilled shrimp or juicy grilled chicken.

Entrées

Parmesan Encrusted Chicken 21.75
Juicy grilled chicken drizzled with ranch, layered with melted cheese, and topped with a savory Provolone-Parmesan crumble. Served with your choice of two sides for a rich, flavorful Green Barn Prime favorite.

Grilled Salmon 22.75
Flame-grilled to perfection and finished with a refreshing slaw, sweet bourbon peach compote, and Elle Cocina Cowboy Sauce.
Served with your choice of two sides.

Blackened Grouper 25.50
Perfectly blackened grouper served over your two savory sides, dirty rice and Creole corn. Topped with Andouille sausage crumble and finished with a rich herb butter sauce. A bold Cajun-inspired dish bursting with Southern flavor.(Sides can be substituted)

Bowls

Sushi Bowl* 14.25

Unleash your inner foodie with our Sushi Bowl, where every bite is an adventure. Dive into a sea of poke tuna or salmon, swimming through waves of mango, avocado, pickled red onion, seaweed salad and edamame. Topped off with a sweet and spicy Thai chili and a cool wasabi honey aioli, sesame seeds it will leave you craving more

Karaage Bowl 14.25

Get ready to ignite your taste buds with our explosive new Karaage Bowl! Dive into a fusion frenzy of Thai chili Japanese fried chicken atop sushi rice, tangled up with juicy mangos, creamy avocado, seaweed salad and a punch of pickled red onions. Drizzled with wasabi honey aioli and sesame seeds.

Thai Chili Shrimp Bowl 15.25

Spice up your day with the vibrant flavors of our new Thai Chili Shrimp Bowl! A delicious mix of Thai chili shrimp and crab salad on a fluffy bed of sushi rice, topped with fresh diced mangos, crisp cucumber, creamy avocado, Yum Yum sauce, and sesame seeds.

Ramen Bowl 15.25

Freshly made Ramen in a flavorful broth. Topped with egg, spinach, edamame, matchstick carrots and pickled red onions & wakame. Your choice of Steak or Chicken, Add Shrimp for $2

Tossed Ramen Bowl 15.25

Craving a culinary masterpiece? Dive into our Tossed Ramen Bowl, where fresh ramen noodles meet a creamy Asian sauce, crowned with matchstick carrots and broccoli. Choose your protein destiny: steak or chicken—and why not add shrimp for an extra twist ~ $2?

Creamy Cajun Pasta Bowl 15.25

Spice up your life with the Creamy Cajun Pasta Bowl that's got everyone talking! Dive into a bowl of creamy, spicy goodness with perfectly diced peppers and your choice of Andouille sausage, shrimp, or chicken.

Creamy Lemon and Basil Pasta 15.25

Dive into decadence with our new Creamy Lemon and Basil Pasta! This dish packs a punch of flavor with its light, creamy lemon sauce and the freshest basil. Whether you savor it vegetarian or add some sizzle with shrimp or chicken, it's pure pasta perfection.

Steak and Shrimp Yum Yum Bowl 16

A Local Favorite! Juicy Steak Bites and grilled shrimp over green rice, served with broccoli & Street Corn . Garnished with cilantro and diced tomato. Drizzled with Yum Yum Sauce.

Cajun Butter Steak Bites 17

Sizzle into flavor heaven with our Cajun Butter Steak Bites! Juicy steak bites over dirty rice, red peppers, red onions, shredded carrots, and creamy avocado slices. Pair it with our tangy remoulade and let the taste adventure begin!

Burgers

Served with French Fry Dippers Upgrade your side for $1

Classic Burger 11.99

Sinking your teeth into our Classic Burger is an experience you won't forget! Experience pure deliciousness, topped with fresh lettuce, juicy tomato, crisp onion, and crunchy pickle. Want more? Add some sizzle with Bacon Add $1.50 ~ Boar's Head Cheese $1.50

Bacon Jam Burger 14.99

Sink your teeth into the Bacon Jam Burger, where lean juicy perfection meets Boar's Head Smokey Cheddar and our sinfully delicious bourbon bacon onion jam. All hugged by a soft Challah bun and crisp lettuce. Your taste buds won't know what hit 'em!

Fried Green Tomato Burger 14.99

Bite into pure bliss with our Fried Green Tomato Burger! Imagine crispy fried green tomatoes resting on a juicy house grind burger, crowned with creamy goat cheese and a drizzle of remoulade sauce, all nestled within a soft Challah bun.

Slider Trio 14.99

Get ready to embark on a flavor escapade with our Slider Trio! This isn't just a meal—it's an experience. Dive into the classic burger, savor the fried green tomato burger, and get lost in the smoky allure of our bacon jam burger.

Patty Melt 14.99

Get ready to melt into a world of flavor with our Patty Melt! Indulge in a half-pound burger topped with caramelized onions, your choice of cheese, and all nestled between grilled sourdough. It's no wonder it's a customer favorite!

Flounder & Shrimp

Fish and Chips 16.25

Fresh flounder fillets are fried to a golden brown, paired with French fry dippers and a zesty slaw that'll make your taste buds dance.

Shrimp n Grits 17.25

Dive fork-first into our best-seller at Green Barn Prime: Shrimp N Grits! Imagine creamy Gouda grits layered with shrimp tasso, crowned by 8 mighty jumbo shrimp. Feeling adventurous? Switch it up with blackened Grouper for an extra kick! $10 more.

10 Fried Jumbo Shrimp and Chips 17.99

Ready to dive into a plate of epic proportions? Our 10 Fried Jumbo Shrimp and Chips is the golden ticket to flavor town! Crispy, crunchy, and served with French fry dippers and slaw.

Fried Jumbo Shrimp & Fish 23.50

Craving something crispy and delicious? Try our customer favorite: Fried Jumbo Shrimp & Fish! Five jumbo shrimp coated in seasoned breadcrumbs alongside golden, lightly fried flounder fillets. Paired with pub-style French fry dippers and a zesty slaw.

Sides 6.50

Broccoli ~ Mashed Potatoes ~ Au Gratin Potatoes
French Fry Dippers ~ Baked Potato(After 4pm)
Sweet Potato Puffs ~ Asparagus ~ 2 Jalapeno Cornbread Muffins
Roasted Parmesan Cauliflower ~ Chop Salad ~ Caesar Side Salad

Bread Service

Crusty bread for two people 1.99

Steak and Burger Temperatures

Rare	Med Rare	Medium	Med-Well	Well
Cool Red Center	Warm Red With Hint of Pink	Warm Pink Center	Some Pink In Center	No Pink Throughout

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have medical conditions.

Off The Grill

Served with a your choice of 2 regular sides.

Char Grilled Chicken 18.50

Two tender chicken breast Flame Grilled to perfection.
So flavorful.

Sirloin Steak

6oz - $18.50 9oz - $27.50

A tender 30 day Aged Grilled Sirloin, Seasoned to perfection, Topped with herb butter.

Duroc Pork Porterhouse Chops 27.50

Calling all flavor rebels! Dive into the ultimate meat experience with our Duroc Pork Porterhouse Chops. These 2 bad boys are flame-grilled to juicy perfection, seasoned like a masterpiece, and glazed with our killer peach BBQ sauce.

Prime New York Strip Steak 35

Sink your teeth into the ultimate carnivore experience with our Prime New York Strip Steak. This aged masterpiece is not just a dish, it's an obsession. Tender, flavorful, and crowned with herb butter, it's no wonder this bad boy's a top-tier favorite.

Prime Texas Cut Ribeye Steak 46

Ready to conquer your taste buds? Our Prime Texas Cut Ribeye Steak is a force of flavor, marbled with nutty undertones and finished with luscious herb butter. Get ready for a taste sensation that's as bold as you are!

Filet Mignon 39

A prized cut from the beef tenderloin, exceptionally tender and lean with a delicate, buttery flavor. A classic steakhouse favorite known for its melt-in-your-mouth texture.

Twin Lobster Tails 48

Highly prized cold water lobster tails. 13-14oz. of premium North Atlantic cold-water lobster, prized for its tender texture and delicate, buttery flavor.

On The Stone

Served with a your choice of 2 regular sides.

Sirloin Steak

6oz - $18.50 9oz - $27.50

A tender 30 day Aged Grilled Sirloin, Seasoned to perfection, Topped with herb butter.

Prime New York Strip Steak 35

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Twin Lobster Tails 47

Highly prized cold water lobster tails. 13-14oz. of premium North Atlantic cold-water lobster, prized for its tender texture and delicate, buttery flavor.

Steak Combos

Add Shrimp 8.50

Combine 5 jumbo Marinated Grilled Shrimp, grilled to perfection.

Add Lobster 17

Combine 5oz lobster tail smothered in butter and cooked to perfection.

Add Parmesan Encrusted Chicken 8.50

Combine a Grilled Chicken breast topped with ranch dressing, cheese and topped with Parmesan Crumble.

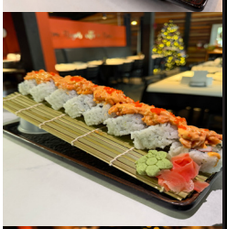






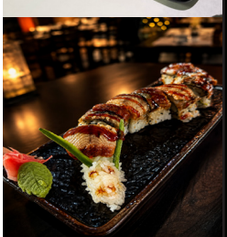
California Roll 11.50

Features Kani crab, cucumber, and avocado wrapped in Nori, topped with crispy tempura crunch. Drizzled with Eel sauce.



Volcano Roll 14.50

Kani Crab Explosion, with cucumber, and avocado roll wrapped in Nori, topped with Spicy Crab Delight and Masago. Drizzled with Spicy Mayo



Dragon Roll 16.50

If you love Eel this roll will not disappoint, featuring Kani Crab, cucumber, and avocado. Nori and Sesame seeds, topped with Unagi(Eel). Drizzled with Eel sauce.



Rainbow Roll 17.50

It's as tasty as it looks, Kani Crab, cucumber, and avocado wrapped in Nori, topped with Salmon, Tuna and Avocado. Drizzled with Eel sauce.



Phily Roll 12.50

The Phily roll features smoked salmon, cream cheese and Avocado, wrapped in Nori, topped with sesame seeds. Drizzled with Eel sauce.



Mango Tango Roll 15.50

The Mango Tango roll: smoked salmon, kani, cream cheese and avocado. Nori, topped with Mango Salsa and Togarashi



Alaska Roll* 17.50

This is a salmon lover's dream. A double dose of salmon! Salmon, cream cheese and avocado in Nori, topped with togarashi and more salmon. Wakame salad and Masago on top of that. Drizzled with Spicy Mayo.



Angry Salmon Roll* 17.50

spicy Salmon roll with cream cheese, jalapenos and scallions wrapped in Nori, topped with togarashi, avocados and drizzled with spicy Mayo.



Cajun Boudin Roll 14.50

Boudin Sausage in Soy wrap, cream cheese, avocado, jalapeno, scallion. Drizzled with spicy mayo. Served with Roumalade.



Simple Salmon or Tuna Roll * 12.50

Simply Salmon or Tuna and Avocado wrapped in Nori, topped with sesame seeds.



Crunch Daddy 14.50

This roll features shrimp tempura, cream cheese, avocado wrapped in a soy wrap, topped with tempura crunch and a drizzle of Eel sauce.



Black Dragon Roll 14.50

The black dragon roll features shrimp tempura, and avocado wrapped in Nori, topped with Eel(Unagi), sesame seeds and a drizzle of Eel sauce.



Surf and Turf Roll 16.50

This double protein roll features shrimp tempura, sirloin, and cucumber wrapped in Nori, topped with avocado, with a drizzle of Eel sauce and Spicy Mayo.



Trenton Tiger Roll 16.50

This roll features a combination of shrimp tempura, avocado and cream cheese encased in Nori. Crowned with Tempura crunch and Ebi. Finished with a drizzle of spicy mayo and Eel Sauce



Ocean Harmany Roll * 18.50

Tuna takes center stage in this roll. A harmonious blend of tuna, shrimp tempura and avocado. Finished with sesame seeds crab delight and a drizzle of honey wasabi aioli.



3-Alarm Roll * 15.50

This roll will get your taste buds jumping. Spicy Tuna, cucumber, jalapenos, scallions wrapped in Nori, top with togarashi, tempura crunch, spicy mayo and sweet chili sauce.



Spicy Tuna Crunch Roll * 14.50

Spicy Tuna, wrapped in Nori, topped with togarashi, tempura crunch and spicy mayo.



Mexican Roll 15.50

Sirloin, avocado, jalapenos, scallions wrapped in a soy wrap, topped with French's Onion crunch and Ancho Eel Sauce



Karaage Roll 15.50

Karaage Japanese Fried Chicken, Avocado, cream cheese wrapped in a soy wrap topped with onion crunch, wasabi aioli and eel sauce.

Appetizers

Japanese onion soup 3.50



Ginger Salad 4.50



Wakame Salad 6.50



4 Spring Rolls 6.50



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