



# The Black Dog Tavern

## Summer Lunch Menu

### Sharables

#### TAVERN WINGS

flash fried, choice of garlic parmesan, soy ginger hoisin, buffalo, cajun dry rub, or plain, served with ranch and celery and carrot sticks \$18

#### FRIED CALAMARI

tossed with garlic butter & pepperoncini and served with housemade marinara \$20

#### LOCAL FRIED OYSTERS

lightly breaded fried oysters with tartar sauce & lemon M/P

#### MUSSELS

garlic & herb butter, tomatoes, lemongrass, & white wine with toasted ciabatta \$23

#### CRAB CAKES

two housemade crab cakes flash fried, with housemade spicy remoulade, & crispy fried shallots \$20

### Black Dog Signature

#### BLACK DOG CLAM CHOWDER

tender sea clams in a rich, roux-thickened fish stock with tempered light cream, diced potatoes, rendered salt pork and sautéed onions, topped with housemade croutons \$12

#### MEZZA PLATE

chef's trio of housemade dips, served with warm pita, cucumbers, & carrots sticks \$18

#### TUSCAN BRUSCHETTA

tomato, garlic, basil, mozzarella, on toasted crostini drizzled with balsamic reduction \$18

#### CHARCUTERIE BOARD

chef's assorted cured meats, cheese, mixed olives, dip, and flatbread \$32

#### AHI TUNA DIP

marinated sesame tuna, sliced avocado, & wasabi mayo, served with kimchi, seaweed salad and wonton crisps \$30

#### BRUSSEL SPROUTS

charred brussels sprouts, blue cheese crumbles, bacon, & red wine reduction \$15

### Salads

SALAD ADDITIONS: CRAB CAKE \$18 • MARINATED GRILLED CHICKEN \$7 • STEAK TIPS \$20  
GRILLED SALMON \$16 • SHRIMP \$12 • LOBSTER SALAD \$22

**SIDE** house garden or traditional caesar \$10

**TRADITIONAL CAESAR** crisp romaine, shaved parmesan, anchovies, housemade croutons & dressing \$18

**AHI TUNA** seared sesame tuna over a mixed greens, wontons, carrots, cucumbers, & sesame-ginger dressing \$30

**SUMMER** mixed greens, strawberries, feta, sliced almonds, avocado, & blush vinaigrette \$18

**VINEYARD COBB** crisp romaine lettuce, chopped bacon, bleu cheese, cherry tomatoes, cucumber, sliced avocado, hardboiled egg & housemade herb vinaigrette \$20

**GOAT CHEESE** mixed greens, cherry tomatoes, red onions, cucumbers, topped with warm panko-crusted goat cheese, toasted almonds, craisins, & a drizzle of clover honey & raspberry vinaigrette \$20

“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, 1971 - Vineyard Haven, Martha's Vineyard

## Black Dog Lunch Favorites

ALL SANDWICHES ARE SERVED WITH FRIES OR COLESLAW.  
SUBSTITUTE SWEET POTATO FRIES \$2  
HOUSE SALAD \$5 • TRUFFLE PARM FRIES \$5

### REUBEN SANDWICH

pastrami, swiss cheese, sauerkraut, &  
thousand island dressing on toasted rye bread \$19

### TUNA MELT

tuna salad, cheddar cheese, tomato and bacon  
on toasted sourdough bread \$19

### CODFISH SANDWICH

lightly breaded Atlantic cod, lettuce, tomato, lemon,  
and pickles on a toasted brioche bun \$20

### TURKEY SANDWICH

oven-roasted turkey breast, lettuce, tomato, bacon,  
mayo on toasted multigrain bread \$19

### CHICKEN SALAD SANDWICH

cranberry walnut chicken salad served on toasted  
sourdough bread with lettuce and tomato \$16

### BLACK DOG CLASSIC BURGER

8 oz. angus patties, lettuce, tomato, & red onion on  
toasted brioche served with a pickle spear \$20  
Add: Cheddar or American \$2 • Bacon \$3  
Mushroom \$1 • Avocado \$3

### LOBSTER ROLL

knuckle and claw meat served hot with butter or as  
chilled lobster salad on a buttered brioche roll with  
mixed greens M/P

### CHICKEN PESTO SANDWICH

housemade pesto, tomatoes, mozzarella, balsamic  
reduction & mixed greens on toasted ciabatta \$19

### ALABAMA SANDWICH

fried chicken breast, lettuce, tomato, bacon, &  
housemade ranch on toasted brioche \$20

## Tavern Signatures

ALL SANDWICHES ARE SERVED WITH FRIES OR COLESLAW.  
SUBSTITUTE SWEET POTATO FRIES \$2  
HOUSE SALAD \$5 • TRUFFLE PARM FRIES \$5

### FISH & CHIPS

lightly battered atlantic codfish, served with french  
fries, coleslaw, tartar sauce, & lemon \$32

### PULLED PORK SANDWICH

slow roasted, served on a toasted brioche bun,  
housemade coleslaw & tangy BBQ sauce \$20

### CRAB CAKE SANDWICH

our housemade crab cake with baby greens on  
toasted brioche with lemon-dill aioli \$26

### BLACKENED CHICKEN SANDWICH

grilled chicken topped with bleu cheese, roasted red  
peppers, & sauteed onions on a  
toasted brioche with lettuce and tomato \$18

### STEAK TIPS & FRIES

marinated and grilled, served with horseradish crème  
\$29

### SALMON BLT

grilled Faroe Islands salmon, lettuce, tomato & bacon  
on toasted ciabatta with lemon dill aioli \$29

### FISH TACOS

two lightly breaded Atlantic cod filets with roasted  
corn relish, shredded cabbage, carrots and chipotle  
crema on flour tortillas \$20

### PORTOBELLA NAPOLEON SANDWICH

portobello mushroom with roasted red  
peppers, goat cheese, sauteed spinach, & red wine  
reduction on a toasted brioche bun \$20

### TAVERN MAC N' CHEESE

housemade artisanal cheese sauce with  
cavatappi pasta \$22

Add ins: Grilled Chicken \$7 • BBQ Pulled Pork \$10  
Fried Buffalo Chicken \$9 • Lobster \$20

## Add-Ons

SAUTÉED SPINACH \$6

STEAMED BROCCOLI \$6

SAUTÉED ASPARAGUS \$6

TRUFFLE PARM FRIES \$10