



Appetizers

Half Dozen Great Point Oysters* 24

Cocktail Sauce | Mignonette | Grilled Lemon

Seafood Ceviche* GF 21

Whitefish | Red Onion | Jalapeños | Tomatoes | Bell Peppers | Cucumbers
Passion Fruit, Mango & Lime Marinade | Coconut Water | Rice Paper Chips

Sirloin Steak Tartare* 26

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

Bartlett's Farm Tomato & Burrata GF 22

Aged Balsamic | Arugula | Basil Oil

Chicken Liver Pâté 19

Red Onion Jam | Raspberry Gastrique | Grilled Sourdough Bread

Summer Vegetable Salad 22

Crispy Pimento Goat Cheese | Zucchini | Summer Squash | Agrodolce Peppers
Grilled Eggplant | Roasted Tomato Vinaigrette

Bartlett's Farm Tomato Gazpacho GF 19

Compressed Watermelon | Jonah Crab Salad

Mixed Greens GF 16

Strawberries | Asparagus | Shaved Radishes | Carrots | Cucumber | Lemon Vinaigrette

Steaks and Chops

16 Ounce Prime Rib Eye Steak* 64

Summer Salad | Peanut & Ginger Dressing | Arugula Chimichurri

Grilled Pineland Farms Beef Tenderloin* 59

Yukon Gold Mash | Spinach Puree | Charred Broccolini | Balsamic Glazed Carrots
Red Wine Sauce

Grilled 12 Ounce Berkshire Pork Chop* 39

Pork Fat Churros | Poached Rhubarb | Celery Root Salad | Mustard Seed Sauce

Entrees

Misty Knolls Chicken Breast 34

Cavatelli Pasta | Shiitake Mushrooms | Corn | Summer Squash

Summer Truffle Gnocchi 32

Foraged Mushrooms | Cipollini Onions | Peas | Parmesan Cream Sauce

Herb Crusted Halibut 46

Summer Cherries | Braised Fennel | Smoked Mussels, Clams & Potato Sauce

Grilled 1½ Pound Maine Lobster* 70

Andouille Sausage & Fingerling Potato Hash | Creamed Corn | Herb Butter Sauce

BPG Signature Lobster Mac & Cheese 32

Maine Lobster | Vermont Cheddar | Rigatoni Pasta

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	BH
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
Far Niente, <i>Chardonnay</i>	Napa Valley, California	34	135
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			
Cht. Larose-Trintaudon	Haut-Medoc, Bordeaux, France	16	62
Decoy, <i>Cabernet Sauvignon</i>	Sonoma, California	18	69
Etude, <i>Pinot Noir</i>	Carneros, California	24	94
Pedroncelli, <i>Cabernet Sauvignon</i>	Dry Creek Valley, Sonoma	13	49
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

BPG's Winery of the Month – Frog's Leap – Rutherford, Napa Valley

We are so proud to feature the wines from John Williams, winemaker at Frog's Leap Winery in Rutherford Napa Valley. 100% dry farmed and organic for 32 years, inspired by “terroir”.....

Sauvignon Blanc , crisp & refreshing, “Sancerre style” Sauvie B	16	62
Chardonnay , delicate aromatics, beautiful minerality & stoniness	24	94
Zinfandel , co-fermented with Carignan & Petite Sirah, wild summer fruits		79
Cabernet Sauvignon , Rutherford dust, black fruits, mocha with great acidity	35	135

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

Mid-Summer Solstice

Hendrick's Mid-Summer Solstice Gin | Elderflower | Lemon | Honey | Soda

Passion Fruit Margarita

Tres Agaves Plata Tequila | Passion Fruit | Lime

Negroni Frappé

Hendrick's Gin | Galliano L' Aperitivo | Antica Formula | Orange Juice | Orange Bitters

Empress 75

Empress 1908 Gin | Lemon | Simple Syrup | Roederer Bubbles

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

Cisco Brewers, “Shark Tracker”

American Light Lager - Nantucket, MA - 4.8% abv

Allagash Brewing Company, White

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

Allagash Brewing Company, Saison

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



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