



TODAY'S OYSTERS

WEST COAST

BAYWATER SWEETS Thorndyke bay, WA | 02.01/6:15am*
KUMIAI Baja, Mexico | 02.05/6:45am*

EAST COAST

BLUE PLATE ROYALE VA | 02.04/6am*
NAKED COWBOY Long Island Sound, NY | 02.05/6am*
MOO MOO ISLAND NY | 02.05/6:45am*

All oysters 3.5ea | Chef's choice 36doz
served with BPO sauces: French mignonette, seasonal mignonette, and spicy cocktail.

**This is the date and time our oysters were lovingly harvested.*

SHARE

OYSTERS ROCKEFELLER spinach, béchamel, parmesan 22half/38doz
FRIED OYSTERS half doz 18
GRILLED OYSTERS Kilpatrick, Lilliwaup or Kyoto 21half/37doz
KING CRAB LEGS Alaska, chilled or steamed 25half lbs
FLORIDA STONE CLAWS BPO mustard & cocktail sauce 10ea/35halfLB/65LB
THE PLATEAU 6 oysters, 3 large prawns, jumbo lump crab cocktail, half Maine lobster 75
THE MOTHER SHUCKER 2 King crab legs or 6 stone claw**, 12 oysters, 12g Osictra caviar,
6 large prawns, jumbo lump crab cocktail, Maine lobster 155
BPO CUSTOM TOWER create your own masterpiece from our raw bar MP
CRAB CAKE jumbo lump crab, BPO tartar, butter lettuce, pickled onion 24
FRIED CALAMARI zucchini chips 17
MUSSELS red curry, or skillet 22
CEVICHE MIXTO shrimp, calamari, chipotle sauce, red onions & cilantro 17
PRAWN COCKTAIL BPO mustard & cocktail sauce 16
AHI TUNA TARTARE avocado, citrus sweet soy & black sesame 17
LOBSTER TRUFFLE OIL MAC & CHEESE parmesan 24
GRILLED ARTICHOKE tartar & lemon 14

***based on availability*

SHARE IF YOU WANT

NEW ENGLAND CLAM CHOWDER the real deal! 8
CAESAR SALAD baby gem, croutons, parmesan 14
ICEBERG LOUIS jumbo lump crab, avocado, tomato, cucumber & pickled onion 22
SPANISH OCTOPUS peewee potatoes, heirloom tomato, arugula & fennel 19
CIOPPINO fresh seafood, herbs, white wine, kombu marinara 23
SPAGHETTI & CLAMS garlic butter, fumet 19
STEAMERS NY, garlic butter, herbs 19
OPAH Mexico, snap peas, yellow curry, safflower 19
ORA KING SALMON New Zealand, Herb Salad 19
BRANZINO Greece, whole fish grilled, herb salad 24
WHOLE LOBSTER Maine, steamed, butter 44
FISH & CHIPS Atlantic Cod, Old Bay fries 19
FISH TACOS Atlantic Cod, cabbage & BPO tartar sauce 16
POKÉ TACOS iceberg, pickled carrot & radish, wasabi aioli, bonito flake 17
LOBSTER TACOS jack cheese, truffle oil, crispy shell 24
LOBSTER ROLL dressed or undressed, roll or lettuce cup, with choice of side 26
BPO FISH SANDWICH choice of side 19
BLUE PLATE BURGER Creekstone angus beef, Tillamook cheddar, fries 17

[add to salads: chicken 7, shrimp 9, or salmon MP]

MORE PLEASURE

SLAW 6 | OLD BAY FRIES 6 | ARUGULA SALAD 7 | FORBIDDEN RICE 7 | SEASONAL VEGETABLE 8 | MAC & CHEESE 8

SWEET LIFE

BPO FAMOUS KEY LIME PIE have a slice, or take home a whole pie! 9/50
GRATEFUL SPOON GELATO custom-crafted for BPO 7/11

This menu is sustainable where possible and approved by Oregon Native Chef Dominique Crisp.

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

Su-Th 11:30am-10pm, F&S 11am-10pm • Oyster Hour everyday 4-6pm • 1355 Ocean Ave, Santa Monica • 310-576-3474