



The Black Dog Tavern

VINEYARD HAVEN, MARTHA'S VINEYARD SINCE 1971

"When you move to a town that doesn't have a good year-round restaurant, you have to build one. And we did."
- Captain Robert Douglas

SOUPS • SALADS • STARTERS

-  **QUAHOG CHOWDER** made with fresh island quahogs and topped with house made croutons
6 cup / 8 mug
- SOUP OF THE DAY** ask your server about today's special selection 6 cup / 8 mug
- HEARTS OF ROMAINE** tossed with our house Caesar dressed, house made croutons, roasted garlic, & shaved parmesan 9
- SUMMER SALAD** (GF) fresh avocado, watermelon, red onion, & candied walnuts on top of a bed of Arcadian mixed greens & housemade Zinfandel vinaigrette 12
-  **CRAB CAKES** two 3 oz. crab cakes dressed with herb aioli over baby greens 18
-  **DEEP FRIED OYSTERS** right out of the pond, lightly breaded & fried, served with tartar sauce & lemons 17
- P.E.I MUSSELS** (GF) fresh Prince Edward Island mussels steamed with garlic, shallots, fresh tomatoes, fresh herbs, & white wine 15
- SEARED TUNA** fresh tuna steak, pan seared and served on top of mixed greens, tossed in zinfandel vinaigrette market price

LIGHTER FARE

- 1/2 RACK OF RIBS** 1/2 rack of slow-roasted, fall-off-the-bone baby back ribs smothered with Black Dog BBQ sauce, served with sweet potato fries 22
- PORTABELLA NAPOLEON** (GF) two Captain-sized portabella mushroom caps stacked with wilted baby spinach, roasted red peppers, & chevre, drizzled with a port reduction 19
- QUINOA & SEASONAL VEGGIES** (GF) a selection of seasonal vegetables served with quinoa tossed with diced onions, olive oil, & fresh lemon juice 25
- CAPTAIN'S PORTION FISH & CHIPS** fresh George's Bank codfish, lightly breaded & fried, served with tartar sauce, cole slaw, lemons, & crispy french fries 25
-  **LOBSTER QUESADILLA** flour tortilla with lobster, scallions, & cheddar cheese served with Black Dog salsa and sour cream 20
- FISH STEW** (GF) cod, salmon, shrimp, mussels, littlenecks, garlic, & shallots in a tomato & thyme broth 23
- LOBSTER ROLL** (GF option available) a generous portion of our famous lobster salad served on a brioche roll with french fries, coleslaw, & lemon 28
- SEARED SCALLOPS** (GF) three jumbo sea scallops pan seared & served on top a bed of sauteed spinach & raddichio with maple orange glaze market price
- STEAK TIPS** grilled marinated steak tips with horseradish cream, served with mashed potatoes & asparagus 25

MAIN PLATES

CLAM BAKE FOR TWO two 1 1/4 lb. lobsters, two cups of our quahog chowder, an assortment of fresh island shellfish, corn on the cob, linguica, & steamed potato, served with cole slaw, drawn butter, & plenty of napkins. Served in our own galvanized bucket for you to take home! 125

NATIVE 1 1/4 LB. STEAMED LOBSTER steamed 1 1/4 lb. Martha's Vineyard lobster, served with steamed potato, corn on the cob, & drawn butter 38

BAKED STUFFED LOBSTER 1 1/4 lb. lobster stuffed with lobster meat & lemon Ritz cracker stuffing, served with drawn butter, steamed potato, & corn on the cob 45

 **GARLIC CRUSTED CODFISH** (GF option available) fresh caught George's Bank codfish oven roasted and topped with garlic breadcrumbs, served with citrus beurre blanc, Yukon gold mashed potatoes, and sauteed spinach 29



THE CAPTAINS TABLE EXCLUSIVES

Menu items marked with our BD Burgee Flag are some of our favorite selections from "The Black Dog Summer on the Vineyard" & "The Black Dog 40th Anniversary" cookbooks. Many of these dishes go back to our earliest days. Books may be purchased here at the Tavern, at Black Dog General Stores, or online at theblackdog.com

SEARED SALMON (GF) pan seared salmon filet with lemon caper butter sauce served with sauteed broccoli 22

STUFFED CHICKEN BREAST (GF) chicken breast stuffed with homemade boursin cheese, prosciutto, & fresh basil, roasted and topped with buerre blanc, served with mashed potato and vegetable 27

GRILLED BONE-IN RIBEYE (GF) 14oz. bone-in prime beef grilled to your preference served with roasted potato and vegetable 38 add mushroom port demi glaze add 2

ROAST PORK LOIN (GF) dry rubbed pork loin slow roasted and topped with avocado salsa, served with basmati rice and asparagus 31

GRILLED SWORDFISH (GF) local swordfish steak, grilled and sered with rice and green beans 31

DESSERT

All of our desserts, including our famous Rich Mousse Bombe, Decadent Blackout Cake, and fresh Fruit Pies are prepared daily in our Bakery Cafe at 509 State Road, Vineyard Haven. Ask your server to preview tonight's dessert tray.

(GF) Gluten Free. The Town on Tisbury requires that you order a meal before we are able to served you beer or wine. Gluten free whole grain bread & buns available upon request. Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meat & poultry may increase the likelihood of foodborne illness.