

BOSTONIA

PUBLIC HOUSE

ESTABLISHED 2014

SNACKS

House made French onion dip & crispy potato chips	8
Parmesan polenta fries	8
Tater tot poutine	8

NEW ENGLAND CHEESE BOARD

Our daily selection of artisanal handcrafted cheese, made by local New England farmers	17
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CHARCUTERIE BOARD

Daily collection of cured meats, garnished with house made accoutrements	18
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CHILLED SEAFOOD

Local MA oysters	3
{horseradish, lemon, mignonette}	
Chilled shrimp cocktail	17
{BPH horseradish cocktail sauce, lemon}	
Tuna crudo	16
{avocado, cucumber, cilantro, sesame seeds}	
Classic lump crab cocktail	19
{jumbo lump crab, house made cocktail sauce}	
Chilled seafood platter	69
{six oysters, six shrimp, tuna crudo, local lump crab}	
add chilled lobster salad	14

SALADS

Roasted beet salad	14
{arugula, honey ricotta, cider vinaigrette}	
“Bostonia” chopped salad	15
{bacon, tomatoes, local feta cheese, avocado, cucumber, radish, white balsamic vinaigrette}	
add	
Natural chicken breast ...	10
Faroe Island salmon	10
Grilled shrimp	10
Coulotte steak	10
Seared scallops	12
Lump crab	12
Lobster	12

STARTERS

BPH clam chowder	9
{leek, celery, bacon, local potatoes}	
Fork tender meatballs	12
{parmesan cheese, basil oil}	
Warm lump crab dip	17
{Old Bay spiced house made potato chips}	
Steamed Maine mussels	14
{fennel, lemon, harissa butter}	
Seared Georges Bank scallops	16
{Limoncello, cipollini onions}	
Berbere spiced pork ribs	14
{house made slaw}	
Harissa spiced chicken wings	13
{coriander and sesame seeds}	

ENTREES

Crab crusted cod	29
{chorizo, asparagus, marble potato succotash, chive butter}	
Grilled Faroe Island salmon	26
{roasted potatoes, green beans, olive tapenade, piquillo pepper, tomato confit}	
Georges Bank scallops	29
{saffron ricotta dumplings, merguez sausage, zucchini, tomato confit}	
All natural roasted statler chicken breast	26
{wild boar sausage, sweet potato and corn hash, grilled scallion vinaigrette}	
“Steak and potatoes”	29
{prime coulotte steak, potato gratin, sautéed spinach, red wine jus}	
Braised lamb pasta	27
{organic mushroom sauté, goat cheese, handmade mafalde pasta}	
Preserved lemon risotto	17
{local farm vegetables, truffle cheese}	
BPH burger*	17
{prime ground beef, crisp local smoked bacon, Vermont cheddar cheese, onion coleslaw, dijonnaise}	
Lobster roll	24
{served warm with drawn butter, brioche roll}	
Lobster mac & cheese	24
{lobster, radiatore pasta, three cheese, breadcrumbs}	
SIDES	
Salt and pepper fries	5
“Bostonia” baked beans smoked bacon crumble	6
Old fashioned mac & cheese	7
Buttered Yukon fingerling potatoes	7
Sautéed spinach	6

please inform your server of any allergies

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