



Starters

Blue Point Oysters* cab franc mignonette & cocktail	15
Gulf Shrimp Cocktail bloody mary cocktail sauce	15
Alaskan King Crab half pound, honey mustard	25
Salt & Pepper Calamari black garlic aioli, sweet & sour	14
Steamed Mussels roasted garlic, sofrito, white wine	12
Berkshire Pork Belly kimchi, peanuts, bourbon glaze	13

Chilled Seafood Tower* 80 oysters, shrimp cocktail, smoked mussels, king crab, lobster & shrimp salad, jonah crab claws & accoutrements

Soups / Small Salads

Lobster Bisque maine lobster, crème fraiche	8 / 10
Roasted Tomato Bisque gorgonzola, herb croutons	5 / 7
Soup of the Day chef's daily creation	6 / 8
Mixed Greens grape tomato, red onion, cucumber honey balsamic vinaigrette	7
BPG Caesar shaved parmesan, white anchovies, kalamata olives, garlic bread crumbs	9
Titanic Iceberg hickory bacon, boiled egg, red onion, creamy roquefort or 1,000 island	10
- add to any salad -	
Maryland Blue Crab, Grilled Salmon or Blackened Shrimp	7

◆ GUESTS WITH FOOD ALLERGIES
SHOULD ALERT THEIR SERVER ◆

*THERE IS AN INCREASED DANGER OF FOOD-
BORNE ILLNESS WHEN CONSUMING RAW OR
UNDER-COOKED MEATS OR SEAFOOD PRODUCTS

MENU ITEMS ARE SUBJECT TO CHANGE SEASONALLY

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BP May 2019

House Specialties

Nag's Head Grouper lobster mashed potatoes, braised spinach, vermouth cream	24
Shrimp & Scallops butternut squash purée, carrots, peas, pecans, bourbon glaze	19
Crab Cake Entrée napa slaw, klondike rose potatoes, honey mustard	18
Gulf of Maine Salmon* polenta, mushrooms, pearl onions, greens, rosemary burgundy	17
Chicken & Lobster Pasta Maine lobster, penne pasta, spinach, lobster cream	17
Filet Oscar* lump blue crab, asparagus, mashed potatoes, béarnaise	20
Fish and Chips day boat cod, hand cut fries, creamy coleslaw, tarter sauce	16
Grilled Swordfish* sweet potato, swiss chard, taso ham, creamed leeks	19
Surf & Turf* petite filet mignon, lobster tail, mashed potatoes, asparagus	27

Spa Selections

450 calories or less

served with whole grain jasmine rice, steamed broccoli, extra virgin lemon oil

grilled salmon*	17	grilled shrimp	15	seared ahi tuna*	19
petite filet*	16	seared scallops	18	blackened swordfish	19



Blue Point Express

three courses on the fly



- select a soup -

roasted tomato bisque / daily soup / lobster bisque (add \$2)

- select a salad -

mixed greens / titanic iceberg / BPG caesar

- select a sandwich or an entree -

turkey reuben	petite filet mignon* ~ bearnaise
lobster & shrimp roll	sauteed shrimp ~ lemon butter
beer battered cod	grilled salmon* ~ chardonnay cream
14	18

Big Salads / Sandwiches

Grilled Salmon* baby arugula, candied pecans, red onion, goat cheese, lemon thyme vinaigrette	17
Chicken & Berry spinach, mixed berries, almonds, pecorino romano, raspberry poppy vinaigrette	14
Maine Lobster Cobb Salad boiled egg, tomato, bacon, feta, avocado, maple dijon dressing	21
Blue Point Burger* <i>Certified Angus Beef®</i> amish cheddar, applewood smoked bacon, lettuce, tomato, onion, kettle chips	16
Blackened Grouper jalapeño tartar, napa cabbage slaw, kettle chips	19
Turkey Reuben baby swiss, pickled red cabbage, russian dressing, ciabatta, kettle chips	13
Grilled Chicken Club bacon, cheddar, avocado, tomato, romaine, ciabatta, kettle chips	14
Salmon BLT applewood smoked bacon, tomato, bibb, pesto aioli, house chips	16