

BOSTONIA

PUBLIC HOUSE

— ESTABLISHED 2014 —

New Year's Eve!

Classics

RAW BAR

Local MA Oysters* ^{GF}	3ea
horseradish, cocktail sauce, lemon, mignonette	
Chilled Shrimp Cocktail* ^{GF}	4ea
horseradish cocktail sauce, lemon	
Scallop Ceviche* ^{GF}	19
george's bank scallops, blood orange, fuyu persimmon, english cucumber, serrano, taro root chips	
Chilled Seafood Platter* ^{GF}	80
9 oysters, 9 shrimp, scallop ceviche	

SOUP

French Onion	13
caramelized onion, beef brodo, gruyère crostini	
Roasted Butternut Squash	12
coconut milk, vadouvan curry, tarragon crème fraîche, toasted hazelnuts	

SALAD

Sweet Gem Caesar	14
crisp gem lettuce, garlic crouton, shaved parmesan, anchovy caesar dressing	
Beet and Acorn Squash ^{GF}	15
baby arugula, mint yogurt, candied pistachio, pomegranate, watermelon radish	

STARTERS

House Made Onion Dip	9
salt and pepper potato chips	
Lump Crab Dip	20
salt and pepper potato chips	
Hand Cut Candied Pepper Bacon	7
Tater Tot Poutine	10
crispy tater tots, brown gravy, melted cheese	

ENTREE

BPH Burger*	20
grass fed ground beef, caramelized onion tomato jam, smoked gouda, baby spinach, umami mayo, brioche bun	
Classic Hot Lobster Roll	25
butter poached lobster, sea salt, chives, brioche bun	
Crab Crusted Cod	35
tuscan white bean stew, benton virginia ham, beurre blanc	
Alba Truffle Risotto ^{GF}	40
carnaroli rice, celery root, cauliflower, pecorino, sage, lemon oil, fresh shaved truffles	

please inform server of any allergies

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

GF designates item can be prepared gluten free