

BOSTONIA

PUBLIC HOUSE

— ESTABLISHED 2014 —

SNACKS

House Made French Onion Dip salt & pepper potato chips.....	8
Rosemary Polenta Fries parmesan cheese, truffle aioli.....	9
Tater Tot Poutine	9
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 & Pepper” Wings	13
serrano pepper, blue cheese ranch	
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 & pepper potato chips	

RAW BAR

Local MA Oysters*	3 ea
horseradish, lemon, mignonette	
Chilled Shrimp Cocktail*	3 ea
bph horseradish cocktail sauce, lemon	
Tuna Crudo*	16
avocado, cucumber, cilantro, sesame seeds	
Chilled Seafood Platter*	90
6 oysters, 6 shrimp, chilled lobster tail, alaskan king crab leg, tuna crudo	

please inform server of any allergies

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

PRIX-FIXE LUNCH

(Monday-Friday 11:30-3:00)

Please Select A Starter & A Main For 19

STARTERS

BPH Clam Chowder smoked bacon, leek, celery, marble potatoes
Rosemary Polenta Fries parmesan cheese, truffle aioli
Simple Green Salad cucumber, tomato, white balsamic vinaigrette
Roasted Garlic Hummus seasonal vegetable crudite, pressed sourdough bread
Pate De Campagne country style pate, mustard, cornichons, warm bread
Onion Dip house made french onion dip and chips

MAINS

Shrimp Sweet Gem Lettuce Salad crisp gem lettuce, radish, garlic baguette crisp, parmesan cheese, housemade cesar dressing
Chicken Spinach & Watercress Salad hard egg, toasted hazelnuts, vermont goat cheese, dried cranberry, banyuls vinaigrette
Grilled Faroe Island Salmon* french green lentils, vegetable jardiniere, cumin yogurt sauce
Pulled Pork Sandwich coriander cole slaw, bread & butter pickles, salt & pepper fries
The BPH Big Dog all beef natural casing hot dog, vermont cheddar, baked beans, crisp coleslaw, housemade giardiniera vegetables
Lobster Mac & Cheese lobster, three cheese mornay, herb breadcrumbs
Steak Sandwich* caramelized onion-tomato jam, gorgonzola cheese, sourdough bread, black pepper aioli

no substitutions or split plates

SALADS

Spinach & Watercress Salad	14
hard egg, toasted hazelnuts, vermont goat cheese, dried cranberry, banyuls vinaigrette	
Sweet Gem Lettuce Salad	14
crisp gem lettuce, radish, garlic baguette crisp, parmesan cheese, housemade cesar dressing	
Chopped Salad	14
broccoli, tomato, carrots, apple smoked bacon, white balsamic vinaigrette, feta cheese	
<i>add: naturally raised chicken breast 6/ grilled salmon 9 shrimp 10/ lobster 14 / seared scallops 12 / steak 10</i>	

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

The BPH Big Dog	14
all beef natural casing hot dog, vermont cheddar, baked beans, crisp coleslaw, housemade giardiniera vegetables	
Naturally Raised Grilled Chicken Breast Sandwich	16
smoked bacon, fig mustard, arugula, fontina cheese, brioche bun	
BPH Burger*	17
grass fed ground beef, caramelized onion tomato jam, smoked gouda cheese, baby spinach, umami mayo, brioche bun	
Classic Hot Lobster Roll	25
warmed maine lobster, butter, sea salt, chives	
Chilled Lobster BLT	28
chilled lobster, citrus aioli, vine ripe tomatoes, peppered bacon, watercress	

BPH CLASSICS

Crab Crusted Cod	29
slab pancetta, roasted onions, marble potato succotash, tarragon butter	
George’s Bank Scallops*	29
braised chickpeas & merguez sausage soffritto, piquillo peppers, caramelized cauliflower	
Lobster Mac & Cheese	25
lobster, three cheese mornay, herb breadcrumbs	
Creamy Carnaroli Risotto	25
sweet yellow corn, seasonal vegetables, serrano ham, truffle fontina cheese	