



— BLACKCOWRESTAURANTS.COM —

SHAREABLES

CRAB CAKES | 24 GF

rainbow citrus slaw, bayou sauce

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

CARIBBEAN SHRIMP | 23 GF

cajun dusted colossal shrimp, pineapple pico
mango-lime coulis

BACON & BRUSSELS | 24 GF

bone-in pork belly, brown sugar brussels
black currant gastrique

WINGS | 19 GF

Texas dry-rub, house bbq, chipotle buffalo
bleu cheese

P.E.I. MUSSELS | 20 GF

lemon, garlic, butter, herbs, chardonnay

WARM VEGETABLE DIP* | 18 GF

spinach, red bell pepper, artichoke, sweet onion
three cheese blend, toasted naan

KOREAN CAULIFLOWER | 21 GF

crispy cauliflower, bulgogi sauce, gochujang aioli

ROASTED OYSTERS* | 22 GF

cajun crab butter, andouille, smoked gouda crumbs

HOT BOWLS

CLAM CHOWDER | 11/14

our Olde New England recipe

BLACK COW CHILI | 10/12 GF

angus sirloin, andouille sausage, black beans
roasted corn

SOUP DU JOUR | 8/10

chef's daily inspiration

COLD PLATES

BURRATA CAPRESE | 19 GF

sliced tomato, burrata cheese, baby arugula, evoo
balsamic reduction, basil

CAESAR * | 10/15 GF

romaine, creamy house caesar, garlic herb croutons
parmesan

GREEK | 12/16 GF

mixed greens, cucumber, kalamata olive, red onion
grape tomato, bell pepper, feta, greek vinaigrette

SOUTHWEST CRUNCH | 12/16 GF

romaine, mixed cabbage, corn & black bean salad
red onion, grape tomatoes, bell pepper, cotija cheese
pineapple-tequila vinaigrette, cajun corn tortilla strips

POKE BOWL* | 28 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* | 67 GF

8oz center cut filet, sour cream & chive mashed
grilled asparagus, herbed bone marrow butter

NEW YORK STRIP* | 64 GF

16oz center cut Angus sirloin, roasted marble potato
grilled asparagus, fig balsamic reduction

180Z RIBEYE* | 68 GF

thick cut Angus ribeye, sour cream & chive mashed
grilled asparagus, veal demi glace

HOUSE TIPS* | 46 GF

marinated steak tips, sour cream & chive mashed
seasonal vegetable, hot cherry peppers

APPLEJACK PORK* | 39 GF

12oz Duroc pork rib chop, roasted marble potato
seasonal vegetable, applejack apple butter

LONG BONE RIBEYE* | 170 GF

40oz Angus tomahawk chop, sour cream & chive
mashed, asparagus, lobster compound butter
(limited availability)

ENTREES

BAKED HADDOCK | 36 GF

signature Ritz crumbs, sour cream & chive mashed
seasonal vegetable, lemon beurre blanc

*Add lump crab stuffing 14

GAMBERI E CARCIOFI | 41

sautéed colossal shrimp, artichoke hearts, baby
spinach, sugo rosa, fresh lemon-pepper mafaldi

TZATZIKI SALMON* | 36 GF

seared salmon, warm vegetable orzo pasta salad
cucumber dill tzatziki

SMOKED CHICKEN PASTA | 34

smoked chicken breast, prosciutto, sweet peas
oven-cured roma tomato, cream, fresh rigatoni

BLACKENED SWORDFISH | 44

12oz swordfish steak, roasted marble potato
seasonal vegetable, mango-lime coulis

HANDHELDS

BLACK COW BURGER* | 23 GF

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

OLD FASHIONED* | 21 GF

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

CHIPOTLE RANCH CHICKEN | 21 GF

butter milk fried chicken breast, bacon jam, chipotle
buffalo ranch, griddled smoked gouda brioche

GRILLED TOMATO & CHEESE | 19 GF

sliced tomato, fresh mozzarella, basil, balsamic
reduction, pressed baguette

HADDOCK PO'BOY | 24 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

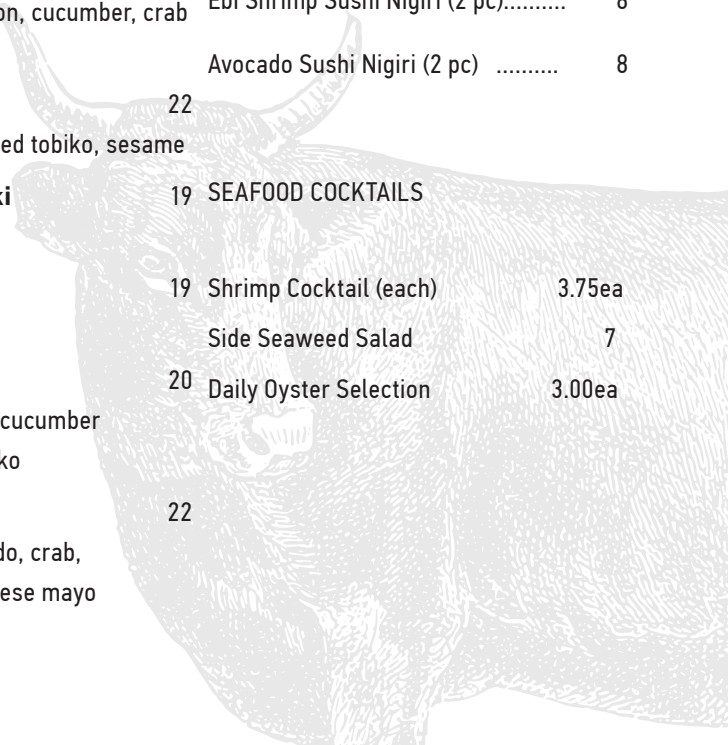


Executive Chef: Brandon Gandolfi

Sous Chef: Joseph Metz

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		blue 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
smoked Alaskan salmon, cucumber, crab wasabi mayo			
Scorpions Maki	22		
squid, avocado, crab, red tobiko, sesame			
Salmon Avocado Maki	19		
tobiko, sesame			
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			
		SEAFOOD COCKTAILS	
		Shrimp Cocktail (each)	3.75ea
		Side Seaweed Salad	7
		Daily Oyster Selection	3.00ea



KIDS MENU

AVAILABLE FOR 12 YEARS OR YOUNGER

BURGER w/fries | \$14

Add cheese \$1.25/ add apple-wood bacon \$2.25

GRILLED CHICKEN G.F | \$13

Garlic Mashed, Seasonal Vegetable

FISH N' CHIPS G.F | \$15

Fried Haddock Bites, Fries, Tartar

POPCORN CHICKEN w/fries G.F | \$12

Crispy Fried Chicken Breasts, Fries,

GRILLED CHEESE w/fries | \$10

PASTA WITH BUTTER OR SAUCE | \$9

HOT DOG w/fries | \$10