## BLACK LAMB

Gracks =

| GIARDINIERA pickled vegetables, olive oil, oregano, aleppo                                    | 7  |
|---|----|
| CORNBREAD honey butter add pimento cheese [+5]  | 7  |
| MARINATED OLIVES lemon, garlic  | 8  |
| SALT & VINEGAR CHIPS<br>add onion dip <b>(+5)</b>   | 5  |
| SMOKED SALMON RILLETTES pickled onion, dill, rye toast  | 13 |
| ARTICHOKE DIP oaxaca cheese, parmesan, pita chips add crab (+10)                              | 15 |
| BABA GHANOUSH summer squash, toasted sesame, goat cheese, pita                                | 14 |
| CRAB RANGOON GRILLED CHEESE pineapple "duck sauce"  | 14 |
| all plates can be served with protein:  |    |
| 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                   | 28 |
| CORN BISQUE cilantro, coconut, shrimp toast   | 18 |

| steak* (+20) shrimp (+12) chicken (+10) salmon* (+14)                       |    |
|---|----|
| LAMB RIBS aji amarillo mango glaze, cashew butter, cabbage slaw, thai basil | 28 |
| CORN BISQUE cilantro, coconut, shrimp toast                                 | 18 |
| BURRATA TOAST nectarines, agridolce, onion jam, sourdough                   | 18 |
| GRILLED ASPAR AGUS caesar dressing, white anchovy, dill, rye                | 17 |
| TOMATO SALAD cucumber, kamiku, pistachio                                    | 18 |
| MIXED GREEN SALAD herbs, radish, fried goat cheese, shallot vinaigrette     | 17 |
| MUSSELS green curry, cilantro, sourdough                                    | 21 |
| STEAK TARTARE* truffle aioli, mushroom conserva, brioche extra brioche [+3] | 22 |
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| SUMMERFARRO RISOTTO corn, peach romesco, parmesan  | 26 |
|--|----|
| GRILLED SALMON* poblano crema, summer beans, chorizo   | 32 |
| NY STRIP STEAK* peach romesco, asparagus, potato rosti, truffle butter                                       | 44 |
| DUCK LEG FRITES orange bernaise, watercress, fried duck egg*   | 35 |
| CHICKEN MILANESE basil pesto, tomato, arugula, parmesan  | 31 |
| CHEESEBURGER* cheddar, caramelized onion, pickle, lettuce, special sauce add bacon [+2] gluten-free bun [+4] | 22 |
| LAMB BURGER* calabrian chili whipped feta, pickled onion, arugula add bacon [+2] gluten-free bun [+4]        | 23 |
| VEGGIE BURGER quinoa patty with accompaniments of lamb burger OR cheeseburger                                | 18 |

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| OYSTERS* selection changes daily   | 3.75             |
| LITTLENECK CLAMS*  | 2.50             |
| SHRIMP COCKTAIL  | 4 EA             |
| CRAB & AVOCADO LOUIS   | 20               |
| HIRAMASA POKE*<br>avocado, macadamia, shrimp chips   | 21               |
| SALMON CRUDO* kiwi, cucumber, serrano  | 19               |
| TUNA CRUDO* watermelon, black garlic, jalaper  | 10 <b>20</b>     |
| SHELLFISH PLATE (serves 1-2)* 4 oysters, 2 clams, 2 shrimp, 2 pieces crudo, giardinie          | <b>38</b><br>era |
| SHELLFISH PLATTER (serves 3-4)* 12 oysters, 4 clams, 4 shrimp, salmon rillettes, hiramasa poke | 85               |

TWO BUCK SHUCK! til 5pm & all day Monday!





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.

\*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.

## **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.

## BLACK LAMB

## **MIDDAY MENU**

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|--|------|
|  |      |
| TWO BUCK SHUCK!  |      |
| \$2 Oysters Everyday until 5pm and all day Monday!   |      |
| OYSTERS* selection changes daily   | 3.75 |
| LITTLENECK CLAMS*  | 2.50 |
| SHRIMP COCKTAIL  | 4    |
| HIRAMASA POKE*   | 21   |
| SALMON CRUDO*  | 19   |
| TUNA CRUDO*  | 20   |
| CRAB & AVOCADO LOUIS   | 20   |
| SHELLFISH PLATE (serves 1-2)* 4 oysters, 2 clams, 2 shrimp, 2 pieces crudo, giardiniera                      | 38   |
| SHELLFISH PLATTER (serves 3-4)* 12 oysters, 4 clams, 4 shrimp, salmon rillettes, hiramasa poke  SVENY Clife  | 85   |
| $=$ $\xi_{0}$ $\xi_{0}$ $\xi_{0}$ $\xi_{0}$ $\xi_{0}$  |      |
| GIARDINIERA pickled vegetables, olive oil, oregano, aleppo   | 7    |
|  | 8    |
| MARINATED OLIVES lemon, garlic   | 7    |
| CORNBREAD honey butter add pimento cheese [+5]   | ,    |
| SALT & VINEGAR CHIPS add onion dip (+5)  | 5    |
| ARTICHOKE DIP oaxaca cheese, parmesan, chive add crab [+10]  | 15   |
| BABA GHANOUSH summer squash, sesame, goat cheese, pita   | 14   |
| CORN BISQUE cilantro, coconut, shrimp toast  | 18   |
| CRAB RANGOON GRILLED CHEESE pineapple "duck sauce"   | 14   |
| MUSSELS green curry, cilantro, sourdough   | 21   |
| CHEESEBURGER* cheddar, caramelized onion, pickle, lettuce, special sauce add bacon (+2) gluten-free bun (+4) | 22   |
| LAMB BURGER* calabrian chili whipped feta, pickled onion, arugula add bacon [+2] gluten-free bun [+4]        | 23   |
| VEGGIE BURGER quinoa patty with accompaniments of lamb burger OR cheeseburger                                | 18   |