

LUNCH

Fresh Daily

BPG Bread Selection 9

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

Salads & Protein

Wagyu Steak Tartare* 35

black garlic, truffle, pecorino churro, crispy onions

Thai Coconut Crab Salad GF 36

lump crab, daikon, green papaya, celery, toasted cashews, sesame, rice noodles, thai basil, coconut lime dressing

Toscana Salad GF 28

tomatoes, cucumber, prosciutto, stracciatella, artichokes, caperberries, pecorino, lemon vinaigrette

Feta & Beet Salad GF/V 32

heirloom tomato confit, arugula, smoked sea salt, toasted pistachios, evoo

Caesar Salad 21

parmesan cheese, pickled red onions, radish, croûtons

add ons: grilled chicken 14 king salmon 19
grilled jumbo shrimp 24 maine lobster salad 29

Loaded Beef Tallow Fries 19

caviar, crème fraiche, garlic, chives, parmesan cheese

Off Shore

Scallop Crudo* GF 34

pickled red onion, crispy capers, caviar, grapefruit, passionfruit vinaigrette, evoo

Half Dozen

Great Point Oysters* GF 34

cucumber mignonette, cocktail sauce, lemon

BPG Shrimp Cocktail GF 24

jumbo tiger shrimp, classic cocktail sauce, sweet lime chili mayo

New England Clam Chowder 21

new england clams, bacon

Calvisius Imperial Osetra Caviar GF 225

1oz served with crème fraiche, & house chips



Handhelds & More

Shaved Wagyu Ribeye Sandwich 42

caramelized onions, gruyère cheese, spicy mustard, pretzel roll, beef tallow fries

Lobster Grilled Cheese 45

maine lobster, gruyère, peperonata, roasted tomato aioli, sourdough, beef tallow fries

Buttermilk Chicken Sando 29

pickled daikon, vermont cheddar, gochujang aioli, boston bibb lettuce, brioche bun, beef tallow fries

Impossible Burger V 32

caramelized onions, vermont cheddar, black garlic mayo, sauteed mushrooms, fries

BPG Wagyu Burger* 34

smoked north country bacon, melted brie, caramelized onions, truffle mayo, beef tallow fries

Chicken & Mushroom Crêpe 34

pulled roasted chicken, pearl onions, wild mushrooms, truffle mornay, baby greens

Wagyu Flat Iron Steak Frites 56

wild mushrooms, pearl onions, bpg steak sauce, beef tallow fries

Nantucket Lobster Roll 49

maine lobster salad, boston bibb lettuce, lemon mayo, beef tallow fries

BPG's Signature Lobster Mac & Cheese 45

maine lobster, vermont cheddar, campanelle

Nantucket in a Bowl* 56

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

BPG Miso Ramen 29

baby spinach, poached egg, furikake, sesame, nori

add ons: pulled chicken 14 king salmon 19
grilled jumbo shrimp 24



V – Vegetarian VG – Vegan GF – Gluten Free

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.

DRINKS



<i>Bubbles</i>	Lucien Albrecht, Brut Rosé	Alsace, France	17	79
	Roederer Estate, Brut	Anderson Valley, California	18	84
	Laurent - Perrier, Brut	Champagne, France - 187ml split		34
	Zonin, Prosecco	Delle Venezia, Italy	16	72
<i>White</i>	Bravium, Chardonnay	Russian River Valley	16	74
	Casalini, Pinot Grigio	Delle-Venezia, Italy	15	69
	Delaille, "Unique", Sauvignon Blanc	Loire Valley, France	16	74
	Pierre Vignecourt	Chablis, France	20	94
	Far Niente, Chardonnay	Napa Valley	29	139
	Flowers, Chardonnay	Sonoma Coast	24	115
	Frenzy, Sauvignon Blanc	Marlborough, New Zealand	16	74
<i>Rosé</i>	Domaine de Fontaine, "Gris de Gris"	Corbières, France	16	74
<i>Red</i>	Cave des Vignerons de Buxy	Mercurey, Burgundy, France	18	84
	Gravel Bar, Cabernet Sauvignon	Red Mountain, WA	16	74
	Bodegas Muga, "Reserva"	Rioja, Spain	20	94
	Ciacci Piccolomini, "Super Tuscan"	Tuscany, Italy	16	74
	Etude, Pinot Noir	Carneros	24	115
	Jordan, Cabernet Sauvignon	Alexander Valley	29	139
	Ridge Vineyards, Cabernet Sauvignon	California	24	115

Cocktails

Tart

ACK Sunshine 21
ketel one peach & orange blossom
vodka, pineapple, lemon

Naked & Famous 25
aqua mágica mezcal, yellow
chartreuse, aperol, lime,

El Tigre 21
ojo de tigre mezcal, passionfruit,
lime, malbec vermouth

Refreshing

The White Elephant 21
olmeca altos plata tequila,
pineapple, coconut, lime,
thai chili pepper

Gin Tiki 21
gunpowder orange gin, lemon,
falernum, almond orgeat

Blueberry Soju Spritz 21
damso blueberry soju, prosecco,
lemonade

Frisolous

BPG Dirty Martini 21
widow's walk vodka, beefeater gin,
japanese vermouth, olive brine

Whiskey Morada 21
piggy back rye, chicha morada,
lemon

Daffy Highball 21
markut lime vodka, yuzu cordial,
lemon, soda

Modified

Hugo 75 25
empress 1908 gin, elderflower,
lime, mint, soda

Nantucket Mule 21
888 cranberry vodka, ginger beer,
lime

Peach Julep 21
penelope bourbon, peach, lemon,
peach syrup



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

Zero%

Tropical Sun Tea Refresher 16
house blend herbal sun tea, orange juice, almond orgeat

Vita Colada 16
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