



STARTERS

New England Clam Chowder 16

New England Clams | Smoked Bacon Fritter

Local Seafood Ceviche* GF 21

Red Onion | Jalapeños | Tomatoes | Bell Peppers | Cucumber
Passion Fruit, Mango & Lime Marinade | Coconut Water | Rice Paper Chip

Half Dozen Great Point Oysters* 24

Cocktail Sauce | Mignonette | Grilled Lemon

Bartlett's Farm Tomato & Burrata GF 22

Aged Balsamic | Arugula | Basil Oil

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

Strawberries | Asparagus | Shaved Radishes | Carrots | Cucumber | 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 | Crimini Mushrooms | Miso & Garlic Aioli | Fries

Roasted Halibut Fillet GF 44

Crushed Fingerling Potatoes | Asparagus | Caper & Lemon Butter Sauce

Nantucket Crab Cakes 36

Summer Vegetable Salad | Roasted Tomato Vinaigrette

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

BPG Frozéééé 17

BPG's Refreshing Frozen Rosé | Strawberries | Elderflower | Honey | Lemon

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

Bubbles

		GL	BH
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, “ <i>Vaudon</i> ”	Chablis, Burgundy, France	16	62

Rosé

Miraval, “ <i>Studio</i> ”	Côtes de Provence, France	18	69
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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
Pederoncelli, <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, “ <i>Le Volte</i> ”	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 acid	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 | Cointreau | Passion Fruit | Lime

Blood Orange Crush

Citrus Vodka | Blood Orange Shrub | Arancello | Aperol | Lemon | Soda

Empress 75

Empress 1908 Gin | Lemon | Simple Syrup | Roederer

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

Wachusett, “Green Monsta”, IPA

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



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