

## **THE RAW BAR**

**Chesapeake Bay Oysters** \$1.99 each

**Boutique Oysters** \$2.45 each

**Premium Oysters** \$2.95 each

Selections Vary, Please Ask Your Server About Today's Varieties

**Clams** \$1.45 ea.

**Shrimp Cocktail** Seasoned with Old Bay

1/2 Dozen \$11

Dozen \$19

**Black's Shellfish Sampler** \$38

6 Chesapeake Bay, 2 Boutique, 2 Premium Oysters, 4 Littleneck Clams, 4 Cocktail Shrimp, Blue Crab Salad & 8 Steamed Mussels

## **APPETIZERS**

**Shrimp & Avocado Salad** \$14

Organic Baby Arugula, Grapefruit Supremes, Citrus Vinaigrette

**Roasted Butternut Squash Salad** \$13

Baby Spinach, Spiced Molasses Glazed Walnuts, Brandied Cranberries, Cider Vinaigrette, Blue Cheese Cream

**Wood Grilled Bruschetta** \$11

White Beans, Roasted Garlic, Sliced Prosciutto, Chimichurri

**Black's Antipasti** \$16

Selection of Artisanal Cheeses, Prosciutto, Sopressata, Seasonal Accompaniments

## **MUSSELS**

**Addie's** \$16

Tomato, Garlic, Shallots, Lemon, Parsley

**Thai** \$16

Lemongrass, Ginger, Thai Basil, Scallion, Cilantro

**Chesapeake Bay** \$16

Fire Roasted Corn, Julienne Golden Tomatoes, Starr Hill IPA, Old Bay Broth, Oregano

**Malt Mussel Frites** \$17

Smithwick's, Applewood Smoked Bacon, Honey, Dijon Mustard