



THE CHART ROOM

on Prouts Neck

FOR THE TABLE

CHIPS & DIP VEGAN

Herb Grilled Naan, Muhammara

BRUSSEL SPROUTS

Pomegranate, Parmesan, Bacon

BANGS ISLAND MUSSELS

Red Coconut Curry Broth, Grilled Bread

*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

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



THE CHART ROOM

on Prouts Neck

MAINS

HUNTER'S TURKEY SANDWICH

Applewood Bacon, Cranberry Aioli, Bib Lettuce,
Herbed Stuffing Bread, Fries
Avocado + 3

*BLACK POINT BURGER

Caramelized Onion Jam, Cabot Cheddar, LTOP,
Dijonnaise, Brioche Bun, Fries
Bacon + 3

*SALMON TARTIN

House Pastrami Cured Salmon,
Demi sec Tomato, Pickled Onion, Boursin

BANH MI

Braised Pork, Soy Caramel, Pickled Vegetables,
Torn Mint & Cilantro, Fries

RISOTTO

Pumpkin, Truffle Pecorino,
Pomegranate Molasses
*Vegan Upon Request

CRISPY CHICKEN SANDWICH

Snap Pea & Carrot Slaw, Gochujang Mayo,
Brioche Bun, Fries

FISH & CHIPS

Lightly Battered Local Filet, BPI Coleslaw,
Herbed Tartar Sauce, Fries

*MAINE LOBSTER ROLL MP

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

SIDES

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

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

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