BLACK COW

NEWBURYPORT
40 MERRIMAC STREET

— BLACKCOWRESTAURANTS.COM —

SHAREABLES

CRAB CAKES | 24 GF
citrus dressed cranberry walnut salad
country mustard 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

SHRIMP CAESAR NACHOS | 21 GF
buttermilk fried buffalo shrimp
ceasar dressed romaine, crispy corn tortillas
crumbled bleu

WINGS | 19 GF
Texas dry-rub, sweet Thai chili, 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, crispy corn tortillas

KOREAN CAULIFLOWER | 21 GF
crispy cauliflower, bulgogi sauce, gochujang aioli

MIA'S MEATBALLS | 19 GF
ground beef & pork blend, herbed ricotta
focaccia crostini, San Marzano pomodoro

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

GOLDEN BEET | 12/16 GF
mixed greens, baby spinach, roasted golden beets
dried cranberries, spiced walnuts, red onion
crumbled goat cheese, honey-lemon vinaigrette

CAESAR * | 10/15 GF
romaine, creamy house caesar, garlic herb croutons
parmesan

BURRATA CAPRESE | 19 GF
sliced tomato, burrata cheese, baby arugula, evoo
balsamic reduction, basil

GREEK | 12/16 GF
mixed greens, cucumber, kalamata olive, red onion
grape tomato, bell pepper, feta, greek vinaigrette

ICEBERG WEDGE | 15 GF
crisp iceberg, smoked bacon, grape tomato, red onion
crumbled bleu, ranch, balsamic reduction

POKE BOWL* | 28 GF
mixed greens, wakame salad, cucumbers, avocado
carrots, sashimi yellowfin tuna & salmon, sticky rice
spicy poke sauce

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

STEAKS & CHOPS

GRECIAN LAMB TIPS* | 40 GF
citrus herb marinade, mediterranean orzo pasta salad
cucumber dill tzatziki

FILET MIGNON* | 67 GF
8oz center cut filet, red bliss mashed potato
grilled asparagus, herbed bone marrow butter

NEW YORK STRIP* | 64 GF
16oz center cut Angus sirloin, roasted marble potato
grilled asparagus, veal demi glace

18OZ RIBEYE* | 69 GF
thick cut Angus ribeye, red bliss mashed potato
grilled asparagus, mushroom & sweet onion ragout

HOUSE TIPS* | 46 GF
marinated steak tips, red bliss mashed potato
seasonal vegetable, hot cherry peppers

APPLEJACK PORK* | 40 GF
12oz Duroc pork rib chop, roasted marble potato
seasonal vegetable, applejack apple butter

Chef: Joseph Metz

Chef: Timothy Gaule

ENTREES

BAKED HADDOCK | 36 GF
signature Ritz crumbs, red bliss mashed potato
seasonal vegetable, lemon beurre blanc
*Add lump crab stuffing 14

BRAISED SHORTRIB | 46 GF
slow cooked boneless shortrib
red bliss mashed potato, seasonal vegetable, pan jus

WALNUT CRUSTED SALMON* | 36 GF
walnut panko crusted salmon fillet
roasted marble potato, seasonal vegetable
peach gastrique

CHICKEN MARSALA | 35
sauteed chicken breast
mushroom & sweet onion ragout, baby spinach,
creamy roasted garlic marsala sauce, fresh penne

BLACKENED SWORDFISH | 44 GF
12oz swordfish steak, roasted marble potato
seasonal vegetable, siamese orange glace

LINGUINE ALLE VONGOLE | 39
Littleneck & fresh chopped ocean clam, smoked bacon
buttery white wine & fresh herb sauce, fresh linguine

HANDHELDS

BLACK COW BURGER* | 23 GF
8oz signature blend patty, bacon-onion jam, lto
cajun onion strings, cheddar, Alabama white bbq
brioche

OLD FASHIONED* | 21 GF
8oz signature blend patty, american, lto, brioche
(add bacon 2.25)

POBLANO POLLO | 21 GF
grilled chicken breast, smashed avocado, lto
smoked bacon, pepperjack, charred poblano pepper
aioli 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**

* These menu items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

BLACK COW

Rainbow Roll 23
tuna, salmon, yellowtail, crab, avocado, cucumber, red green black and gold tobiko, unagi sauce

Spicy Tuna Roll 19
tuna, cucumber, tobiko, sriracha mayo

Spicy Salmon Roll 17
salmon, cucumber, tobiko, sriracha mayo

Shrimp Tempura Roll 19
tempura shrimp, avocado, eel sauce, sesame

Dragon Roll 23
tempura shrimp, eel, avocado unagi sauce, tobiko

California Roll 16
crab, avocado, cucumber, tobiko, sesame

Red Sox Roll 21
tempura shrimp, tuna, avocado unagi sauce, red tobiko

Veggie Roll 15
asparagus, avocado, cucumber, seaweed salad

Boston Roll 18
tuna, salmon, yellowtail, tobiko

Newburyport Roll 22
tempura shrimp, spicy tuna, scallion unagi sauce

Black Cow Roll 27
tempura shrimp, lobster, tobiko, scallion unagi sauce

Sushi Combo (13 pc) 31
tuna salmon hamachi and eel nigiri, california roll, tobiko

Sashimi Combo (17 pc) 41
tuna, salmon, hamachi, spicy salmon roll

Sushi & Sashimi Combo (20 pc) 49
assorted nigiri, assorted sashimi, spicy salmon roll

Teriyaki Salmon Roll 24
seared salmon, teriyaki sauce, avocado cucumber, sesame seeds, scallions

Alaska Maki 22
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

Philadelphia Roll 15
salmon, cream cheese, cucumber, scallion

Hell Fire Roll 23
super spicy tuna roll, sriracha, jalapeno, habanero chili

Rock N Roll 23
tempura shrimp, eel, ebi shrimp, rock crab, avocado, unagi sauce

Tenmimi Roll 24
tempura shrimp, cream cheese, avocado, crab salad, tenmimi honey tobiko dressing, unagi sauce

Crunchy Hamachi 24
hamachi, cucumber, spicy mayo sesame seeds, crunchy tempura flakes

Yellow Submarine Roll 25
big eye tuna, crabstick, tobiko, tempura shrimp, avocado, yellow soy-crepe, wasabi mayo, mango puree

Sriracha Salmon 24
spicy salmon, cucumber & cream cheese topped with selected slices of salmon sriracha chili sauce

Naruto 20
cucumber wrap, tuna, crab stick salmon, ponzu sauce

Merrimac Roll 20
blue crab, shrimp, avocado, sliced tuna jalapeno, sriracha

Tuna Sashimi (3 pc)	14
Salmon Sashimi (3 pc)	14
Hamachi Sashimi (3 pc)	14
Tobiko Sashimi (3 pc)	14
Tuna Sushi Nigiri (2 pc)	10
Salmon Sushi Nigiri (2 pc)	10
Hamachi Sushi Nigiri (2 pc)	10
Tobiko Sushi Nigiri (2 pc)	10
Ikura Sushi Nigiri (2 pc)	10
Tamago Sushi Nigiri (2 pc)	8
Kani, Crab Sushi Nigiri (2 pc).....	10
Ebi Shrimp Sushi Nigiri (2 pc).....	8
Avocado Sushi Nigiri (2 pc)	8

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