



STARTERS

New England Clam Chowder 16

New England Clams | Smoked Bacon Fritter

Local Seafood Ceviche* GF 21

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

Half Dozen Great Point Oysters* 24

Cocktail Sauce | Mignonette | Grilled Lemon

Local Gioia Burrata 22

Beets | Balsamic | Sourdough Croutons | Arugula

New York Strip Steak Tartare 26

Black Garlic | Truffle Aioli | Pickled Shimeji Mushrooms | Radishes | Chives | Brioche

Sweet Chili Poached Tiger Shrimp GF 22

Fresh & Pickled Vegetables | Crispy Fried Togarashi Vermicelli Noodles | Baby Herb Salad

SALADS

New England Lobster Salad GF 34

Maine Lobster Salad | Mixed Greens | Cherry Tomatoes | Lemon Vinaigrette

BPG Nut & Grain Bowl 19

Greens | Pearl Barley | Cashew Nut | Sunflower Seeds | Dried Cranberries | Goat Cheese
With All Natural Grilled Chicken Breast or Atlantic Salmon add 9

Mixed Greens GF 16

Shaved Brussels Sprouts | Marinated Shiitake Mushrooms | Candied Pecans | Lemon Vinaigrette
With All Natural Grilled Chicken Breast or Atlantic Salmon add 9

SANDWICHES & MORE

BPG Prime Burger* 25

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

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

The Impossible Burger 25

Caramelized Onions | Shiitake Mushrooms | Miso & Garlic Aioli | Fries

Roasted Halibut Fillet GF 44

Parmesan Polenta | Brussels Sprouts | Brown Butter | Capers

Nantucket Crab Cakes 36

Butternut Squash & Bacon Sauerkraut | Buttermilk Dressing

BPG's Signature Lobster Mac & Cheese 32

Maine Lobster | Vermont Cheddar | Rigatoni Pasta

BPG's LIQUID LUNCH

BPG Signature Lobster Bloody Mary 29

888 Vodka | 888 Bloody Mary | Maine Lobster | Dehydrated Bacon Salt Rim

Bellini 15

Zonin Prosecco | Peach Nectar

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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to see full wine list



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, California	24	94
Gabbiano, <i>Pinot Grigio</i>	Delle Venezie, Italy	13	49
Joseph Drouhin, “Vaudon”	Chablis, Burgundy, France	16	62
Rosé			
Miraval, “Studio”	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, “Le Volte”	Tuscany, Italy	19	74
Pederoncelli, <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

Fall Apple

Tito’s Vodka | Pear & Apple Puree | Martinelli’s Apple Juice | Cinnamon

Grapefruit & Rose

Ketel One Grapefruit & Rose | Grapefruit | Lime | Mint

Empress Beet

Empress 1908 Gin | Beets | Ginger | Lemon | Honey

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, with a nice dry finish – Portland, ME 6.1 abv



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