

## APPETIZERS

### COLOSSAL SHRIMP COCKTAIL

Steamed shrimp with our classic cocktail sauce. 16

### HOT CRAB DIP

Creamy mixture of crab, cheese and seasonings. Served with housemade Old Bay chips. 15

### CALAMARI

Tender baby squid, lightly breaded & flash fried. Seasoned & served with housemade marinara. 15

### POTATO SKINS

Topped with bacon, cheddar, pepper jack, and mozzarella cheese, scallions & chives. Served with sour cream. 12

### GRILLED HALOUMI

Cypriot goat cheese, grilled and served with toast points, maple syrup & fruit. 15

### BASKET OF HUSHPUPIES

A southern classic, served with your choice of honey butter or cocktail sauce. 6

### TOMATO JAM BRUSCHETTA

Toasted baguette, herbed goat cheese, house roasted tomato jam, balsamic drizzle & basil. 10

### OYSTERS ROCKEFELLER

Six oysters loaded with bacon, spinach, seasonings & Parmesan cheese 18

## SOUPS & SALADS

### CAESAR SALAD

Fresh-cut hearts of romaine, tossed with our own Caesar dressing, croutons & Parmesan cheese.

12 whole // 8 half

### MICHAEL'S SALAD

Michael's favorite! Madalyn's ripened tomatoes, feta, Kalamata olives & sweet onions. EVOO, red wine vinegar, salt and pepper. Available seasonally. 13 whole // 8 half

### SHE CRAB SOUP

Housemade, rich and velvety with a touch of sherry.\*

9 cup // 12 bowl

### HOUSE SALAD

Fresh-cut, crisp lettuce mix, topped with cucumbers, onions, tomato and homemade croutons.

12 whole // 6 side

### WEDGE SALAD

Hearty wedge of crisp iceberg, topped with bleu cheese crumbles, egg, onion, tomato and bacon.

Served with housemade bleu cheese dressing. 11

### CLAM CHOWDER

Traditional creamy chowder

8 cup // 10 bowl

### ADDITIONS

Broiled Shrimp – 3 12  
Chicken – 8 oz 9  
Crabcake – 4 oz 16  
Sirloin Steak – 6 oz 14  
Broiled Scallops – 3 12

*Choice of housemade dressing:  
ranch, bleu cheese, thousand island,  
Greek, Caesar, balsamic vinaigrette*

### FRENCH ONION SOUP

Housemade with caramelized onions, croutons and Gruyère cheese. 10

## SPECIALTIES

### SPIROS' CHICKEN

*Black Angus Chef Spiros Boubas brought this delicious recipe over 25 years ago and it's been a customer favorite ever since.*

A half chicken slow-braised with potatoes, lemon and herbs. 21

### SPAGHETTI & MEATBALLS

Hearty portion of pasta dressed with our housemade sauce and meatballs. Topped with freshly-grated Parmesan and Romano cheeses and served with garlic bread. 19

### CALF'S LIVER

Sautéed with thick-cut hickory bacon and onions, served with your choice of side. 19

### BLACK ANGUS BURGER

Two four-ounce smash burgers made in house from ground steak. American cheese and grilled onions with a steamed bun. 13

add bacon 3 // add mushrooms 2

### BLACK ANGUS FRENCH DIP

Shaved steak served in a toasted bun with caramelized onions, Swiss cheese and au jus. Choice of side. 21

### CRAB CAKE SANDWICH

Our famous crab cake, made with jumbo and colossal crab meat on a warm bun with lettuce, tomato and remoulade with choice of side.

Fried or Broiled. 21

### CRISPY FISH & CHIPS

Crispy fried cod, slaw, tartar sauce and fries. 19

### FRIED FLOUNDER SANDWICH

Hearty portion of fresh flounder, lightly breaded and fried. Served with housemade tartar sauce, lettuce & tomato on freshly-baked bread. 19

## BLACK ANGUS restaurant

\* PLEASE NOTE: Eating raw or undercooked meats, eggs or shellfish may increase your risk of food borne illness.

# FROM OUR BROILER

All steaks are served with your choice of side.

Our beef is American U.S.D.A. choice or higher. We age our beef in house and cut each steak by hand in our kitchen. When ordered, your steak is broiled to temperature in our 1,800 degree broiler.

## FILET MIGNON

8 oz. 46

## NEW YORK STRIP

14 oz. 38

## BLACK ANGUS RIBEYE

14 oz. 42

## BRAISED SHORT RIB

Served over mashed potatoes 32

## PRIME RIB

12 oz. 36 // 16 oz. 48

## LAMB CHOPS

39

## LOCAL GRASSFED

We are proud to serve a select line of grass-fed and grass-finished Angus beef. Raised in Virginia, this beef is free from any antibiotics or growth hormones. Sent to us directly where we age in our coolers and then hand cut in house. Limited supplies.

VIRGINIA ANGUS RIBEYE 12 oz. 48

VIRGINIA ANGUS NEW YORK STRIP 12 oz. 42

## ENHANCE YOUR ENTRÉE

### BÉARNAISE SAUCE

Tarragon and vinegar infused hollandaise. 5

### PEPPERCORN SAUCE

4

### OSCAR

Jumbo lump crabmeat with Béarnaise. 16

### NEPTUNE SHRIMP

Three jumbo shrimp, grilled and served with Béarnaise. 16

## TURN ANY ENTRÉE INTO A LAND & SEA BY ADDING:

Crab Cake  
\$16

Stuffed Shrimp  
\$9 ea

Broiled or Fried Shrimp  
\$4 ea

Broiled or Fried Scallops  
\$4 ea

## SEAFOOD

### SEAFOOD COMBO

Oysters, filet of fish, scallops, shrimp, and crab cake – broiled or fried. Choice of side. 42

### BLACK ANGUS FRIED SHRIMP

Six jumbo shrimp, breaded and fried. Served with signature cocktail sauce and choice of side. 28

### DEEP SEA SCALLOPS

Broiled in butter or fried. Choice of side. 36

### BLACK ANGUS STUFFED JUMBO SHRIMP

Five colossal shrimp, stuffed with our crab imperial and broiled. Choice of side. 39

### BLACK ANGUS CRAB CAKES

Two of our classic crab cakes. Served with remoulade and choice of side. 39

### FISH OF THE DAY

Today's fresh catch – broiled, fried, steamed or blackened. Choice of side. **Market Price**

## SIDES

One side included with all sandwiches and entrées. Additional sides are 4.00 each.

Baked Potato  
Make it loaded with bacon, three cheese blend, butter, sour cream and chives + \$2

Featured Potato

Steak Fries  
Steamed Broccoli  
Cole Slaw  
Grilled Vegetables

Hushpuppies  
Old Bay Chips  
Caramelized Onions  
Sautéed Mushrooms

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