



Campbell's Place

Local ~ Delicious ~ Fun

DINNER

SOUPS & GREENS

ADD TO ANY SALAD

Chicken • 9 ... Shrimp • 11 ... Salmon • 11 ... Steak • 16

FRENCH ONION 10.5

classic french onion

CAMPBELL'S SALAD 16.5

greens, mandarin oranges,
dried cranberries, candied walnuts,
avocado, cranberry vinaigrette

HOUSE SALAD 12.5

greens, tomato, carrot, cucumber, onion
dressing of your choice

SOUP DU JOUR 9.5

ask your server

THE WEDGE 14.5

iceberg, tomato, applewood smoked
bacon & bleu cheese dressing, red
onion, balsamic drizzle

CAESAR SALAD 13.5

parmesan, croutons, caesar dressing

ARUGULA & BEETS 16.5

goat cheese, sunflower seeds, peppery lemon
truffle vinaigrette

SPINACH SALAD 17

almonds, dried cranberries, smoked bacon,
goat cheese, red wine dijon vinaigrette

CAMPBELL'S BRUSSEL SPROUT 13

flash fried, bleu cheese vinaigrette

EDAMAME 11.5

steamed & salted

APPETIZERS

HUMMUS & PITA 15.5

artichoke hearts, roasted peppers, olives

MAC & CHEESE 13.5

macaroni, housemade cheese sauce
ADD LOBSTER + 14

SPICY STEAMERS 18.5

chorizo, jalapeños, lime, white
wine garlic sauce

CHICKEN QUESADILLA 13.5

sautéed onions, peppers, chipotle aioli

MUSSELS 15.5

Red or White

Thai curry + 3

Wheat beer & blue cheese bacon + 3

SPANISH OCTOPUS 20.5

chorizo, micro potato
& smoked paprika

BAKED BRIE 15.5

raspberry filling, sliced baguette

WINGS 17.5

classic, asian, bbq or chipotle

CAMPBELL'S NACHOS 16.5

pico de gallo, guacamole, refried beans,
jalapeños, sour cream, CP cheese sauce
ADD CHICKEN or BEEF +5

CALAMARI 13.5

fresh tube & tentacle
corn meal dusted, marinara

ASIAN RIBS 14.5

sesame garlic soy glaze spiced asian slaw
ENTREE SIZE 25

TRUFFLE PARMESAN FRIES 12.5

Prices subject to change do to supply and manufacturing availability *** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



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BURGERS & SANDWICHES

FISH TACO 22.5

grilled or fried, guacamole, pico de gallo, shredded lettuce & chipotle aioli

BUTTERMILK FRIED CHICKEN 19.5

house made sriracha aioli, coleslaw & pickles onto of crispy chicken

CHICKEN LETTUCE WRAP 16.5

pico de gallo, carrot, crispy tortilla strips, wrapped in romaine, tangy asian sauce

PAULIE BURGER 18

house made with Black Angus ground beef

BEYOND BURGER 17.5

plant-based meatless burger, green goddess, brioche roll

CHEESE STEAK 15.5

Black Angus beef, choice of cheese on Amoroso roll

LOBSTER ROLL (SEASONAL) MP

light sage mayonnaise toasted bun, lettuce, coleslaw

GRILLED CHICKEN 17

sharp provolone, roasted red pepper, sautéed spinach & garlic, brioche roll

GRILLED SHRIMP TACOS 24.5

blackened shrimp, house made guacamole, pico de gallo, shredded lettuce & chipotle aioli

... EXTRAS FOR ABOVE ...

american, cheddar, goat, swiss, provolone, bleu cheese, ghost pepper mushrooms, caramelized onions, jalapeños add 1
avocado & bacon add 2.5

MAIN DISHES

GRILLED SALMON 25.5

cherry tomato, lemon, olive oil served on a bed of arugula

VEGGIE MEAT(LESS)LOAF 19.5

lentil, quinoa, mushrooms, cashews, sun dried tomato pattied over mash & veggies

CHICKEN POT PIE 19.5

classic, topped with puff pastry

CAMPBELL'S CHICKEN 22.5

brandy brown mustard cream sauce, fresh veggies & mash

BBQ RIBS 26.5

french fries, coleslaw & pickle

CLASSIC MEATLOAF 22.5

gravy, garlic mash & fresh veggies

BRAISED SHORT RIBS 25.5

slow braised ribs over mashed potatoes & gravy

SHEPHERD'S PIE 22.5

ground lamb, peas, carrots, mash

FISHTOWN & CHIPS 19.5

kenzinger beer battered tilapia, coleslaw

JERSEY SHORE CIOPPINO 27.5

clams, mussels, shrimp, lump crab in a saffron, white wine, tomato broth & toast points

CRAWFISH MONICA 24.5

a New Orleans Jazz Fest staple, campanelle pasta, juicy crawfish tails, Cajun Creole cream sauce

SEAFOOD FRA DIABLO 28.5

calamari, shrimp, mussels, in a spicy tomato sauce served over linguine