



Cold Starters

Blue Point Oysters*	15
cab franc mignonette & cocktail	
Gulf Shrimp Cocktail	15
bloody mary cocktail sauce	
Alaskan King Crab	25
half pound, honey mustard	
Ahi Tuna Tartare*	16
wasabi-avocado mousse, sweet potato chips	

Chilled Seafood Tower*	75
oysters, shrimp cocktail, smoked mussels, king crab, lobster & shrimp salad, jonah crab claws & accoutrements	

Hot Starters

Salt & Pepper Calamari	14
black garlic aioli, sweet & sour	
Smoked PEI Mussels	10
half pound, jalapeno tartar sauce	
Roasted Wild Mushrooms	11
cornmeal gnocchi, truffle vinaigrette	
Adobo Lamb Spring Rolls	10
pickled veggies pineapple mint chutney	

Soups / Small Salads

Lobster Bisque	8 / 10
maine lobster, crème fraiche	
Roasted Tomato Bisque	5 / 7
gorgonzola, herb croutons	
Mixed Greens	9
goat cheese, red onion, candied pecans, lemon-thyme vin	
BPG Caesar	9
shaved parmesan, white anchovies, kalamata olives, garlic bread crumbs	
Titanic Iceberg	8
hickory bacon, boiled egg, red onion, creamy roquefort or 1,000 island with Maryland Blue Crab	
	14

◆ 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

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BP Nov 2017

House Specialties

Nag's Head Grouper	21
lobster mashed potatoes, braised spinach, vermouth cream	
Shrimp & Scallops	19
smoked cauliflower purée, zucchini, heirloom carrots, creamed corn	
Crab Cake Entrée	17
napa slaw, klondike rose potatoes, honey mustard	
Gulf of Maine Salmon*	15
mushrooms, brussels sprouts, jerusalem artichokes, balsamic dijon	
Chicken & Lobster Pasta	16
Maine lobster, penne pasta, spinach, lobster cream	
Filet Oscar*	20
lump blue crab, asparagus, mashed potatoes, béarnaise	
Cornmeal Crusted Catfish	15
shrimp, bbq eggplant, haricot vert, pencil cob grits	
Grilled Swordfish*	18
sea island red peas, wild rice, cider braised chard, squash curry	
Broiled Lobster Tail	19
klondike rose potatoes, green beans, drawn butter	
Surf & Turf*	27
petite filet mignon, lobster tail, mashed potatoes, asparagus	

Spa Selections

450 calories or less

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

grilled salmon* 14	grilled shrimp 14	seared ahi tuna* 18
petite filet* 14	blackened chicken 11	blackened swordfish 17



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
lobster & shrimp roll
cornmeal fried catfish
13

petite filet mignon* ~ bearnaise
sautéed shrimp ~ lemon butter
grilled salmon* ~ chardonnay cream
17

Big Salads / Sandwiches

Grilled Salmon*	14
mesclun, artichokes, buttermilk blue, almonds, balsamic vinaigrette	
Chicken & Apple	12
baby arugula, candied pecans, red onion, goat cheese, lemon thyme vinaigrette	
Grilled Shrimp Caesar	15
baby romaine, parmesan, kalamata olives, garlic bread crumbs	
Blue Point Burger* <small>Certified Angus Beef®</small>	13
amish cheddar, applewood smoked bacon, lettuce, tomato, onion, kettle chips	
Blackened Grouper	18
jalapeño tartar, napa cabbage slaw, kettle chips	
Turkey Reuben	11
baby swiss, pickled red cabbage, russian dressing, ciabatta, kettle chips	
Grilled Chicken Club	11
bacon, cheddar, avocado, tomato, romaine, ciabatta, kettle chips	