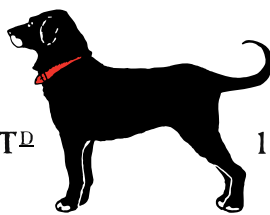


ESTD

1971



The Black Dog Tavern

Dinner Menu

“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

Light Entrees

Quahog Chowder

made with fresh island quahogs and topped with house-made croutons \$5 cup/\$7 bowl

Soup of the Day

ask your server about today’s selection prepared daily here at the Tavern \$5 cup/\$7 bowl

Hearts of Romaine

our house Caesar dressing topped with house made croutons, roasted garlic, & shaved parmesan
\$11 plain/\$13 chicken/\$14 blackened chicken/\$16 salmon

Mixed Baby Island Greens

baby island greens tossed in a champagne vinaigrette, toasted pistachios, chevre cheese, and fresh island blueberries \$11

1 lb. Edgartown Steamers

fresh native island steamers served in their own natural broth & drawn butter \$16

Crab Cakes

two 3 oz. crab cakes dressed with herb aioli over baby greens \$15

Deep Fried Oysters

right out of the pond, lightly breaded & fried, served with tartar sauce & lemons \$16

P.E.I. Mussels

fresh Prince Edward Island mussels steamed with garlic, shallots, fresh tomatoes, fresh herbs, & white wine \$13

Grilled Vegetable Quesadilla

a grilled quesadilla filled with spinach, roasted tomatoes, portabellas, caramelized onions, & sharp cheddar cheese with black bean salsa and avocado \$13

1/2 Rack of Ribs

1/2 rack of slow-roasted, fall-off-the-bone baby back ribs smothered in Black Dog BBQ sauce served with wedged sweet potato fries \$19

Portabella Napoleon

two Captain-sized portabella mushroom caps stacked with wilted baby spinach, roasted red peppers & chevre, drizzled with a port reduction \$19

Yukon Gold Potato & Zucchini Gratin

roasted Yukon Gold potatoes & fresh grilled zucchini layered & baked with asiago cheese, finished with fresh herb & heirloom tomato ragout \$16

Butternut Squash Ravioli

tender ravioli stuffed with butternut squash and tossed in a rich sage cream sauce \$19

Captain’s Portion Fish & Chips

fresh George’s Bank codfish, lightly breaded & fried, served with tartar sauce, cole slaw, lemons, & crispy french fries \$22

The Town of Tisbury requires that you order a meal before we are able to serve you a beer or wine
consuming raw or undercooked meat & poultry may increase the likelihood of foodborne illness
substitutions for starch and vegetable are available upon request
an 18% gratuity may be added to parties of six or more • \$5 Splitting Fee • maximum of 2 charged (split) bills

Entrees

Clam Bake Bucket 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, & red potatoes, served with cole slaw, drawn butter, plenty of napkins, & you get to take the bucket home!
\$95

Native 1 1/4 Lb. Steamed Lobster

steamed 1 1/4 lb. Martha's Vineyard lobster, served with corn on the cob and drawn butter \$33

Baked Stuffed Lobster

1 1/4 lb. lobster stuffed with lobster meat & lemon Ritz cracker stuffing, served with drawn butter & grilled asparagus
\$39

Gorgonzola Crusted Beef Tenderloin

our 8 oz. beef tenderloin grilled to order, then topped with gorgonzola crust & served with homestyle mashed potatoes & green beans almondine & drizzled with a cranberry port reduction \$34

Grilled Cowboy Ribeye

A 16oz. French Cut, well-marbled ribeye steak topped with horseradish compound butter blend, gorgonzola mashed potatoes & sauteed spinach \$32

Garlic Crusted Codfish

fresh caught George's Bank codfish, oven roasted and topped with garlic bread crumbs, served with citrus beurre blanc, with homestyle mashed potatoes & sauteed spinach ~ from our "Summer of the Vineyard" Cookbook
\$29

Sesame Crusted Ahi Tuna

Ahi tuna crusted in sesame with a miso wasabi vinaigrette, wasabi-ginger mashed potatoes & bok choy \$32

Wasabi Crusted Salmon

wasabi crusted salmon filet with a soy-ginger reduction, jasmine rice & sesame snow peas \$29

Herb Grilled Airline Chicken Breast

herb roasted chicken topped with clementine salsa, served with roasted potatoes & root vegetables \$26

Dessert

All of our desserts, including our famous Rich Mousse Bomb, Decadent Blackout Cake, Sinful Fudge Bottom Pie, 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.