

BRANT POINT
GRILL

Fresh Daily

BPG Bread Selection 9

artisan ciabatta & lavash bread, umami truffle butter,
confit garlic, evoo

New England Clam Chowder 21

new england clams, bacon

Raw Bar

BPG Seafood Tower 175

king crab, great point oysters, tuna poke, shrimp cocktail,
scallop ceviche, bluefish pate

ACK Scallop Crudo* GF 34

pickled red onion, frisee, caviar, grapefruit,
passionfruit vinaigrette, evoo

Half Dozen Great Point Oysters* GF 34

cucumber mignonette, cocktail sauce, lemon



BPG Shrimp Cocktail GF 24

jumbo wild shrimp, classic cocktail sauce,
sweet lime chili



1oz Calvisius Imperial Oscietra Caviar* GF 225

crème fraiche, house chips



Starters

Lobster Beignets 34

maine lobster, bourbon pickled remoulade,
frisee, bonito flakes

Toscana Salad GF 32

tomatoes, cucumber, prosciutto, whipped feta,
grilled artichokes, caperberries, lemon vinaigrette

Bartlett's Farms Tomato Burrata 34

VT burrata, baby arugula, mission figs,
basil oil, aged balsamic vinegar

Wagyu Steak Tartare* 35

black garlic, caperberries, quail egg yolk,
pickled red onion

Caesar Salad 21

parmesan cheese, pickled red onions,
radishes, croutons

Seared Diver Scallops 39

honey cornbread, blueberry compote,
puffed rice, candied lemon

Mains

Atlantic Halibut 59

creamy nduja spiced polenta, melted leeks, grilled corn,
compressed bartlett's farm tomato salad,
cornbread crumble

King Oyster Mushroom VG/GF 42

cauliflower risotto, sumac, calabrian chili oil,
crispy leeks

All-Natural Half Chicken GF 49

za'atar, muhammara, walnuts, ginger carrots,
sesame, cilantro, pinenuts



Atlantic Tuna*GF 59

dijon & herb crusted tuna, escabeche, fingerling potato,
baby greens, mustard vinaigrette

Nantucket in a Bowl 56

maine lobster, nantucket bay scallops, shrimp, little
neck clams, lemon & garlic butter, fried shallots,
campanelle pasta

Steaks & Chops

7oz Tenderloin of Beef* GF 69

certified black angus center cut

16oz Bone-In Pork Chop* GF 65

berkshire 25 day wet aged

14oz Prime Ribeye* GF 75

usda prime, 30 day wet aged

14oz Dry Aged New York* GF 95

50 day dry aged usda prime

Japanese A5 Kobe GF 149

5oz new york strip cut

Colorado Lamb Chops* GF 79

grass fed, double colorado chops

1.5 Lbs Steamed Maine Lobster GF 89

beurre blanc, lemon

sauces: bpg steak sauce, sauce bearnaise, cowboy butter

Sides

Add on - 8oz Maine Lobster Tail GF 79

BPG's Lobster Mac & Cheese 32

Truffle Parmesan Fingerling Potatoes GF 19

Truffle Parmesan Risotto GF 24

Charred Broccolini & Sweet Peppers GF 21

Sautéed Wild Mushrooms GF 22

Chilled Green Beans, Roasted Red Pepper Hummus 19

V – Vegetarian VG – Vegan GF – Gluten Free

Always on Point!

Before placing your order, please inform your server if a person in your party has a food allergy.
*Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of food borne illness.

DRINK MENU

Bubbles

Goldeneye, Brut Rosé	Anderson Valley, California	17	79
Roederer Estate, Brut	Anderson Valley, California	18	84
Veuve Clicquot, Brut	Champagne, France	32	169
Zonin, Prosecco	Delle Venezia, Italy	16	72

White wines

Bravium, Chardonnay	Russian River Valley	16	74
Casalini, Pinot Grigio	Delle-Venezia, Italy	15	69
Ceretto, "Blange", Arneis	Piedmont, Italy	18	84
Delaille, "Unique", Sauvignon Blanc	Loire Valley, France	16	74
Domaine Matrot	Burgundy, France	24	115
Far Niente, Chardonnay	Napa Valley	29	139
Pierre Vignecourt	Chablis, France	20	94

Rosé wines

Chateau d'Esclans, "Les Clans"	Provence, France	29	139
Miraval, "Studio"	Provence, France	16	74

Red wines

2024 Altesino "Tuscana Rosso"	Tuscany, Italy	18	84
2016 Beringer, "Private Reserve", Cab.	Napa Valley	49	225
2021 Bodegas Muga, "Reserva"	Rioja, Spain	20	94
2022 Etude, Pinot Noir	Carneros	24	115
2019 Chateau de Céran, Cab/Merlot	Graves, Bordeaux	18	84
2021 Jordan, Cabernet Sauvignon	Alexander Valley	29	139
NV Ridge Vineyards, Cabernet	California	24	115
2023 Vignerons de Buxy	Mercurey, Burgundy, France	18	84

Cocktails



Tart

ACK Sunshine 21	Naked & Famous 25	El Tigre 21
peach & orange blossom vodka, pineapple, lemon	agua magica mezcal, yellow chartreuse, aperol, lime	ojo de tigre mezcal, passionfruit, lime, malbec vermouth



Refreshing

Sun Drop Spritz 25	Blueberry Soju Spritz 21	The White Elephant 21
gun powder gin, grand marnier mango syrup, lime, soda	damso blueberry soju, prosecco, lemonade	tequila, pineapple, coconut, lime, thai chili pepper

Frivolous

BPG Dirty Martini 21	Watermelon Pisco Sour 25	BPG Frozzéééé 21
widow's walk vodka, beefeater gin, japanese vermouth, olive brine	caravedo mosto verde pisco, watermelon syrup, lime	our signature frozeeee is back!!!

Modified

Hugo 75 25	Silver Siesta 21	Peach Julep 21
empress 1908 gin, elderflower, lime, mint, soda	patron silver, branca menta pineapple syrup, lime, sage	penelope bourbon, peach, lemon, peach syrup, rosemary

New England Brews

- Cisco, "Gripah" IPA - ACK
- Whalers, "Rise" APA - RI
- Cisco, "Shark Tracker" - ACK
- Allagash, "White" - ME
- Long Trail, "VT-IPA" - VT
- Two Roads, "Lil' Heaven" IPA - CT
- Devil's Purse, "Kölsch Ale" - MA
- Naukabout, "Cape Life" Hazy IPA - MA
- Narragansett, "Lager" - RI
- Athletic Brewing Company, "Run Wild" IPA N/A

International Beers

- Asahi Dry, JP ~ Heineken, NL ~ Peroni, IT
- Corona, MX ~ Guinness, IE

Zero%

- Cucumber Mint Limeade** 16
- cucumber, mint, lime, honey water, soda
- Vita Colada** 18
- vita pressed coconut water, pineapple juice,
lime juice, lychee syrup
- Pineapple Mint Swizzle** 16
- pineapple juice, orange juice, mint, ginger, soda
- St Argestis, Phony Negroni** 19

