BROKEN PLACE





Salads & So

SEARED DIVER SCALLOPS

Fresh ocean scallops seared and topped with bacon jam, mango salsa and finish with cilantro drizzle. \$17

CRISPY CALAMARI

Fried Calamari served with a roasted pineapple sauce. \$15

CARIBBEAN STYLE CRAB CAKE

Crab meat with herbs and spices topped with mango salsa and a cilantro lime aioli sauce. \$17

Jerk • Mango Habanero •BBQ • Hot • Old Bay • hot honey.\$16

MOZZARELLA STICKS

Fried cheese sticks served with warm marinara sauce. \$9

COCONUT SHRIMP

Jumbo shrimp encrusted in fresh coconut flakes, fried golden brown and served with a roasted pineapple sauce. \$13

SOUP OF THE DAY

Cup \$11 Bowl \$14

WEDGE Half \$7 Full \$14

Cherry tomatoes, bacon, blue cheese crumbles over iceberg lettuce served with blue cheese dressing.

CAESAR Half \$7 Full \$11

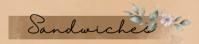
Crispy romaine tossed in a classic caesar dressing, croutons and parmesan cheese.

BPK CHOPPED SALAD

Cherry tomatoes, blue cheese crumbles, avocado, cranberries & bacon over romaine served with raspberry vinaigrette. \$14

Add a protein to any salad Chicken \$8 • Shrimp • Mahi \$10 Salmon • Crab Cake • Scallops \$13

Dressings Ranch • Blue Cheese • Raspberry Vinaigrette • Balsamic Vinaigrette, Oil & Vinegar



AVOCADO CHICKEN MELT NOT SERVED AFTER 4PM

Grilled chicken, avocado, roasted red pepper, chipotle sauce and cheddar cheese. \$15

FRIED CHICKEN SANDWICH NOT SERVED AFTER 4PM

All white meat fried to a golden crisp, cheddar cheese ,tomato and house made slaw. \$17.

BPK ISLAND BURGER

7 ounce beef chuck patties, served with tomato, lettuce and cheese \$15. add: bacon \$2.00 Add: sweet and savory bacon jam \$3

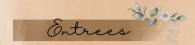
CRAB CAKE SANDWICH

Lump crab cake with tomato, lettuce and cilantro lime aioli drizzle. \$19. Have it Fried or Grilled

ISLAND FISH SANDWICH

Fish of the day, tomato, house made slaw, with a roasted pineapple sauce, \$17

BROKEN PLAGE



SEA SCALLOPS

Pan seared local scallops, shiitake mushrooms, creamy potatoes, seasonal veggies and finished with porcini cream sauce \$36.

CRAB CAKES

Our crab cakes are unique, two grill crab cakes dressed with baby potatoes, seasonal veggies mustard cream \$38.

SHRIMP & GRITS

Sautéed jumbo shrimp, spices, blistered tomatoes, cheddar grits and bacon cream sauce to finish \$28. .

SALMON FLORENTINE

Seared salmon over a bed of warm tri-color quinoa with a champagne beurre blanc sauce topped with sautéed kale sun-dried tomatoes and shallots \$29.

CHICKEN SCALLOPINI

Roasted baby potatoes, pearl onions, artichokes, kale and chicken jus \$27.

PAN JERK CHICKEN

Traditional jerk chicken breast served with Caribbean coconut rice and beans, seasonal vegetables and jerk sauce to finish \$26.

TROPICAL TACOS

Mango salsa, house made slaw, cilantro lime dressing. Caribbean rice and bean \$20. Fish • Shrimp

RIBEYE

12 ounces, glazed shiitake mushrooms, chard broccolini and creamy potatoes. \$33.

CARIBBEAN SPICED FISH

Seasonal fish served with coconut rice and beans, seasonal vegetables and topped with roasted pineapple mango salsa. \$27

COCONUT SHRIMP & SCALLOPS

Jumbo shrimp and scallops, encrusted in fresh coconut flakes fried golden brown, with coconut rice and beans, seasonal vegetables and roasted pineapple sauce \$23.

RASTA PASTA

Jerk marinated grilled chicken breast tossed in a parmesan cream sauce. *Mild Spicy \$22

CHICKEN TENDERS

Crispy chicken tenders, served with fries \$15

SERVED WITH MASH POTATOES, AND VEG AFTER 4PM \$19

FISH & CHIPS

Fish of the day, hand breaded, sea salt fries, tartar sauce \$19.

FRIED SHRIMP

Deep fried jumbo shrimp, served with fries

SERVED WITH MASH POTATOES, AND VEG AFTER 4PM \$22

PORK CHOP

All natural bone in pork chop cooked to perfection. Served with a sweet potato, bacon kale hash and finished with a hatch chili bacon sauce. \$29