

## Snacks

# BLACK LAMB <sup>est 2019</sup>

## Lunch Raw Bar

GIARDINIERA *pickled vegetables, olive oil, oregano, aleppo*

CORNBREAD *honey butter*  
add pimento cheese **(+5)**

MARINATED OLIVES *lemon, garlic*

SALT & VINEGAR CHIPS  
add onion dip **(+5)**

SMOKED SALMON RILLETTES *pickled onion, dill, rye toast*

ARTICHOKE DIP *oaxaca cheese, parmesan, pita chips*  
add crab **(+10)**

BABA GHANOUSH *summer squash, toasted sesame, goat cheese, pita*

CRAB RANGOON GRILLED CHEESE *pineapple "duck sauce"*

## Plates

*all plates can be served with protein:*  
steak\* **(+20)** shrimp\* **(+12)** chicken **(+10)** salmon\* **(+14)**

LAMB RIBS *aji amarillo mango glaze, cashew butter, cabbage slaw, thai basil*

CORN BISQUE *cilantro, coconut, shrimp toast*

BURRATA TOAST *nectarines, agridolce, onion jam, sourdough*

GRILLED ASPARAGUS *caesar dressing, white anchovy, dill, rye*

TOMATO SALAD *cucumber, kamiku, pistachio*

MIXED GREEN SALAD *herbs, radish, fried goat cheese, shallot vinaigrette*

MUSSELS *green curry, cilantro, sourdough*

STEAK TARTARE\* *truffle aioli, mushroom conserva, brioche*  
extra brioche **(+3)**

## Entrees

CHEESEBURGER\* *cheddar, caramelized onion, pickle, lettuce, special sauce*  
add bacon **(+2)** gluten-free bun **(+4)**

LAMB BURGER\* *calabrian chili whipped feta, pickled onion, arugula*  
add bacon **(+2)** gluten-free bun **(+4)**

VEGGIE BURGER *quinoa patty with accompaniments of lamb burger OR cheeseburger*

CUBANO *shaved pork, swiss, whole grain aioli, baguette*

CRISPY FISH SANDWICH\* *potato bun, slaw, garlic aioli, pepper relish*

TURKEY CLUB *roasted tomato, bacon, basil mayo*

DUCK LEG FRITES *orange bernaise, watercress, fried duck egg\**

GRILLED SALMON\* *poblano crema, summer beans, chorizo*

NY STRIP STEAK\* *peach romesco, asparagus, potato rosti, truffle butter*

7	TWO BUCK SHUCK! til 5pm & all day Monday!	
7	OYSTERS* <i>selection changes daily</i>	3.75
	LITTLENECK CLAMS*	2.50
8	SHRIMP COCKTAIL	4 EA
5	CRAB & AVOCADO LOUIS	20
	HIRAMASA POKE*	21
13	<i>avocado, macadamia, shrimp chips</i>	
15	SALMON CRUDO* <i>kiwi, cucumber, serrano</i>	19
14	TUNA CRUDO* <i>watermelon, black garlic, jalapeno</i>	20
14	SHELLFISH PLATE (serves 1-2)*	38
	<i>4 oysters, 2 clams, 2 shrimp, 2 pieces crudo, giardiniera</i>	
	SHELLFISH PLATTER (serves 3-4)*	85
	<i>12 oysters, 4 clams, 4 shrimp, salmon rilletes, hiramasa poke</i>	

## Sides

18	HAND CUT FRIES	7
	add truffle aioli* <b>(+4)</b>	
17	STREET CORN <i>queso fresco, scallion, aleppo</i>	14
21	BRUSSELS SPROUTS	13
22	<i>malt vinegar aioli, peppers, breadcrumb</i>	
	ROASTED FINGERLING POTATOES	14
	<i>tonnato, radish, pickled garlic scapes</i>	



\*Denotes food items are cooked to order or are served raw.  
Consuming raw or under cooked animal products may increase your risk of foodborne illness

Parties of 5 or more will be subject to a 20% service fee.

Before placing your order, please inform your server if a person in your party has a food allergy.

### 4% ADMINISTRATION FEE

A 4% Kitchen Team Administration Fee will be added to your bill. This fee will solely benefit our Kitchen Team in the form of increased wages, benefits, and a sustainable schedule. Massachusetts law does not permit tip sharing with the kitchen. This fee does not represent a tip or service charge for waitstaff employees, service employees or service bartenders. Please see our website for additional details. Thank you in advance for your support and your patronage.