THE CHART ROOM
on Prouts Neck

FOR THE TABLE

CHIPS & DIP GF
House Chips, Caramelized Onion Dip

BRUSSEL SPROUTS GF
Maple Chili Crunch, Bacon, Pickled Onion

BANGS ISLAND MUSSELS* GF
'Nduja, White Wine, Basil, Butter, Grilled Bread

CRAB ARANCINI GF
Smoked Gouda, Arrabbiata, Parmesan

FLATBREAD
Boursin, Roasted Mushroom, Hot Honey

SEAFOOD

GRILLED SQUID GF, DF
Frisee, Black Garlic, Almond Crumb,
Calamansi Vinaigrette

SHRIMP COCKTAIL GF, DF
Cocktail Sauce, Lemon

OYSTERS* GF, DF
Champagne Mignonette, BPI Cocktail Sauce, Lemon

FRIED WHOLE BELLY CLAMS GF
Herbed Tartar Sauce, Charred Lemon

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER
Allium, Bacon, Cream, Oyster Crackers

NAPA CABBAGE SALAD GF, DF
Shredded Carrots, Daikon, Cucumber, Herbs, Cashews,
Pickled Ginger Dressing

CAESAR SALAD GF
Polenta Croutons, Parmesan Cheese,
House Caesar Dressing

SOUP DU JOUR
Chefs Daily Selection

BPI HOUSE SALAD GF
Baby Lettuces, Blueberries, Candied
Pistachios, Herbed Goat Cheese,
Maple Champagne Vinaigrette

ASPARAGUS SALAD
Frisee, Watercress, Torn Croutons, Tarragon, Lemon
Dressing

ADD TO ANY SALAD
Seared Tofu • Shrimp • Chicken Breast • Salmon* • Steak* • Lobster

MAINS

TURKEY CLUB
Applewood-Smoked Bacon, Sun Dried Tomato Pesto,
Boston Bibb, Sourdough, Fries
+ Avocado

RISOTTO GF
Fava Bean, Oyster Mushroom, Herb Tea Broth

SALMON* GF
Roasted Carrots, Warm Potato Salad, Green Goddess

GNOCCHI
Pork Sausage, Garlic, Fennel, White Wine

MAINE LOBSTER ROLL
Maine Lobster, Brown Butter, Lettuce,
Toasted Roll, Fries

CRISPY CHICKEN SANDWICH
Brussels Sprout Slaw, Yuzu Mayo, Brioche

FISH & CHIPS
Lightly Battered Local Filet, BPI Coleslaw, Lemon,
Herbed Tartar Sauce, Fries

BLACK POINT BURGER*
Caramelized Onion Jam, Cabot Cheddar, LTO,
B&B Pickles, Dijonnaise, Brioche, Fries
+Avocado + Bacon

STEAK FRITES*
Prime Pub Steak, Chimichurri, Fries

SIDES
Chips • French Fries • Coleslaw • Fresh Berries • Side BPI Salad

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.