



THE CHART ROOM

on Prouts Neck

FOR THE TABLE

CHIPS & DIP VEGAN
Herb Grilled Naan, Muhammara

BANGS ISLAND MUSSELS
Red Coconut Curry Broth, Grilled Bread

BRUSSEL SPROUTS
Pomegranate, Parmesan, Bacon

*LAMB LOLLIPOPS
Miso Charred Squash, Chili Crisp

SEAFOOD

*LOCAL CHILLED OYSTERS
French 75 Mignonette, BPI Cocktail Sauce,
Lemon, *Contains Gin

*SHRIMP COCKTAIL
BPI Cocktail Sauce, Lemon

BAKED SCALLOPS
Shiitake, Gruyere, Chestnut

FRIED CALAMARI
Shishito, Crispy Herbs, Yuzu Tartar

SOUPS & SALADS

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

SOUP DU JOUR
Chefs Daily Selection

AUTUMN SALAD
Roasted Squash, Bitter Greens, Bleu Cheese, Spiced Pepitas,
Pumpkin Vinaigrette

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

CAESAR SALAD 14
Polenta Croutons, Parmesan Cheese,
House Caesar Dressing

GRILLED CHEESE & SOUP
Parmesan Crusted Sourdough, Gruyere, Cheddar,
Choice of Soup

ADD TO ANY SALAD

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





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MAINS

*BLACK POINT BURGER

Onion Jam, Cabot Cheddar Cheese, LTOP,
Dijonnaise, Fries
Bacon + 3

*BONE IN PORK CHOP

Black Garlic Miso Glaze, Endive Duo,
Celery Root Fondue

SEAFOOD TAGLIATELLE

Shrimp, Lobster, Vermouth,
Tarragon Breadcrumb

*SALMON

Roasted Beets, Radicchio, Pecans, Beet Vinaigrette

SHORT RIBS

Polenta, Brussels Sprout Slaw, Szechuan Jus

FISH & CHIPS

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

*MAINE LOBSTER ROLL MP

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

ROASTED CHICKEN BREAST

Gnocchi, Apple, Chicory, Pecan, Truffle Jus

ROASTED CARROT VEGAN

Squash Hummus, Herb Salad, Hazelnuts

TODAY'S FRESH CATCH

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

MARKET PRICE

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

GF BUNS AVAILABLE UPON REQUEST

AN 18% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 8 OR MORE



EXECUTIVE CHEF Matthew Dickey

CULINARY DIRECTOR Cait Morris

*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS