



## Cold Starters

- Blue Point Oysters\*** 15  
freshly shucked to order since 1998
- Jumbo Gulf Shrimp Cocktail** 15  
bloody mary cocktail sauce
- Chilled King Crab** 22  
half pound, mustard sauce
- Ahi Tuna Tartare\*** 16  
wasabi-avocado mousse,  
chili oil, sweet potato chips

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| <p><b>Chilled Seafood Tower*</b> 75<br/>half dozen blue point oysters,<br/>half dozen shrimp cocktail,<br/>half dozen jonah crab claws,<br/>smoked pei mussels,<br/>chilled king crab<br/>&amp; accompaniments</p> |
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## Hot Starters

- Salt & Pepper Calamari** 12  
black garlic aioli, sweet & sour
- Steamed Mussels** 9  
sofrito, garlic, white wine
- Forest Mushrooms** 9  
cornmeal gnocchi, truffle vinaigrette
- Adobo Lamb Spring Rolls** 10  
pineapple mint chutney

## Soups / Small Salads

- Lobster Bisque** 7 / 10  
maine lobster, creme fraiche
- Roasted Tomato Bisque** 5 / 7  
herb croutons, gorgonzola
- Mixed Greens** 6  
grape tomato, red onion, cucumber
- BPG Caesar** 7  
baby romaine, olives, parmesan,  
garlic bread crumbs, white anchovies
- Titanic Iceberg** 7  
egg, onion, bacon, creamy roquefort  
or 1,000 island dressing
- with Lump Blue Crab 12

◆ 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 4-24-17

## House Specialties

- Nag's Head Grouper** 21  
lobster mashed potatoes, braised spinach, vermouth cream sauce
- Shrimp & Scallops** 19  
cauliflower purée, zucchini & summer squash, truffle brown butter
- Crab Cake Entrée** 16  
Klondike Rose potatoes, Napa cabbage slaw, honey mustard
- Gulf of Maine Salmon\*** 15  
creamy parsnips, wild mushrooms, broccoli, sweet corn velouté
- Chicken & Lobster Pasta** 16  
Maine lobster, penne pasta, spinach, lobster cream
- Filet Oscar\*** 20  
lump blue crab, asparagus, mashed potatoes, béarnaise
- Cornmeal Crusted Walleye** 18  
bbq eggplant, fingerlings, green beans, herb buttermilk
- Grilled Swordfish\*** 17  
Edisto Island grits, heirloom carrots, kale, tasso ham, smoked tomato gravy
- Broiled Lobster Tail** 19  
mashed potato, asparagus, drawn butter
- Surf & Turf\*** 27  
petite filet mignon, lobster tail, asparagus, lobster mashed potatoes

## Spa Selections

*450 calories or less*

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

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|--------------------|----------------------|---------------------|
| grilled salmon* 14 | grilled shrimp 14    | seared ahi tuna* 18 |
| petite filet* 14   | blackened chicken 11 | broiled walleye 15  |



### 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  
beer-battered walleye  
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\*** *Certified Angus Beef®* 13  
amish cheddar, applewood smoked bacon, lettuce, tomato, onion, kettle chips
- Blackened Grouper** 18  
jalapeño tartar, napa cabbage slaw, brioche bun, 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