



THE CHART ROOM

on Prouts Neck

FOR THE TABLE

CHIPS & DIP GF

House Tortilla Chips, Charred Salsa Aguacate

BANGS ISLAND MUSSELS* GF

White Wine, Fines Herbs, Butter, Grilled Bread

TUNA TARTAR GF

Blood Orange Ponzu, Black Sesame,
Avocado

CALARMARI FRITTA GF

Zucchini, Banana Peppers, Sauce Arrabiata

FLATBREAD

Stone Fruit, Prosciutto, Mascarpone, Arugula

SEAFOOD

GRILLED OCTOPUS GF, DF

Watercress, Grapefruit, Shawarma Spice

OYSTERS* GF, DF

Nuoc Cham Mignonette, Cocktail Sauce, Lemon

SHRIMP COCKTAIL GF, DF

Cocktail Sauce, Lemon

SCALLOP AGUACHILE

Lime, Cilantro, Serrano, Avocado

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

Allium, Bacon, Cream, Oyster Crackers

SOUP DU JOUR

Chefs Daily Selection

SUMMER SALAD GF

Watermelon, Arugula, Frisee, Feta, Hazelnuts,
White Balsamic

CAPRESE

Tomato, Sherry Vinegar, Burrata, Basil,
Grilled Bread

BPI HOUSE SALAD GF

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

CAESAR SALAD GF

Polenta Croutons, Parmesan Cheese,
House Caesar Dressing

ADD TO ANY SALAD

Seared Tofu • Shrimp • Chicken Breast • Salmon* • Steak*

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

SEAFOOD TAGLIATELLE

Shrimp, Crab, Vermouth,
Tarragon Breadcrumbs

*SALMON

Crispy Potato, Heirloom Tomato, Olive, Romesco

COD

Shiitake, Cherry Tomato, Corn Soubise,
Sunchoke Chili Crisp

PORK CHOP

Caper, Garlic, Braised Cabbage, Polenta

TORCHIO PASTA

Nduja, Summer Squash, Pistachio Gremolata
GF upon request

TUNA NICOISE

Fingerlings, Tomato, Haricot Verts,
Egg Yolk Dressing, Tangerine,
Olive Tapenade

*10oz NY STRIP

Chimichurri, Fries

FISH & CHIPS

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

MAINE LOBSTER ROLL

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

JACKFRUIT

Jasmine Rice, Curry Broth
Vegan

AIRLINE CHICKEN

Poblano, Elote, Salsa Verde

*BLACK POINT BURGER

Onion Jam, Cooper Sharp Cheese, LTOP,
Dijonnaise, Fries
Bacon
Avocado

TODAY'S FRESH CATCH

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

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PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

GF BUNS AVAILABLE UPON REQUEST



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