



Appetizers

Half Dozen Great Point Oysters* GF 24

Cocktail Sauce | Mignonette | Grilled Lemon

Seafood Ceviche* GF 21

Whitefish | Shrimp | Red Onion | Fresno Peppers | Pink Grapefruit | Oranges
Passion Fruit, Mango & Lime Marinade | Rice Paper Chips

Sirloin Steak Tartare* 26

Black Garlic | Truffle Aioli | Pickled Shimeji Mushrooms | Chives | Sesame Oyster Crackers

Local Gioia Burrata 22

Beets | Arugula | Balsamic | Sourdough Croutons

Fall Vegetable Salad 19

Savory Granola | Carrot Top Ricotta | Bulgur | Brussels Sprouts | Cauliflower
Red Pearl Onions

New England Clam Chowder 16

New England Clams | Smoked Bacon Fritter

Mixed Greens GF 16

Shaved Brussels Sprouts | Marinated Shiitake Mushrooms | Candied Pecans
Goat Cheese | Radishes | Lemon Vinaigrette

Entrees

BPG Prime Burger* 25

Smoked North Country Bacon | Melted Brie | Caramelized Onions | Truffle Mayo | Fries

BPG Signature Lobster Mac & Cheese 32

Maine Lobster | Vermont Cheddar | Rigatoni Pasta

Nantucket Lobster Roll 39

Maine Lobster Salad | Boston Bibb Lettuce | Lemon Mayo | Fries

Short Rib Beef Barbacoa Tacos 24

Street Corn Salad | Pickled Red Onions | Chipotle Crema | Tomato Salsa

Grilled Pineland Farms Beef Tenderloin* GF 59

Yukon Gold Mash | Caramelized Brussels Sprouts | Balsamic Glazed Carrots
Red Wine Sauce

Braised Veal Osso Bucco GF 42

Parmesan Polenta | Roasted Root Vegetables | Bordelaise Sauce

Mushroom & Celery Root Risotto GF 32

Brie Fermier | Poached Duck Egg | Sunchokes | Hazelnuts | Cranberry

Olive Oil Poached Halibut GF 46

Cranberry Bean & Bacon Cassoulet | Leeks | Clams

Before placing your order, please inform your server if a person in your party has a food allergy.

State of Massachusetts Warning:

*Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs
may increase your risk of food borne illness.



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Wine by the Glass

		GL	Btl
Bubbles			
Laurent Perrier, <i>Brut</i>	Champagne, France – Splits, 187mls		29
Lucien Albrecht, <i>Brut Rosé</i>	Alsace, France	16	74
Roederer Estate, <i>Brut</i>	Anderson Valley, California	16	74
Zonin, <i>Prosecco</i>	Delle Venezie, Italy	12	54
Whites			
Bravium, <i>Chardonnay</i>	Russian River Valley, California	16	62
Célestin Blondeau, <i>Sauvignon Blanc</i>	Sancerre, Loire, France	18	69
Echo Bay, <i>Sauvignon Blanc</i>	Marlborough, New Zealand	14	55
Flowers, <i>Chardonnay</i>	Sonoma Coast, California	24	94
Gabbiano, <i>Pinot Grigio</i>	Delle Venezie, Italy	13	49
Joseph Drouhin, “ <i>Vaudon</i> ”	Chablis, Burgundy, France	16	62
Rosé			
Miraval, “ <i>Studio</i> ”	Côtes de Provence, France	18	69
Reds			
Decoy, <i>Cabernet Sauvignon</i>	Sonoma, California	18	69
Etude, <i>Pinot Noir</i>	Carneros, California	24	94
Jordan, <i>Cabernet Sauvignon</i>	Alexander Valley, California	29	115
Justin Girardin, <i>Pinot Noir</i>	Burgundy, France	16	62
Ornellaia, “ <i>Le Volte</i> ”	Tuscany, Italy	19	74
Pedroncelli, <i>Cabernet Sauvignon</i>	Dry Creek Valley, Sonoma	13	49

Specialty Cocktails

Nantucket Mule

888 Cranberry Vodka | Ginger Beer | Cranberry Juice | Lime

The White Elephant

Olmecca Altos Plata Tequila | Pineapple | Coconut | Lime | Thai Chili Pepper

Maple Old Fashioned

Bulleit Bourbon | Vermont Maple Syrup | Bitters | Orange Twist | Luxardo Cherry

Peach Blossom

Ketel One Peach & Orange Blossom Vodka | OJ | Grapefruit | Honey | Mint

Lavender Empress

Empress 1908 Gin | Lemon | Lavender Syrup | Soda

Pumpkintini

Vanilla Vodka | Pumpkin Cream | Cinnamon

Espresso Martini

Diplomático Mantuano Rum | Baileys | Nola Coffee | Vanilla Simple Syrup

The m-ACK-tail

Raspberry Syrup | Lemon | Club Soda (nonalcoholic)

New England Micro Brews

Cisco Brewers, “Gripah”, IPA

Grapefruit & Citrus infused IPA – Nantucket, MA - 5.5% abv

Cisco Brewers, “Whale’s Tale”, Pale Ale

English style pale ale – Nantucket, MA - 5.5% abv

Wachusett, “Green Monsta”, IPA

Full bodied golden-hued IPA with fruity accents and a dry finish - Westminster, MA – 6.1% abv

Allagash Brewing Company, White

Belgian style wheat, light, refreshing hints of citrus fruit - Portland, ME - 5.0% abv

Allagash Brewing Company, Saison

Belgian farmhouse style, citrus & peppery full bodied, nice dry finish - Portland, ME – 6.1 abv



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