

DINNER MENU

SOUPS & STARTERS

CLAM CHOWDER *New England Style Chowder Rich with Clams & Potatoes* bowl 5 cup 3.5

PORTUGUESE KALE SOUP *Traditional Rich Broth with Plenty of Kale & Spice* bowl 5 cup 3.5

SOUP OF THE DAY *A Daily Creation from Our Chefs* bowl 4 cup 3.5

ICY COLD SHRIMP COCKTAIL *served with cocktail & horseradish sauces* 9

CALAMARI PADANARAM *Golden Fried & Tossed with Cherry Peppers, Garlic, Lemon & Fresh Basil* 9

HUMMUS PLATE *House-made, Served with Pita Chips, Fresh Vegetables & Olives* 8

FRIED FETA *Golden Fried Cubes of Feta Cheese Served with Marinara Sauce* 7

PORTABELLA MUSHROOM CAPS *Sautéed in Olive Oil & Garlic, Deglazed with Red & White Wines, Finished with Fresh Basil & Served Atop Baby Spinach Tossed in Our House Vinaigrette* 11

SESAME TUNA *Sesame Crusted, Sushi Grade Tuna, Seared Rare & Served with Cucumber Salad & a Ginger-Teriyaki Glaze* 12

SHRIMP SCAMPI *A Classic! Plump Shrimp Sautéed with Garlic, White Wine & Butter* 9

ONION RINGS *Homemade Extra-Thin Onion Rings, Fired Golden & Served with Ranch Dressing* 7

JUMBO LUMP CRAB CAKES *served with a Chipotle-Lime Aioli with Mixed Greens* 13

SALADS

APPONAGANSETT BAY SALAD *Arugula, Chopped Pears & Candied Pecans Tossed in a Light Lemon Vinaigrette & Finished with Shaved Parmesan & Balsamic Reduction* 9

CAESAR SALAD *Hearts of Romaine, Croutons & Parmesan Tossed in Our House-Made Dressing* 9

WARM SPINACH SALAD *Baby Spinach Tossed in a Warm Bacon-Balsamic Vinaigrette with Portabella Mushrooms & Fresh Goat Cheese* 9

BLACK BASS SALAD *Mixed Greens, **Great Hill Blue Cheese**, Grape Tomatoes, Red Onion, Cucumber & Toasted Walnuts Tossed in Our House Vinaigrette* 9

WEDGE SALAD *Romaine Wedges, **Great Hill Blue Cheese** & Bacon, Grape Tomatoes & Red Onion, Topped with Blue Cheese Dressing* 8

MIXED GREENS *with Grape Tomatoes, Shredded Carrot, Cucumber & Red Onion* 8

ANY SALAD *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 - Sesame Tuna 10 - Lobster 11.5*

DRESSING OPTIONS: *Balsamic Vinaigrette, Ranch, Blue Cheese, House Vinaigrette & Roasted Red Pepper Vinaigrette*

MUSSELS or LITTLENECKS

One Pound \$10

BLACK BASS *Garlic, Cherry Tomatoes, White Wine, Butter & Basil*

MARINARA *Olive Oil, Marinara Sauce, White Wine & Fresh Herbs*

PORTUGUESE *Garlic, Onion, Chourico, Kale & Lager Finished with Red Chile Oil*

SCAMPI *Garlic, Lemon, White Wine, Butter & Parsley*

THAI RED CURRY *Garlic, Onion, Tomatoes, White Ale, Thai Red Curry, Fish Sauce & Cilantro*

PROVENCAL *Garlic, Tomatoes, Onion, Green Olive, White Wine & Tomato-Bacalhau Broth*

Black Bass 
GRILLE

BRICK OVEN PIZZA

TRADITIONAL *with Sauce & Cheese* 10

ADDITIONAL TOPPINGS 1.25

Pepperoni, Sausage, Linguica, Chicken, Bell Peppers, Roasted Peppers, Mushrooms, Onions, Artichoke Hearts, Fresh Garlic, Black Olives, Spinach, Broccoli, Tomato, Cherry Peppers

SHRIMP & OLIVE OIL *with Garlic & Parsley* 12.5

PORTABELLA *with Spinach, Tomato, Brie & Mozzarella* 11

TOMATO, BASIL, FETA & MOZZARELLA 12.5

BBQ CHICKEN *House-made BBQ sauce, Chicken, Red Onion, Mozzarella & Smoked Gouda and Cilantro* 12

GREAT HILL FIG *Sliced Figs, **Great Hill Blue Cheese**, Caramelized Onions & Mozzarella* 12.5

BUFFALO CHICKEN *Blue Cheese Dressing, Buffalo Chicken & Mozzarella* 12

BACON & SCALLOP *Traditional with Scallops & Bacon!* 13

MARINARA Fresh Mozzarella, Parmesan & Basil with Marinara Sauce 11

WHITE PIZZA *White Sauce, Roasted Garlic, Chicken, Red Onion, Arugula & Fontina Cheese* 12

PHILLY CHEESE STEAK *White Sauce, Sautéed Peppers, Caramelized Onions, Shaved Prime Rib, American & Mozzarella Cheeses* 12.5

DINNER MENU

SEASIDE CLASSICS

FRIED SCALLOPS *with Fries & Slaw* 16

LOBSTER ROLL *A New England Favorite on a Grilled Bun* 13

CLAM CAKES *A Southern New England Classic* 50¢ each

STEAMER CLAMS *A Full Pound in Natural Broth* Market

OYSTERS ON THE HALF SHELL *with Minionette* Market

LITTLENECKS ON THE HALF SHELL Market

HARBOR FARE

FISH & CHIPS *Beer Battered Haddock, Fries & Slaw* 16

BLACK BASS BURGER *1/2 Pound Black Angus Burger, Crispy Fried Onions, Cheddar Cheese, Creole Mayo, Lettuce, Tomato & Onion* 10

VILLAGE DIP *Thinly Sliced Prime Rib on a Toasted Wheat Roll Melted Swiss & Caramelized Onions Served Au Jus for Dipping* 10

FISH TACOS *Mexican Spiced Haddock, Chipotle-Lime Aioli, Avocado, Salsa Fresco & Citrus Slaw* 9

QUESADILLAS *A Blend of Monterey Jack & Cheddar Cheeses in a Grilled Tortilla* 6

...with Grilled Vegetables 2.5

...add Grilled Chicken 3.5

...add Salmon, Shrimp or Beef Tips 5

...add Crab Cake 8

WINGS *Jumbo Chicken Wings, Fried Golden Served BBQ, Jerked, Buffalo or House Style with Blue Cheese Dressing and Celery Sticks* 9

ENTREES FROM THE LAND

GRILLED RIBEYE *14oz Choice Ribeye, Seasoned to Perfection & Grilled to Your Liking* 19

JERKED PORK CHOPS *Caribbean Jerk Double-Cut Boneless Chops Seared & Served with Fresh Pineapple Salsa* 15

FILET MIGNON *8oz Filet of Beef Tenderloin, Grilled to Your Liking* 23

Add Balsamic Reduction and Great Hill Blue Cheese Crumbles 3

ROASTED CHICKEN *Slow Roasted Half Chicken Served with a Natural Pan Sauce* 17

SURF & TURF *8oz Filet of Beef Topped with Your Choice of Lobster or a Jumbo Lump Crab Cake* 29

Black Bass Grille Proudly Serves Only the Finest Beef From Omaha, NE

ENTREES FROM THE SEA

LEMON-DILL SALMON *Fresh Grilled Salmon Fillet, Sautéed Spinach & Cherry Tomatoes, Finished with Lemon-Dill Aioli* 20

BROILED SCHROD *Fresh Haddock Fillet, White Wine, Garlic-Lemon Butter & Bread Crumbs* 17

JUMBO LUMP CRAB CAKES *Served with a Chipotle-Lime Aioli* 25

BROILED SCALLOPS *Fresh New Bedford Scallops, White Wine, Garlic-Lemon Butter & Bread Crumbs* 18

SWORDFISH *8oz Fillet of Swordfish, Seared and Served with a White Wine, Garlic & Lemon Sauce* 17

LOBSTER MAC & CHEESE *A Rich House-Made Cheese Sauce Tossed with Fresh Lobster & Penne Pasta,*

Baked & Topped with a Crispy Corn Bread Crumble & Served with Daily Vegetables 14

The Above Entrees are Served with Fresh Daily Vegetables and Choice of Starch Unless Otherwise Noted

PASTA ENTREES

SHRIMP SCAMPI *Large Shrimp Sautéed with Garlic and Lemon, Finished with White Wine & Butter,*

Served Over Choice of Pasta 19

CHICKEN & BROCCOLI PASTA *Grilled Chicken Breast and Broccoli Florets Tossed in a Creamy Garlic White Sauce*

Served Over Choice of Pasta 13

PADANARAM BOUILLABAISSE *Mussels, Scallops & Fresh Fish Sautéed with Capers, Green Olives, Tomatoes, Onion & Garlic in a Portuguese Broth Served Over Angel Hair Pasta* 19

GRILLED CHICKEN DIABLO *Red Wine, Chourico & Red Chile Infused Marinara Sauce, Tossed with*

Choice of Pasta, Grilled Chicken Breast and Topped with Melted Mozzarella & Fontina Cheeses 15

FETTUCINI & CLAMS *Littleneck Clams & Fettuccini Tossed in Your Choice of White Wine,*

Garlic Cream Sauce or Red Wine-Olive Oil Marinara Sauce 17

Board of Health Notice:

Some menu items are raw or partially cooked and can increase your risk of illness. Consumers who are especially vulnerable to food borne illness should only eat eggs, meat, seafood and other food from animals thoroughly cooked. Consumers with food allergies, please inform your server or the manager on duty of said allergies so that we may better serve you.