



— BLACKCOWRESTAURANTS.COM —

SHAREABLES

CRAB CAKES | 23 GF

mango-habanero remoulade
frisee-fennel & radish salad

LAMB LOLLIPOPS* | 26 GF

grilled medium rare, cranberry-mint demi glace
herbed goat cheese mousse

CRISPY CALAMARI | 19 GF

banana peppers, arugula, tomato, citrus aioli
marinara

NANA'S MEATBALLS | 18 GF

beef, pork & veal, herbed ricotta, marinara
basil pistou, focaccia

ESCARGOT PERSILLADE | 18 GF

Persillade butter, mushroom duxelle & brie crostini

WINGS | 18 GF

Texas dry-rub, blackberry bbq, spicy apple-fresno
bleu cheese

MUSSELS AVGOLEMONO | 18 GF

roasted red pepper, rich lemon broth, herbed focaccia

BANG BANG SHRIMP | 21 GF

crispy shrimp, bang bang sauce, scallions

KOREAN CAULIFLOWER | 19 GF

crispy cauliflower, bulgogi sauce, gochujang aioli

TUNA TACOS* | 24 GF

seared yellowfin, cilantro lime slaw, fresno chili
pickled red onion, avocado salsa, soft flour tortilla

HOT BOWLS

CLAM CHOWDER | 10/13

our Olde New England recipe

BLACK COW CHILI | 9/11 GF

angus sirloin, andouille sausage, black beans
roasted corn

SOUP DU JOUR | 8/10

chef's daily inspiration

Executive Chef: Brandon Gandolfi

Sous Chef: Joseph Metz



COLD PLATES

POACHED PEAR | 9/15 GF

mixed greens, brandy poached pear, spiced walnuts
Roquefort cheese, dried cranberries, pickled fennel
smoked maple vinaigrette

CAESAR * | 8/14 GF

romaine, creamy house caesar, garlic herb croutons
parmesan crisps

GREEK COBB | 10/16 GF

mixed greens, avocado, chopped egg, bacon, red onion
tomato, feta, kalamata olives, greek vinaigrette

BACON & BLEU | 9/15 GF

romaine, bacon, tomato, red onion, croutons
Roquefort, Amarillo ranch

POKE BOWL* | 26 GF

mixed greens, wakame salad, cucumbers, avocado
carrots, sashimi yellowfin tuna & salmon, sticky rice
spicy poke sauce

Additions:

grilled chicken 9, *blackened salmon 14
crabcake 14, *steak tips 16, blackened shrimp 15

STEAKS & CHOPS

FILET MIGNON* | 60 GF

8oz center cut Angus filet, garlic mashed, grilled
asparagus, herbed marrow butter

NEW YORK STRIP* | 59 GF

16oz hand trimmed Angus sirloin, roasted fingerlings
grilled asparagus, Roquefort peppercon cream

18OZ RIBEYE* | 62 GF

thick cut Angus ribeye, garlic mashed, grilled
asparagus, vin cotto

HOUSE TIPS* | 41 GF

marinated steak tips, garlic mashed, seasonal
vegetable, hot cherry peppers

DUROC PORK CHOP* | 36 GF

bone-in 12oz rib chop, roasted fingerlings, seasonal
vegetable, brandy pear sauce

RACK OF LAMB* | 66 GF

grilled 1/2 rack of lamb, roasted fingerlings, seasonal
vegetable, vanilla blackberry compote

Executive Chef: Brandon Gandolfi

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ENTREES

BAKED HADDOCK | 34 GF

signature Ritz crumbs, garlic mashed
seasonal vegetable, lemon beurre blanc

*Add lump crab stuffing 14

SHORT RIB BOLOGNESE | 36

short rib, pork, San Marzano tomatoes, carrot
touch of cream, fresh pappardelle, reggiano

CRUSTED SALMON* | 34 GF

pistachio crusted fillet, roasted fingerlings, grilled
asparagus, pomegranate gastrique

FUSILLI GAMBERETTO | 37 GF

shrimp, andouille, grape tomato, tomato basil cream
fresh fusilli pasta

VEGETABLE AGNOLOTTI | 27

mixed vegetable & mozzarella filled fresh pasta
wild mushroom, roasted red pepper, arugula
chardonnay wine sauce

CONFIT CHICKEN | 35 GF

dry brined & slow cooked all natural 1/2 chicken
roasted fingerlings seasonal vegetable, sauce vierge

HANDHELDS

BLACK COW BURGER* | 22 GF

8oz signature blend patty, bacon-onion jam, cajun
onion strings, cheddar, Alabama white bbq, brioche

OLD FASHIONED* | 20 GF

8oz signature blend patty, american cheese, brioche
(add bacon 2.25)

SWEET N' SPICY CHICKEN | 19 GF

cheddar, avocado, blackberry bbq, mango-habanero
remoulade, brioche

ROASTED MUSHROOM | 18 GF

herb roasted wild mushrooms, roasted red pepper
arugula, house boursin cheese, baguette

HADDOCK PO'BOY | 22 GF

crispy haddock, cajun slaw, american cheese
remoulade, lettuce, tomato, pickle, baguette

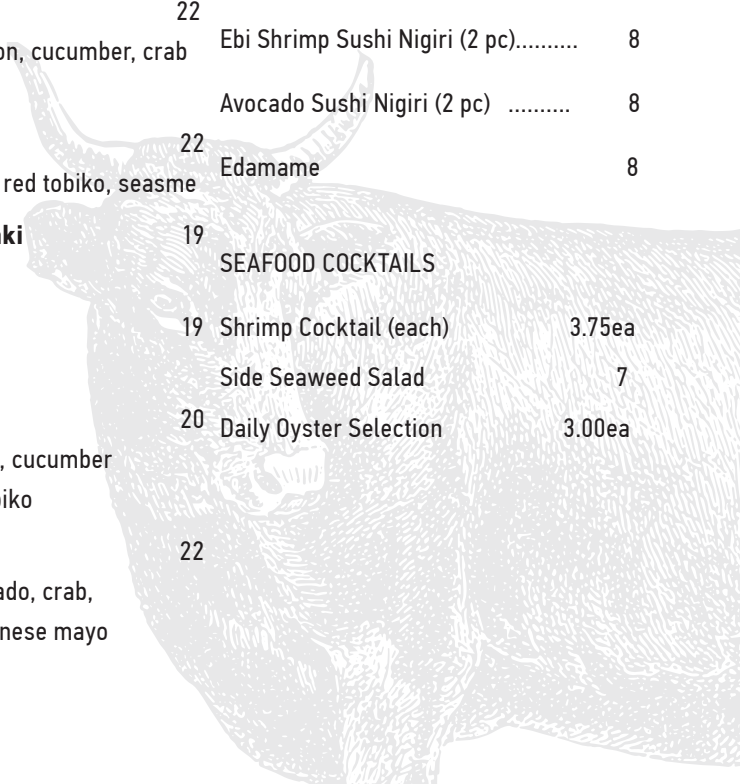
* Sub Sweet Potato Fries additional 2.50

* Gluten free bun available for above sandwiches 1.50

* GF: Can be prepared Gluten Free

BLACK COW

Rainbow Roll	23	Philadelphia Roll	15
tuna, salmon, yellowtail, crab, avocado, cucumber, red green black and gold tobiko, unagi sauce		salmon, cream cheese, cucumber, scallion	
Spicy Tuna Roll	19	Hell Fire Roll	23
tuna, cucumber, tobiko, sriracha mayo		super spicy tuna roll, sriracha, jalapeno, habanero chili	
Spicy Salmon Roll	17	Rock N Roll	23
salmon, cucumber, tobiko, sriracha mayo		tempura shrimp, eel, ebi shrimp, rock crab, avocado, unagi sauce	
Shrimp Tempura Roll	19	Tenmimi Roll	24
tempura shrimp, avocado, eel sauce, sesame		tempura shrimp, cream cheese, avocado, crab salad, tenmimi honey tobiko dressing, unagi sauce	
Dragon Roll	23	Crunchy Hamachi	24
tempura shrimp, eel, avocado unagi sauce, tobiko		hamachi, cucumber, spicy mayo sesame seeds, crunchy tempura flakes	
California Roll	16	Yellow Submarine Roll	25
crab, avocado, cucumber, tobiko, sesame		big eye tuna, crabstick, tobiko, tempura shrimp, avocado, yellow soy-crepe, wasabi mayo, mango puree	
Red Sox Roll	21	Sriracha Salmon	24
tempura shrimp, tuna, avocado unagi sauce, red tobiko		spicy salmon, cucumber & cream cheese topped with selected slices of salmon sriracha chili sauce	
Veggie Roll	15	Naruto	20
asparagus, avocado, cucumber, seaweed salad		cucumber wrap, tuna, crab stick salmon, ponzu sauce	
Boston Roll	18	Merrimac Roll	20
tuna, salmon, yellowtail, tobiko		blu crab, shrimp, avocado, sliced tuna jalapeno, sriracha	
Newburyport Roll	22	Tuna Sashimi (3 pc)	14
tempura shrimp, spicy tuna, scallion unagi sauce		Salmon Sashimi (3 pc)	14
Black Cow Roll	27	Hamachi Sashimi (3 pc)	14
tempura shrimp, lobster, tobiko, scallion unagi sauce		Tobiko Sashimi (3 pc)	14
Sushi Combo (13 pc)	31	Tuna Sushi Nigiri (2 pc)	10
tuna salmon hamachi and eel nigiri, california roll, tobiko		Salmon Sushi Nigiri (2 pc)	10
Sashimi Combo (17 pc)	41	Hamachi Sushi Nigiri (2 pc)	10
tuna, salmon, hamachi, spicy salmon roll		Tobiko Sushi Nigiri (2 pc)	10
Sushi & Sashimi Combo (20 pc)	49	Ikura Sushi Nigiri (2 pc)	10
assorted nigiri, assorted sashimi, spicy salmon roll		Tamago Sushi Nigiri (2 pc)	8
Teriyaki Salmon Roll	24	Kani, Crab Sushi Nigiri (2 pc).....	10
seared salmon, teriyaki sauce, avocado cucumber, sesame seeds, scallions		Ebi Shrimp Sushi Nigiri (2 pc).....	8
Alaska Maki	22	Avocado Sushi Nigiri (2 pc)	8
smoke Alaskan salmon, cucumber, crab wasabi mayo		Edamame	8
Scorpions Maki	22	SEAFOOD COCKTAILS	
squid, avocado, crab, red tobiko, seasme		Shrimp Cocktail (each)	3.75ea
Salmon Avocado Maki	19	Side Seaweed Salad	7
tobiko, sesame		Daily Oyster Selection	3.00ea
Tuna Avocado Maki	19		
tobiko, sesame			
Unagi Maki	20		
marinated broiled eel, cucumber avocado, sesame, tobiko			
Futo Maki	22		
tamago, tobiko, avocado, crab, cucumber, tuna, Japanese mayo			



KIDS MENU

AVAILABLE FOR 12 YEARS OR YOUNGER

BURGER w/fries | 9

Add cheese 1.25/ add apple-wood bacon 2.25

CHICKEN FINGERS w/fries | 9

GRILLED CHEESE w/fries | 9

PASTA WITH BUTTER OR SAUCE | 9

HOT DOG w/fries | 9