



STARTERS & SALADS

NEW ENGLAND CLAM CHOWDER-13 house made ship biscuits

ANTIPASTI PLATTER - 23 artisanal cheese, italian salumi, mustard, house pickles, honeydew melon, crostini

NOE'S MEATBALLS - 18 sunday gravy, parmesan, baguette

FRIED WHOLE BELLY CLAMS – MP house tarter sauce, bread & butter pickles

SOUP OF THE DAY - 12 chef's daily preparation

BANG ISLAND MUSSELS - 19 vodka sauce, garlic bread

ARUGULA SALAD - 17
peaches, gorgonzola cheese, pine nuts, pickled onions, balsamic vinaigrette

SUMMER SALAD - 16 mixed greens, seasonal vegetables, stone fruit, parmesan cheese, herb vinaigrette

ADD TO ANY SALAD

*grilled chicken 7 • *chicken salad 6 • *poached shrimp 10

CHILLED SHELLFISH

*JUMBO SHRIMP COCKTAIL - 19 cocktail sauce *MAINE OYSTERS - 24/48 cocktail sauce, mignonette

*JONAH CRAB SALAD - 21 salt crackers, lemon





DINNER MAIN COURSES

CHICKEN SCARPARIELLO - 33

giannone chicken breast, italian sausage, roasted sweet peppers, potatoes, broccoli rabe

LOBSTER ROLL - MP

local lobster salad, celery, mayonnaise, cucumber, iceberg lettuce, chips

*SIRLOIN STEAK FRITES - 49 beef jus, tarragon mayonnaise

POTATO GNOCCHI - 31

chicken & salumi ragu, parmesan, breadcrumbs

*B.P.I. BURGER - 22

american cheese, lettuce, tomato, onion, house sauce, house-made semolina roll, bread & butter pickles, rosemary fries

> *PORK CHOP - 34 polenta, braised endive, peach mostarda

LOBSTER DINNER - MP yukon gold potatoes, corn, clarified butter

*CORNMEAL DUSTED HALIBUT - 39 dirty rice, bacon braised collard greens, sauce creole

 $GREEN\ CURRY-27\ \textit{vegan}$ basmati rice, maitake mushroom, seasonal vegetables

*TODAY'S FRESH CATCH - MP

A daily, seasonal preparation created with the freshest offerings on the market

Please inform your server of any allergies or dietary restrictions.