

# BP Oysterette

## OYSTERS

SEE BOARD/OYSTER MENU FOR DAILY SELECTION OF EAST & WEST COAST OYSTERS

On The Half	BPO cocktail sauce & seasonal mignonettes	MP
Ceviche Style	red onion, chiles, lime, cilantro	MP
Rockefeller	baked with spinach, bechamel, parmesan (½ doz/doz)	18/35
Fried	½ doz cornmeal crusted, BPO tartar sauce	18
Shooters	cocktail sauce, horseradish, dash of hot sauce (add sake \$2)	3

## RAW BAR

BPO Crudo	changes based on what's good and fresh!	MP
Ahi Tuna Tartare	lemon, olive oil & parmesan on herbed crostini	16
Ceviche Mixto	shrimp, calamari, chipotle sauce, red onions & cilantro	17
Prawn Cocktail	white shrimp, avocado, BPO cocktail sauce	16

## SEAFOOD TOWER

BUILD YOUR OWN

served with BPO mustard sauce and seasonal mignonettes. choose from:

½ Maine Lobster	17
½ lb Alaskan King Crab Legs	30
Jumbo Lump Crab Cocktail	18
Stone Crab Claw	7
Oyster On The Half	3.5
Clam On The Half	4
Prawn	6

## FALL SPECIALS

Grilled Octopus	Spanish chorizo, sweet potato & hazelnut romesco sauce, lemon zest	18
Seared Ahi Tuna Nikkei	sesame seeds, avocado & soy dashi	19
Fall Chopped	kale, roasted squash & brussels, walnuts, pomegranate seeds, parmesan, mustard vinaigrette	14

## SOUPS & SALADS

ADD TO SALAD — CHICKEN 7, SHRIMP 8, OR SALMON MP

New England Clam Chowder	clams, potatoes, light cream broth	8
Butter Lettuce Salad	Pt Reyes blue, crispy shallots & vinaigrette	14
Caesar Salad	romaine hearts, croutons, parmesan	12
Crab & Shrimp Louis Salad	jumbo lump crab, prawn, romaine, avocado, tomato, cucumber, egg	22

## SHARED PLATES

Steamed & Grilled Artichoke	BPO tartar sauce and grilled lemon	16
Fried Calamari	cornmeal crusted with BPO tartar sauce	17
Mussels	red curry or white wine & herbs   add coconut rice \$3	18
Crab Cake	jumbo lump crab with BPO tartar sauce & arugula salad	22
Lobster Mac & Cheese	Maine lobster, parmesan, herbs, truffle oil	23
Fried Clams	whole belly clams served with fries & BPO tartar sauce	26
Ipswich Steamers	Maine soft shell clams   Spinney Creek, New England	MP

## BPO SAUCES

Pesto
Chimichurri
Lemon Caper
BPO Tartar
Black Bean Ginger Relish

## MAIN PLATES

Just Hooked	today's fresh catch flown in daily! served with side and sauce	MP
Steamed Maine Lobster	1.5 lb. with potatoes, corn & arugula salad	MP
Fish Tacos	crispy Atlantic Cod, cabbage and BPO secret sauce	16
Seared Ahi Tacos	lettuce, pickled carrot & cucumber, spicy aioli, sesame seeds	17
Blue Plate Burger on Brioche Toast	Creekstone angus beef, tillamook cheddar, fries	16
Fish & Chips	Atlantic Cod, Old Bay fries & BPO tartar sauce	19
Linguine with Clams	white wine, olive oil, garlic sauce	19
Ahi Sandwich	tarragon aioli, arugula, pickled onions, brioche, choice of side	19
Lobster Tacos	Maine lobster, jack cheese, truffle oil, crispy shell	23
Grilled Chicken	half Mary's chicken marinated in fresh herbs & citrus, choice of side	23
Pesto Shrimp	served over linguine or sautéed spinach	23
Lobster Roll	dressed or undressed Maine lobster, brioche roll (lettuce cups available), choice of side	26

Alaskan King Crab Legs	steamed with potatoes, corn & arugula	MP
------------------------	---------------------------------------	----

## SIDES

slaw	6	Old Bay fries	6	cheesy garlic bread	6
arugula & parmesan salad	7	garlic spinach	7		
coconut brown rice	7	farmers market veggie	7		
mac & cheese	8				

## DESSERT

BPO Famous Key Lime Pie	9	
Custom Crafted Grateful Spoon Gelato	7/11	
chocolate peanut butter	salted caramel	
blueberry sorbet	vanilla Greek yogurt	

\*Consuming raw or uncooked foods may increase risk of food-borne illness (vibrio vulnificus bacteria in clams & oysters). May contain raw shelled eggs.