



THE CHART ROOM

on Prouts Neck

FOR THE TABLE

CHIPS & DIP GF 12

House Chips, Caramelized Onion Dip

BANGS ISLAND MUSSELS* GF 21

'Nduja, White Wine, Basil, Butter, Bread

BRUSSEL SPROUTS GF 16

Maple Chili Crunch, Bacon, Pickled Onion

CRAB ARANCINI GF 18

Smoked Gouda, Arrabbiata, Parmesan

FLATBREAD 14

Boursin, Roasted Mushroom, Hot Honey

SEAFOOD

GRILLED SQUID GF, DF 24

Frisee, Black Garlic, Almond Crumb, Calamansi
Vinaigrette

OYSTERS* 24/48

Champagne Mignonette, Cocktail Sauce,
Lemon

SHRIMP COCKTAIL 21

Cocktail Sauce, Lemon

FRIED CLAMS GF \$MP

Herbed Tartar Sauce, Charred Lemon

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 13

Allium, Bacon, Cream, Oyster Crackers

SOUP DU JOUR 12

Chefs Daily Selection

BABY ICEBERG SALAD 16

Iceberg, Pickled Shallots, Bacon Lardon, Cherry Tomato,
Gorgonzola Dressing

BPI HOUSE SALAD GF 13

Baby Lettuces, Blueberries, Candied
Pistachios, Herbed Goat Cheese,
Maple Champagne Vinaigrette

CAESAR SALAD GF 14

Polenta Croutons, Parmesan Cheese,
House Caesar Dressing

ASPARAGUS SALAD 13

Frisee, Watercress, Torn Croutons, Tarragon,
Lemon Dressing

ADD TO ANY SALAD

Seared Tofu 5 • Shrimp 8 • Chicken Breast 7 • Salmon* 14 • Steak* 13 • Lobster MP

AN 18% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 8 OR MORE

EXECUTIVE CHEF Matthew Dickey FOOD & BEVERAGE MANAGER Jeff Fightmaster CULINARY DIRECTOR Cait Morris

*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



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MAINS

BLACK POINT BURGER* 25

Caramelized Onion Jam, Cabot Cheddar, LTO,
B&B Pickles, Dijonnaise, Brioche, Fries
+Avocado 3, + Bacon 3

SALMON* 37

Cucumber, Rye Pilaf, Lingonberry Gastrique

MONKFISH* 39

Artichoke Barigoule, King Oyster Mushrooms,
Fennel Soubise

BONE IN PORK CHOP* 45

Soft Polenta, Baby Kale, Roasted Tomato

TAGLIATELLE 35

Pork Shoulder, Rapini, Calabrian Chile Sugo
*GF, Upon Request

STEAK FRITES* 49

Prime Pub Steak, Chimichurri, Fries

FISH & CHIPS 29

Lightly Battered Local Filet, BPI Cole Slaw, Lemon,
Herbed Tartar Sauce, Fries

MAINE LOBSTER ROLL MP

Maine Lobster, Brown Butter, Lettuce,
Toasted Roll, Fries

HALF ROASTED CHICKEN 43

Spring Cassoulet, Pearl Onions, Preserved Lemon Jus

ROASTED BROCCOLI 29

Cashew Cheese, Nuoc Cham
Vegan

TODAY'S FRESH CATCH* MP

*Ask our team about what the fishermen brought home and
how the chef is preparing it today!*

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

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