

ANCHORS

OUR BPO CLASSICS

New England Clam Chowder <i>the real deal!</i>	8
Iceberg Louis <i>jumbo lump crab, avocado, tomato, cucumber & pickled onion</i>	22
Fried Calamari <i>cornmeal crusted, zucchini chips & BPO tartar sauce</i>	17
Crab Cake <i>jumbo lump crab, BPO tartar, butter lettuce, pickled onion</i>	24
Fish & Chips <i>Atlantic Cod, Old Bay fries & BPO tartar sauce</i>	19
Spanish Octopus <i>peewee potatoes, heirloom tomato, arugula & fennel</i>	19
BPO Fish Sandwich <i>choice of side</i>	19
Lobster Mac & Cheese <i>Maine lobster, parmesan, herbs, truffle oil</i>	24
Spaghetti Vongole <i>clams white wine, olive oil & garlic</i>	19
Lobster Roll <i>dressed or undressed, roll or lettuce cup, with choice of side</i>	26
Cioppino <i>everything fresh we have in a slow-simmered tomato base, with bread</i>	23

FOR THE CREW

SHARING IS CARING

Fish Tacos <i>Atlantic Cod, cabbage & BPO secret sauce</i>	16
Poké Tacos <i>iceberg, pickled carrot & radish, wasabi aioli, bonito flake</i>	17
Lobster Tacos <i>Maine lobster, jack cheese, truffle oil, crispy shell</i>	24
Mussels <i>choice of red curry, white wine or skillet add forbidden rice 5</i>	22
Peel & Eat Scampi <i>spiced & cooked to order, garlic butter, with bread</i>	28

FARMERS MARKET

Arugula & Parmesan Salad <i>lemon & olive oil</i>	7
Farmers Market Salad <i>fresh from the market with sherry mustard dressing</i>	14
Caesar Salad <i>romaine hearts, croutons, parmesan</i>	14
Artichoke <i>steamed & grilled, served with tartar & lemon</i>	14
Seasonal Vegetable <i>ask your server what Chef bought today!</i>	8
Eggplant Zucchini Parmesan <i>breaded & baked, tomato & parmesan</i>	16

ADD TO SALADS — CHICKEN 7, SHRIMP 9, OR SALMON MP

TURF

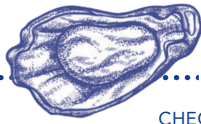
Mary's Chicken <i>marinated bone-in chicken breast, choice of side</i>	15
Blue Plate Burger <i>Creekstone angus beef, Tillamook cheddar, fries</i>	17

SIDES

Slaw	6
Old Bay Fries	6
Garlic Spinach	7
Forbidden Rice	7
Mac & Cheese	8

SWEETS

BPO Famous Key Lime Pie <i>have a slice or take home a whole pie!</i>	9/50
Grateful Spoon Gelato <i>custom-crafted for BPO</i>	7/11



OYSTERS

CHECK THE CHALKBOARD FOR
TODAY'S SELECTION!

	½ doz	doz
Chef Dom's Dozen <i>Chef's selection chilled on the half</i>	16	30
On The Half <i>select your favorites from our daily list with mignonettes</i>		MP
Ceviche Style <i>chiles, lime, cilantro, red onion</i>		MP
Rockefeller <i>baked with spinach, béchamel, parmesan</i>	18	35
Fried <i>½ doz cornmeal crusted, BPO tartar sauce</i>	18	
Grilled <i>choose your style: Kilpatrick, Lilliwaup or Kyoto</i>	16	30
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Wine & Brine <i>Chef's choice of three oysters & three matching wines</i>		20
Shooters <i>BPO cocktail sauce, horseradish, dash of hot sauce add sake 2</i>		4

SEAFOOD MARKET

House Sashimi <i>changes based on what's fresh!</i>	MP
Ahi Tuna Tartare <i>avocado, citrus sweet soy & black sesame</i>	17
Ceviche Mixto <i>shrimp, calamari, chipotle sauce, red onions & cilantro</i>	17
Prawn Cocktail <i>large prawns with BPO mustard & cocktail sauce</i>	16

TOWERS

THE FRESHEST SEAFOOD ON TOWERS OF ICE.

THE PLATEAU 75

6 Oysters
 3 Large Prawns
 Jumbo Lump Crab Cocktail
 ½ Maine Lobster

THE MOTHER SHUCKER 120

2 King Crab Legs or 6 Stone Claw*
 12 Oysters
 12g Osetra Caviar
 6 Large Prawns
 Jumbo Lump Crab Cocktail
 Maine Lobster

BPO CUSTOM TOWER MP

CREATE YOUR OWN MASTERPIECE
FROM OUR RAW BAR

*BASED ON AVAILABILITY

JUST HOOKED

SOURCED DIRECTLY FROM FISHERMAN ACROSS THE WORLD, OUR SEAFOOD IS FLOWN IN AND PICKED UP DAILY FROM LAX, BRINGING UNPARALLELED VARIETY & QUALITY TO OUR GUESTS. WE PASSIONATELY PREPARE THESE DELICACIES FOR YOU WITH OUR OWN BPO STYLE & FLAIR.

CONSUMING RAW OR UNCOOKED FOODS MAY INCREASE RISK OF FOOD-BORN ILLNESS (VIBRIO VULNIFICUS BACTERIA IN CLAMS & OYSTERS). MAY CONTAIN RAW SHELLED EGGS.

OYSTER HOUR

4-6PM EVERYDAY

WINE & BEER \$5

House Rosé & White Today's Beer & Sake

\$10 OYSTERS

RAW

Chef's Special ½ Dozen
with sauces. ceviche or sashimi style.

CRISPY

3 Fried Oyster Sliders
on brioche, served with pickle and tartar sauce.

GRILLED

½ Dozen Fried to Perfection
with cocktail and tartar sauce.

½ Dozen

choose your style:

- Kilpatrick (Worcestershire, hot sauce, brown sugar)
- Lilliwaup (chipotle, charred onion, garlic)
- Kyoto (white miso, furikake, green onion)

BLUE PLATE NEWS

NOW SELLING

our famous key lime pies whole — take one to go!

COMING SOON

BPO mobile oyster bar

book our vintage VW combi van for your next event or party!



enjoy Baja fresh tacos at our sister restaurant down the street.
1515 Ocean Avenue