



TODAY'S OYSTERS

WEST COAST

GLACIER POINT Kachemak Bay, AK | 04.04/7:00am*
HAMMERSLEY Puget Sound, WA | 04.04/5:30am*
NIGHT TIDE Thorndyke Bay, WA | 04.05/5:30am*
HENDERSON INLET Henderson Inlet, WA | 04.04/6:00am*

EAST COAST

AUNT DOTTY'S Duxbury, MA | 04.04/6:00am*
BEACH PLUM Buzzard's Bay, MA | 04.04/5:00am*

All oysters 3.5ea | Chef's choice 36doz
served with BPO sauces: French mignonette, pink peppercorn mignonette, and "rowdy" cocktail sauce.

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

SHARE

CRISPY FRIED OYSTERS BPO tartar & "rowdy" cocktail sauce 19
GRILLED OYSTERS Kilpatrick, Lilliwaup or Kyoto 21half/37doz
OYSTERS ROCKEFELLER spinach, béchamel, parmesan 22half/38doz
ALASKAN KING CRAB LEGS chilled or steamed half # 25
FLORIDA STONE CLAWS BPO mustard & cocktail sauce 15ea/40half#/75full#
THE PEARL 6 oysters, 3 large prawns, salmon belly sashimi, half Maine lobster 75
ANCHOR MOTHER OF PEARL half # of Alaskan king crab legs or half # of Florida stone claws, 12g
Osietra caviar, 6 large prawns, salmon belly sashimi, whole Maine lobster 155
BPO CUSTOM TOWER create your own masterpiece from our raw bar MP
CRAB CAKE jumbo lump crab, BPO tartar, butter lettuce 24
CRISPY CALAMARI zucchini chips 17
MUSSELS with red curry, or hot skillet 22
STEAMERS Ipswich, white wine & herbs 21
SKEWERED SKULL ISLAND PRAWNS Australia, garlic butter, pea tendrils, chimichurri 18
CEVICHE MIXTO shrimp, calamari, chipotle sauce, red onions & cilantro 17
PRAWN COCKTAIL BPO mustard & "rowdy" cocktail sauce 16
AHI TUNA TARTARE avocado, citrus sweet soy & black sesame 17
MAINE LOBSTER MAC & CHEESE white truffle oil, parmesan, bread crumb 24
GRILLED ARTICHOKE tartar & lemon 14

SHARE IF YOU WANT

NEW ENGLAND CLAM CHOWDER the real deal! 9
DELICIOUS EGGLESS CAESAR baby gem, croutons, parmesan 14
SPRING FARM SALAD Coleman Farm greens, sugar snap pea, tomato, avocado, ginger-lemon vinaigrette 12
ICEBERG LOUIE jumbo lump crab, black tiger prawn, avocado, tomato, cucumber 22
CIOPPINO mussels, clams, prawns, white fish, spicy marinara 23
SPAGHETTI & CLAMS garlic butter, fumet 21
STEAMED WHOLE LOBSTER, Maine # & a half 49
LUBINA Spain, whole fish grilled, herb salad 60
SEARED ORA KING SALMON New Zealand, herb salad 28
SWORDFISH New Zealand, curry sauce, snap peas 21
FISH & CHIPS Icelandic Cod, Old Bay fries 19
FISH TACOS Icelandic Cod, cabbage & BPO tartar sauce 17
LOBSTER ROLL dressed or undressed, choice of side 26
SURF N' TURF TARTARE Roe, Australian wagyu, charred onion, fried caper, toast 18
[add to salads: chicken 7, shrimp 9, or salmon 10]

MORE PLEASURE

SLAW 6 | OLD BAY FRIES 6 | ARUGULA SALAD 7 | WHITE SOY SNAP PEAS 8 | MAC & CHEESE 8

SWEET LIFE

BPO FAMOUS KEY LIME PIE have a slice, or take home a whole pie! 10/50
GRATEFUL SPOON GELATO mint chocolate chip or pistachio 7

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.*