



Liquid Libations

Nantucket Mule

888 Cranberry Vodka | Ginger Beer | Cranberry Juice | Lime

Daffodilicious

Prosecco | St. Germaine | Lemon | Agave

SIACK Tide

Empress 1908 Gin | Luxardo | Lemon | Agave

Elefante Blanco

Altos Blanco | Lemon | Cucumber | Cilantro | Jalapeño

Slow Rain

Plymouth Sloe Gin | Rainwater Madeira | Lemon

Easton Street Martini

Ketel One Vodka | Tanqueray 10 | Carpano Dry | Blue Cheese Olives

Even Keel

Keel Vodka | Strawberry | Orange | Mint | Rosé Bubbles

New England Micro Brews

Cisco Brewers, "Whale's Tale", Pale Ale

English style pale ale – Nantucket, MA - 5.5% abv

Cisco Brewers, "Sankaty Light", Lager

Lager, light-bodied with nice balance and hops character – Nantucket, MA - 3.8% 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

Farmer Willie's Ginger Beer

Ginger & Lemon with just the right amount of spice – Pawtucket, RI - 4.5% abv

Spring's Dine for \$39

This spring we are delighted to offer a fabulous "Dine for \$39 menu". Please choose from below appetizers and entrées and finish your evening with a selection of our scrumptious dessert menu all for only \$39 – Enjoy!

Appetizers

Chicken Liver Mousse

Spicy Pickled Vegetables | Grilled Baguette | Grain Mustard

Or

Warm Leek and Potato Soup

Croutons | Crème Fraîche | Prosciutto

Entrées

Grilled Atlantic Salmon Skewer

Pepperonata | Fennel | Espelette Pepper

Or

Marinated Beef Bavette Steak

Pale Ale Steak Sauce | Duck fat & Onion Roasted Fingerlings | Bacon | Mushrooms



Starters

King Salmon Tartare* 19

Horseradish Aioli Pickled Beets | Fingerling Potato Chips | Salmon Caviar

Pineland Farms Beef Carpaccio* 19

Truffle Aioli | Pickled Red Onions | Black Garlic | Shimeji Mushrooms | Brioche Croutons

Local Oysters* 24

Horseradish Crème Fraîche | Caviar | Pickled Cucumber

Marinated White Asparagus 18

Bitter Greens | Pickled Baby Carrots | Radishes | White Asparagus | Parmesan
Cured Egg Yolk | Lemon Vinaigrette

New England Charcuterie and Cheese Board 25

Grain Mustard | Cornichons | Grilled Baguette

BPG Lobster & Steaks

We source all natural, 100% antibiotic & hormone free meats, raised on pasture feed and finished on grain. Pineland Farms employs sustainable farming practices to minimize the environmental impact and ensures that all cattle are raised responsibly and humanely.

16oz Prime Aged Rib Eye* 56

12oz Pineland Farms New York Strip* 46

8oz Pineland Farms Filet Mignon* 49

Add Oscar Style to any steak 14

Sauces: Red Wine Jus | Béarnaise | Peppercorn | Great Hill Blue Cheese

2lb New England Lobster* 69

Boiled or Grilled

Surf and Turf* (For Two) 150

2lb Hard Shell Maine Lobster, Boiled or Grilled | Two 8oz Filets Mignons

Mains

Grilled Ahi Tuna* 39

Leeks | Romesco Sauce | Smashed Fingerlings | Olives | Almonds

Atlantic Halibut Fillet* 38

Saffron Rice | Clams | Octopus | Sausage | Smoked Tomato Broth

Grilled 12 Ounce Pork Chop* 29

Cheesy Cauliflower & Bacon | Braised Red Cabbage | Mustard Sauce

Potato Gnocchi 25

Foraged Mushrooms | Fava Beans | Spring Peas | Parmesan Cream

Sides

BPG's Signature Lobster Mac & Cheese 24

Maine Lobster | Vermont Cheddar | Rigatoni Pasta

Loaded Whipped Potatoes | Fingerlings

Garlic & Olive Oil Broccoli Rabe | Grilled Asparagus & Béarnaise 9

*State of Massachusetts Warning: Consuming raw or undercooked items such as meats, fish, eggs and shellfish can pose a health risk, especially to young children, pregnant woman, older adults and those with compromised immune systems. Prices do not include Massachusetts sales tax. Before placing your order, please inform your server if a person in your party has a food allergy.