

# BLACK'S BAR & KITCHEN

## RAW BAR

\*CHESAPEAKE BAY OYSTERS \$1.99 EA.  
BOUTIQUE OYSTERS \$2.45 EA PREMIUM OYSTERS \$2.95 EA  
SELECTIONS VARY, PLEASE ASK YOUR SERVER ABOUT TODAY'S VARIETIES  
CLAMS \$1.45 EA

## APPETIZERS

<b>SOUP OF THE DAY</b> CUP OR BOWL	<b>\$5/\$9</b>
<b>ADDIE'S MUSSELS*</b> TOMATO, SHALLOTS, GARLIC, LEMON, PARSLEY	<b>\$13</b>
<b>CRISPY SQUID</b> CREOLE TARTAR	<b>\$10</b>
<b>WOOD GRILLED BRUSCHETTA</b> WHITE BEANS, ROASTED GARLIC, PROSCIUTTO, CHIMICHURRI	<b>\$11</b>
<b>OLD BAY SPICED SHRIMP COCKTAIL</b> 1/2 DOZEN OR DOZEN	<b>\$9/\$17</b>

## SALADS

<b>BABY ROMAINE "BLT" SALAD</b> APPLEWOOD SMOKED BACON, GREAT HILL BLUE CHEESE, FOCACCIA CROUTONS, SUNDRIED TOMATO VINAIGRETTE	<b>\$13</b>
<b>OVEN ROASTED BUTTERNUT SQUASH SALAD</b> BABY SPINACH, SPICED MOLASSES GLAZED WALNUTS, BRANDIED CRANBERRIES, CIDER VINAIGRETTE, BLUE CHEESE CREAM	<b>\$13</b>
<b>GRAPEFRUIT &amp; AVOCADO SALAD</b> ARUGULA, FRISÉE, RUBY RED GRAPEFRUIT, CITRUS VINAIGRETTE	<b>\$14</b>
<b>BLACK'S SUSTAINABLE GARDEN VEGETABLE SALAD</b> A VARIETY OF LOCALLY FARMED VEGETABLES AND GREENS	<b>\$13</b>
<b>TENDER HEART OF ROMAINE CAESAR SALAD</b> SHAVED PARMESAN, CRISPY BOQUERONES, BRIOCHE CROUTONS, HOUSE MADE GARLIC-CAESAR DRESSING	<b>\$13</b>
<b>EMBELLISH YOUR LUNCH EXPERIENCE BY HAVING THE CHEF ADD YOUR FAVORITE</b>	
<b>HARDWOOD GRILLED: CHICKEN, SHRIMP, SQUID, OR PORTOBELLO</b>	<b>\$6</b>
<b>*HANGER STEAK OR ATLANTIC SALMON</b>	<b>\$8</b>
<b>LOW COUNTRY FRIED OYSTERS OR CALAMARI</b>	<b>\$7</b>

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

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## SANDWICHES

<b>*BLACK'S FAMOUS HARDWOOD GRILLED HAMBURGER</b>	<b>\$13</b>
LETTUCE, MACERATED ONIONS, FRIES ADD CHEESE.....\$2    ADD APPLEWOOD SMOKED BACON.....\$2	
<b>GRILLED CHICKEN SANDWICH</b>	<b>\$13</b>
MARINATED BREAST, LETTUCE, PICKLED ONIONS, CHIPOTLE MAYONNAISE ADD GUACAMOLE...\$2    ADD APPLEWOOD SMOKED BACON.....\$2	
<b>PAN SEARED BLUE CRAB CAKE</b>	<b>\$16</b>
CREAMY SLAW, BABY ARUGULA, POTATO ROLL, OLD BAY FRIES	
<b>VIRGINIA HAM CRUNCH</b>	<b>\$13</b>
SMITHFIELD HAM, TOASTED BRIOCHE, SWISS CHEESE, ORGANIC GREENS	
<b>OVEN ROASTED TURKEY CLUB</b>	<b>\$14</b>
HOUSE MADE WHOLE GRAIN BREAD, BASIL AIOLI, CRISPY APPLEWOOD BACON, PEPPER JACK CHEESE	

## ENTRÉES

<b>BEER BATTERED FISH &amp; CHIPS</b>	<b>\$14</b>
CREAMY SLAW, CREOLE TARTAR	
<b>TWICE COOKED CHICKEN BREAST</b>	<b>\$15</b>
YUKON GOLD POTATO PUREE, BABY CARROTS, BRUSSELS SPROUTS, HERB CHICKEN JUS	
<b>*GRILLED ALL NATURAL NORTH ATLANTIC SALMON</b>	<b>\$18</b>
BROWN BUTTER CAULIFLOWER & ESCAROLE, FINGERLING POTATOES, GRAINY MUSTARD SAUCE	
<b>CHEF'S RISOTTO OF THE DAY</b>	<b>\$15</b>
<b>SAFFRON-TOMATO SEAFOOD STEW</b>	<b>\$18</b>
MUSSELS, GULF SHRIMP, MARKET CATCH, CHIVE AIOLI CROUTONS	
<b>BLACK'S CHICKEN &amp; SEAFOOD GUMBO</b>	<b>\$14</b>
GULF SHRIMP, MUSSELS, CHOPPED CLAMS, ANDOUILLE SAUSAGE, SMOKED CHICKEN, OKRA, TOMATO	