

Pizzas and Calzones

Cheese 11.50 OR Calzone 11.50

Vegetable Toppings – add 1.00 each:

(Green Pepper, Onion, Spinach, Black Olive, Garlic)

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(Mushroom, Caramelized Onions, Broccoli, Roasted Garlic)

Meat Toppings – add 2.50 each:

(Bacon, Chicken, Hamburg, Ham, Linguica, Pepperoni,
Sausage, Meatball, Cacoila)

Speciality Pizzas

& Specialty Calzones

Choose from Homemade Crust or Thin Crust

Gluten Free Crust - additional 4.00

Portuguese Steak Pizza 17.00
with marinated steak, red peppers, topped with one egg, served with Chef's
homemade gravy on the side

Meat Lovers - hamburger, pepperoni and bacon 16.00

Bianco - tomatoes, garlic and parmesan cheese 13.00

Veggie - onion, green pepper, mushroom, tomatoes, broccoli & spinach 15.00

Buffalo Chicken 15.00
No red sauce. We use buffalo sauce, cheese and spicy chicken fried or grilled)

Gold fever Chicken Pizza - with gold fever sauce 15.00

BBQ Chicken Pizza - with BBQ sauce 15.00

Clams Casino - chopped clams, bacon and garlic 16.00

Hawaiian - ham and pineapple on a cheese pizza 14.50

Chicken Alfredo - diced chicken, alfredo sauce and pizza cheese 16.00

Marguerita Pizza 16.00
Alfredo sauce, sliced tomatoes, roasted garlic, parm cheese, sprinkled w/basil.

Cacoila Pizza - topped with cacoila, cheese, and red peppers 16.00

Meatball Pizza - with meatballs, cheese, sauce. 16.00
Served with side of homemade marinara sauce.

Ultimate Portuguese Pizza 17.00
with cacoila, linguica, onions and peppers with egg on top

Children's Menu (under 12 only)

Hot Dog w/ff 6.50

Chicken Fingers w/ff 10.00

Chicken Wing Dings w/ff 10.00

Spaghetti w/sauce 8.00

Spaghetti w/2 meatballs 9.00

Mac and Cheese with fries 8.00

Kids Fish and Chips 13.00
choice of light or beer battered also for this) and add tartar sauce and coleslaw

Sandwiches

All sandwiches are served with french fries, lettuce and tomato.

Hamburger 8 oz. 13.00

Cheeseburger 8 oz. 14.00

Bacon Cheeseburger 8 oz. 15.00

A True Portuguese Burger 8 oz. 17.00
Topped with St. Jorge cheese, red peppers, 1 egg, on a bulky roll, served with
Chef's housemade gravy and side of round fries.

Sun-Rise Burger 16.00
Topped with hash browns, bacon, egg, cheese, topped with hollandaise sauce
and served with fries

Burger Toppings – 2.00 each: • Sautéed onions • Sautéed mushrooms

Chicken Breast 15.00
Charbroiled fresh chicken breast with bacon, melted cheese and mayonnaise.

Buffalo Chicken Breast 15.00
Fried chicken tossed in buffalo sauce with lettuce, tomato and blue cheese.

Fish Sandwich 17.00
Choice of beer or light battered and served with fries, homemade coleslaw and
homemade tartar sauce.

Sweet Potato ff instead of reg. ff add 3.50

Onion Rings instead of ff add 3.50

Additional Sides

Sweet Fries (Sm) 5.00 (Lg) 7.50

French Fries (Sm) 4.00 (Lg) 6.00

Baked Potato 3.00

Vegetable 3.00

Spaghetti (Small) with sauce 5.00

Meatballs (three) with sauce 5.25

Boat of Alfredo Sauce 4.00

Round Fries 4.00

Loaded Baked Potato 4.50

Sauteed Onions 2.00

Sauteed Mushrooms 3.00

Mozambique Sauce 4.00

Portuguese Gravy 4.00

Hollandaise Sauce 4.00

Lobster Sauce 4.00

Rice • Beets • Mash • Steak Fries 3.00

Broccoli sub. for vegetable of the day 3.00

Onion Rings sub. for potato 4.00

Spaghetti with garlic butter sub. for potato 5.00



Blue Point Restaurant

6 Dayton Street
Acushnet, MA 02743

Take-out available on entire menu.

(508) 995-9600

For Reservations

774-392-6611

HOURS:

Monday-closed

Tuesday-11:30-8:30

Wednesday-11:30-8:30

Thursday-11:30-8:30

Friday-11:30-9:00

Saturday-11:30-9:00

Sunday-11:30-8:00

Reservations accepted for 2 or more people.

Parties of 6 or more may be added a gratuity.

bluepointrestaurantbp.com

Appetizers

Blue Point Build a Platter 17.00
 PICK 3 DIFFERENT ITEMS: skins, wings, cheese quesadilla, boneless tenders, buffalo chicken dip, or onion rings. (Buffalo, BBQ, Gold Fever, Sweet Chili, Garlic and Parmesan, Housemade Sweet, Cajun, or Plain)

Buffalo Chicken Dip with Chips..... 12.00
 A crock of creamy buffalo chicken dip, blue cheese crumbles, served with tortilla chips.

Fresh Wings..... 12.00
 Choice of Buffalo, BBQ, Gold Fever, Sweet Chili, Garlic & Parm, House-made Sweet, Cajun, or Plain

Maine Steamers Sm (1 lb.) Med (1½ lb.) Lg (2 lbs.) **Mkt.**

Oysters Rockefeller..... (4) 12.00 (6) 17.00
 Oysters on the half shell, baked w/a topping of spinach, bacon & parm cheese.

Shrimp Mozambique..... 15.00
 Shrimp sautéed in a spicy sauce with beer and garlic.

Chicken Fingers Sm. 12.00 Lg. 16.00
 Served with blue cheese dressing and vegetable stick. (Buffalo, BBQ, Gold Fever, Sweet Chili, Garlic, Parmesan, Cajun or Housemade Sweet Sauce)

Fried Calamari..... Lg 13 R.I. Style 15 Mozambique 16.00
 Served with spicy banana pepper rings and marinara sauce. All sauces on side.

Crab Cakes..... (2) 8.00 (3) 12.00
 Mildly spiced, deep fried, with remoulade sauce. All sauces on side.

Italian Cheese Sticks..... 8.00
 Tender Mozzarella cheese, breaded & deep fried, served w/our zesty tomato sauce.

Onion Rings Sm. 7.50 Lg. 9.50
 Homemade thinly sliced rings, breaded and deep fried to order.

Fried Chicken Wing Dings..... (6) 8.00 (9) 12.00
 (Buffalo, BBQ, Gold Fever, Sweet Chili, Garlic, Parmesan, Cajun or Housemade Sweet Sauce)

Stuffed Quahog (House-made)..... 7.00
 Mildly spiced and with linguica. Served with butter.

Garden Salad..... Sm. 6.50 Lg. 9.50

Wedge Salad..... 12.00

Caesar Salad..... Sm. 6.50 Lg. 12.00

Greek Salad..... 12.00

Anytime Salad Toppers:

8 oz. **Grilled Chicken Breast**..... add 11.00

4 oz. **Lobster Salad** Market Price

Sirloin Tips..... 8 oz. add 16.00

Feta or Blue Cheese..... add 3.00

8 oz. **Chicken Fingers** (Any Style) add 11.00

10 oz. **Salmon Fillet** (Grilled or Blackened Style) add 14.00

Tuna..... add 7.00

Soups

Soup of the Day..... Cup 5.50 Bowl 6.50 Quart 12.50

New England Clam Chowder Cup 6.00..... Bowl 7.00..... Quart 14.00

French Onion Soup..... Cup 6.50 Bowl 8.00

Fried Seafood Plates

Scallops Sm. **Mkt.**..... Lg. **Mkt.**

Clams Sm. **Mkt.**..... Lg. **Mkt.**

Half and Half **Mkt.**

Seafood Trio - with shrimp, scallops, and fresh haddock fish..... **Mkt.**

Shrimp..... Sm. 16.00 Lg. 19.00

Fish and Chips..... Sm. 16.00 Lg. 18.00

Fish and Salad..... Sm. 17.00 Lg. 19.00

Seafood Platter - Scrod, scallops, clams, shrimp and onion rings. **Mkt.**

Fish Tacos..... 18.00
 3 tacos, topped with pico, lettuce, Avocado ranch drizzle and served with fries.

All fried seafood plates are served with french fries, coleslaw and tartar sauce.

Fried Chicken Finger Plate..... Sm. 14.00 Lg. 17.00
 with french fries. Choice of Buffalo, BBQ, Gold Fever, Sweet Chili, Garlic and Parmesan, House-made Sweet, Cajun, or Plain

Seafood Entrées

Baked Scrod..... Sm. 17.00 Lg. 20.00
 Our specialty, lightly crumbed and perfectly seasoned.

Scrod Meuniere (memyair)..... Sm. 18.00 Lg. 24.00
 Fillet of fresh cod, sautéed in a light egg batter, with a lemon, parsley butter.

Baked Stuffed Shrimp..... (4) 20.00 (5) 23.00
 Ritz cracker stuffing, lemon juice and drawn butter.

Baked Scallops..... Sm. (6 oz.) **Mkt.** Lg. (10 oz.) **Mkt.**
 Fresh sea scallops with seasoned crumbs and butter.

Baked Seafood Casserole..... 28.00
 Scrod, scallops, and stuffed shrimp all in one casserole.

Lobster Casserole..... 4 oz. 26.00 6 oz. 32.00
 Tender lobster meat baked with white wine, butter and crumb topping.

New England Clamboil **Mkt.**
 served with one pound of fresh clams, hot dog, linguica, onion, potato, corn on the cob, sausage, with a side of melted butter, and clam boil broth.

7.50 for Extra Meat • Just Sides 12.00

North Atlantic Salmon..... 26.00
 Choice of broiled with dill sauce or bourbon glazed or blackened.

Mozambique with Scallops, Shrimp and Scrod..... 28.00
 Spicy sauce with tomatoes, beer and garlic.

Salmon Blackened Tacos..... 24.00
 3 tacos topped w/pineapple, salsa, lettuce, avocado, ranch drizzle, served w/ fries.

Chicken Entrées

Chicken Parmagiana Sm. 15.00 Lg. 19.00
 Breaded fresh chicken breast baked in our tomato sauce and topped with melted cheddar and mozzarella cheeses.

Chicken Marsala Sm. 16.00 Lg. 21.00
 Chicken breast sautéed & flambeed w/Marsala wine, mushrooms & brown sauce.

Chicken Broccoli Penne..... 18.00
 Fresh chicken, crisp broccoli & tube shaped pasta sautéed in light garlic butter sauce.

Add Alfredo 4.00

Mozambique with Chicken and Linguica..... 23.00
 Spicy sauce w/beer and garlic served w/round fries and rice or choice of pasta.

Chicken and Shrimp Mozambique..... 27.00
 Spicy sauce w/beer and garlic served w/round fries and rice or choice of pasta.

Shrimp Mozambique..... 23.00
 Spicy sauce w/tomatoes, beer & garlic served w/round fries & rice or choice of pasta.

Most entrées served with potato, vegetable, corn bread and butter.

Beef Entrées

Jr Portuguese Steak Grilled..... 10 oz. 24.00
 Sirloin steak topped with one egg, red peppers, Chef's homemade gravy served with round fries and rice

Grilled Regional Portuguese Steak..... 12 oz. 28.00
 topped with spicy Portuguese gravy, two eggs, red peppers and served with round fries and rice.

Sirloin Tips..... 10 oz. 22.00 14 oz. 26.00
 Marinated steak tips charbroiled with sautéed onions, peppers and gravy.

Carne Espeto 14 oz. 26.00
 Portuguese marinade and grilled to perfection, topped with red peppers and served with rice and round fries

Portuguese Steak Tips..... 28.00
 Grilled and tossed in our homemade gravy, topped with one egg, red peppers and served with rice and round fries

Bourbon Steak Tips..... 28.00
 Marinated in our in-house bourbon sauce and cooked to temp. Served with two sides of your choice

Cacoila Plate..... 17.00
 Marinated slow roasted Portuguese style pork served with rice and round fries

Filet Mignon..... 8 oz. 38.00
 Choice Tenderloin charbroiled and béarnaise sauce on side

NY Strip..... 12 oz. 26.00
 topped with garlic butter and served with two sides

Add a Surf to your Turf:

4 Baked Stuffed Shrimp 17.00 • 5 oz. Baked Scallops **Mkt.**

4 oz. Lobster Casserole 24.00

6 oz. Lobster for a Surf and Turf 30.00

French Meat Pie..... Sm. (7 oz.) 14.00 Lg. (9 oz.) 16.00
 Ground beef, pork and potatoes baked in a homemade buttery crust, served with brown gravy.

Steak Toppings 2.00 each:
 Sautéed onions • Sautéed mushrooms • Garlic butter

Pasta Entrées

Eggplant Parmesan..... Sm. 16.00 Lg. 18.00
 Homemade with tomato sauce and cheeses over pasta.

Fettuccine Alfredo..... 16.00
 Fettuccine noodles sautéed with butter, cream and real imported Parm cheese.

With Chicken 21.00 • With Shrimp 23.00 • With Lobster 32.00

Spaghetti or Fettuccine Scampi..... 15.00
 Spaghetti or Fettuccine sautéed with garlic, olive oil, tomatoes, lemon and herbs.

With Chicken 19.00 • With Shrimp 23.00 • With Lobster 32.00

Baked Lasagna..... 8 oz. 14.00 16 oz. 17.00
 Our own homemade recipe with four cheeses, topped with tomato sauce and served with vegetable.

Spaghetti and Meatballs Sm. (3 Meatballs) 15.00
 Lg. (5 Meatballs) 18.00