

BLACK
BASS GRILLE



LUNCH MENU

FIRST COURSE:

BLACK BASS MUSSELS <i>with Garlic, Shallots, White Wine, Cherry Tomatoes & Fresh Herbs</i>	10	CALAMARI PADANARAM <i>Golden Fried & Tossed with Cherry Peppers, Garlic, Lemon & Fresh Basil</i>	10
ONION RINGS <i>Homemade Extra-Thin Onion Rings, Fried Golden Brown served with Ranch Dressing</i>	7	SESAME TUNA <i>Sesame Crusted, Sushi Grade Tuna, Seared Rare & Served with Cucumber Salad & a Fresh Ginger-Teriyaki Glaze</i>	12
JUMBO LUMP CRAB CAKES <i>served with a Chipotle-Lime Aioli over Mixed Greens</i>	13	ICY COLD SHRIMP COCKTAIL <i>served with Cocktail & Horseradish Sauces</i>	9
FRIED FETA <i>Golden Fried Cubes of Feta Cheese Served with Marinara Sauce</i>			7

SOUP & SALAD:

CLAM CHOWDER <i>New England Style Chowder Rich with Clams & Potatoes</i> cup 3.5/bowl 5		MIXED GREENS <i>with Grape Tomatoes, Shredded Carrot, Cucumber & Red Onion</i>	8
SOUP OF THE DAY <i>A Daily Creation from Our Chefs</i> cup 3.5/bowl 5		CAESAR SALAD <i>Hearts of Romaine, Croutons, Shaved Parmesan Tossed in Our House-Made Dressing</i>	9
BLACK BASS SALAD <i>Mixed Greens, Crumbled Blue Cheese, Grape Tomatoes, Red Onion, Cucumber & Toasted Walnuts Tossed in Our House Vinaigrette</i>	9	WARM SPINACH SALAD <i>Baby Spinach Leaves Tossed in a Warm Bacon-Balsamic Vinaigrette with Portabella Mushrooms & Fresh Goat Cheese</i>	9
APPONAGANSETT BAY SALAD <i>Arugula, Chopped Pears, and Candied Pecans Tossed in a Light Lemon Vinaigrette & Finished with Shaved Parmesan & Balsamic Glaze</i>	9	WEDGE SALAD <i>Romaine Wedges, Crumbled Great Hill Blue Cheese & Bacon, Grape Tomatoes & Red Onion, Served with Blue Cheese Dressing</i>	8
PORTABELLA MUSHROOM CAPS <i>Sautéed in Olive Oil & Garlic, Deglazed with Red & White Wines and Served atop Baby Spinach Tossed in Our House Vinaigrette</i>	11	ANY SALAD <i>Can be Topped with One or More of the Following: Grilled Chicken 3.5 – Grilled Salmon, Shrimp or Beef Tips 5 – Fried Calamari 5 – Crab Cake 8 – Lobster 11.5</i>	