

BOSTONIA

PUBLIC HOUSE

ESTABLISHED 2014

Monday – Friday 3PM to 5PM

SNACKS

House made French onion dip	8
salt and pepper potato chips	
Rosemary polenta fries	8
parmesan cheese, truffle aioli	
Tater tot poutine	8
crispy tater tots, black pepper brown gravy, melted cheese	

BOARDS

Cheese: Our selection of artisanal handcrafted cheese	17
Charcuterie: Collection of cured meats served with house made accoutrements.....	18

STARTERS

BPH clam chowder	9
smoked bacon, leek, celery, marble potatoes	
Fork tender meatballs	12
house made tomato sauce, parmesan, herbed breadcrumbs	
“Salt and pepper” wings	13
serrano pepper, celery, blue cheese crumbles	

Maine mussels	14
chorizo, leek, piquillo pepper, garlic butter	

Spice rubbed pork ribs	14
12 hour duck fat roasted pork ribs, coriander slaw	

Lump crab dip	17
house made salt and pepper potato chips	

RAW BAR

Local MA oysters*	3 ea
horseradish, lemon, mignonette	

Chilled shrimp cocktail*	3 ea
BPH horseradish cocktail sauce, lemon	

Cocktail crab claws	4 ea
bloody mary horseradish cocktail sauce	

Tuna crudo*	16
avocado, cucumber, cilantro, sesame seeds	

Chilled seafood platter*	60
6 oysters, 6 shrimp, 6 crab claws, tuna crudo	

<i>Add chilled lobster salad</i>	15
--	----

SALADS

Roasted beet salad	12
prosciutto, fresh hearts of palm, honey ricotta, banyuls vinaigrette, peppered pistachios	

Cobb salad	12
north country black forest ham, grape tomatoes, cage free egg, radish, gorgonzola, black pepper ranch dressing	

Chopped salad	12
apple smoked bacon, grape tomatoes, carrots, cucumber, feta cheese, white balsamic vinaigrette	

add: all natural chicken 6/ salmon 8/ steak 10/ shrimp 10/ diver scallops 12/ lobster 12

BUN *(all served with salt and pepper fries)*

Grilled natural chicken sandwich	15
basil pesto, mozzarella, vine ripe tomatoes, seasonal greens, brioche bun	

BPH burger*	16
ground beef, Vermont white cheddar, apple smoked bacon, dijonaise, red onion slaw	

Pulled pork sandwich	15
coriander cole slaw, bread and butter pickles, salt and pepper fries	

The BPH Big Dog	14
all beef natural casing hot dog, baked beans, grated cheese, cole slaw, pickled vegetables, sliced jalapeno	

Chilled lobster roll	19
fresh Maine lobster, bacon, avocado, citrus aioli, coriander	

Hot lobster roll	19
fresh Maine lobster, clarified butter	

BPH CLASSICS

Crab crusted cod	29
slab pancetta, roasted onions, marble potato succotash, tarragon butter	

Hand pulled lamb sugo	27
swiss chard, roasted onions, hazelnuts, rigatelli pasta, rosemary lamb jus, shaved parmesan cheese	

Lobster mac & cheese	25
lobster, three cheese mornay, herb breadcrumbs	

Creamy carnaroli risotto	24
sweet yellow corn, sugar snap peas, serrano ham, truffle fontina cheese	

BITES 5 EA

Hand cut candied pepper bacon

Chorizo roasted potatoes, romesco sauce, Marcona almonds

TOASTS 5 EA

Hummus, piquillo peppers, feta cheese

Speck ham, roasted beet, honey ricotta

Spicy coppa, Vermont goat cheese, pickled grapes

SLIDER 5 EA

Kobe beef cheese burger slider*
caramelized onion-tomato jam, gorgonzola cheese

please inform server of any allergies

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness*