



## BLACK ROCK STEAKHOUSE

### SOUPS & SALADS

BAKED FRENCH ONION SOUP	6
NEW ENGLAND CLAM CHOWDER	6
SOUP OF THE DAY	5
CAPRESE SALAD	
<i>Fresh mozzarella and tomatoes with fresh basil and vinaigrette</i>	8
CAESAR SALAD	
<i>Crisp romaine lettuce with croutons, parmesan cheese and our house-made Caesar dressing</i>	8
ADD CHICKEN 5/ADD STEAK 10/ADD SHRIMP 10	
SOUP & SALAD BAR AS A MEAL	12

### APPETIZERS

COLOSSAL SHRIMP COCKTAIL	
<i>4 Jumbo shrimp</i>	11
COCONUT SHRIMP	
<i>6 shrimp breaded in coconut, deep fried and served with a sesame ginger sauce &amp; wild berry sauce</i>	9
COCONUT LOBSTER TAIL	
<i>5 oz. Lobster tail breaded in coconut, deep fried and served with a sesame ginger sauce &amp; wild berry sauce</i>	13
SEAFOOD STUFFED PORTABELLA MUSHROOM	
<i>Portabella mushrooms stuffed with our house-made seafood and herb stuffing, topped with creme fraiche</i>	11
STUFFED MUSHROOM CAPS	
<i>Mushroom caps stuffed with sausage and herb stuffing topped with house-made Alfredo sauce</i>	7
SCALLOPS WRAPPED IN BACON	
<i>Jumbo sea scallops rolled in hickory smoked bacon, topped with maple glaze</i>	11
AHI TUNA	
<i>Sushi grade tuna rolled in sesame seeds, pan seared rare set atop a bed of seaweed salad. Served with sweet ginger sauce, wasabi aoli, and soy sauce</i>	10
CALAMARI MEDITERRANEAN STYLE	
<i>Lightly fried calamari tossed with pepperoncinis, grape tomatoes, fresh mozzarella, sweet peppers, and baby spinach</i>	10
ESCARGOT	
<i>Snails in garlic butter pots with baked puff pastry on top</i>	9
NACHOS	
<i>House-made tortilla chips loaded with tomatoes, black olives, sour cream, pico de gallo, and jalapenos</i>	9
ADD CHICKEN 5/ ADD STEAK 10	
FRIED MOZZARELLA STICKS	
<i>Served with marinara sauce</i>	7

## FROM THE ROCK

*All entrees served with choice of baked potato, mashed potato, french fries, steak fries, sweet potato fries, rice pilaf, or pasta with marinara. Also included is your choice of either the salad bar, caesar salad, or vegetable of the day. Entrees may be ordered from The Rock or prepared in the kitchen*

### DELMONICO

*Certified American Kobe beef. Heart healthy and hormone free* 35

### PORTER HOUSE

*24 oz. The king of steaks* 27

### PRIME RIB

*Slow roasted and seasoned to perfection, in au jus*

*12 oz. 20 16 oz. 24*

### FILET MIGNON

*8 oz. beef tenderloin* 24

### RIBEYE

*14 oz. Well marbled, tender flavorful steak* 24

### NY STRIP STEAK

*12 oz. Flavorful and tender* 23

### ARGENTINIAN STEAK

*10 oz. Hanger steak, a house favorite on the rock* 19

### MIXED GRILL

*Argentinian steak, boneless chicken breast, and shrimp* 22

### CHICKEN BREAST

*Boneless chicken breast, your choice seasoned, teriyaki, or BBQ* 16

### TWIN LOBSTER TAILS

*Two 5 oz. lobster tails served with drawn butter* 26

### SHRIMP AND SCALLOPS

*A delicious combination of jumbo shrimp and jumbo sea scallops* 23

### AHI TUNA

*Sushi grade tuna served with pico de gallo, wasabi aoli, and ginger sauce.*

*Prepared either on The Rock, grilled or appetizer style (no potato choice with appetizer style)* 20

### VEGGIE DELIGHT

*Seasonal vegetables served with a balsamic vinaigrette dipping sauce* 16

### TEMP GUIDE (FOR CHARBROILED)

*Please cut into the center of the steak upon receipt to ensure proper temperture*

**RARE: COOL RED CENTER MEDIUM RARE: WARM RED CENTER  
MEDIUM: HOT PINK CENTER MEDIUM WELL: SLIGHT PINK CENTER  
WELL DONE: NON RETURNABLE**

NOT RECOMMENDED FOR CHILDREN UNDER 12. CONSUMING RAW OR UNDER COOKED MEAT, EGGS, POULTRY OR SEAFOOD INCREASES YOUR RISK OF FOOD BORN ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## SURF & TURF (ADD TO ANY ENTREE)

LOBSTER TAIL	12
FRIED CLAMS	11
HADDOCK	
<i>Fried or broiled</i>	8
SEA SCALLOPS	
<i>Fried or Broiled</i>	11
SHRIMP	
<i>Fried, Grilled, Seafood stuffed, or Scampi style</i>	10
FRIED CALAMARI	7

## SEAFOOD (FRESH FROM THE BOSTON SEAFOOD MARKET)

HADDOCK	
<i>Fresh North Atlantic haddock your choice fried or broiled</i>	16
BAKED STUFFED HADDOCK	
<i>Fresh North Atlantic haddock baked with our house-made seafood stuffing</i>	20
SEA SCALLOPS	
<i>Large cold water scallops, your choice fried, broiled or on the rock</i>	23
JUMBO SHRIMP	
<i>Jumbo shrimp, your choice fried, grilled, on The Rock, seafood stuffed or scampi style</i>	20
FRIED WHOLE CLAMS	
<i>Fresh Maine whole belly clams, lightly breaded and fried</i>	22
FRIED CALAMARI	
<i>Fresh squid, lightly breaded and fried</i>	15
FRIED FISHERMAN'S PLATTER	
<i>A generous portion of haddock, sea scallops, jumbo shrimp, and whole clams lightly breaded and fried</i>	25
BROILED SEAFOOD PLATTER	
<i>A seafood lover's dream. Haddock, stuffed shrimp, sea scallops and a lobster tail</i>	26
LOBSTER	
<i>Live Maine lobster by the pound</i>	MARKET PRICE
KING CRAB	
<i>1 Lb Alaskan king crab legs</i>	MARKET PRICE
COLOSSAL KING CRAB	
<i>1.5 Lbs Alaskan limited production enormous king crab legs</i>	MARKET PRICE

## SIDE ORDERS

EXTRA SAUCE/DRESSING 1 / GORGONZOLA CHEESE SAUCE 2
ADD BACON & CHEESE TO POTATO 3 / PORTOBELLO MUSHROOMS 4
SAUTÉED MUSHROOMS OR ONIONS 2 / BROCCOLI WITH CHEESE SAUCE 6
ASPARAGUS 6

## CHICKEN & PASTA

### CHICKEN CORDON BLEU

*Chicken stuffed with Italian ham and swiss cheese. Served with choice of starch*

16

### CHICKEN CAPRESE

*Sautéed chicken breast topped with artichoke hearts, fresh tomatoes, and melted swiss cheese, finished with a mushroom sauce. Served with choice of starch*

16

### CHICKEN PARMESAN

*Boneless breast of chicken breaded and topped with mozzarella cheese and marinara. Served on a bed of fettuccine*

16

### ALFREDO

*Our house made Alfredo sauce tossed with fettuccine. Ultra creamy and cheesy*

15

*ADD CHICKEN 5/ADD PORTABELLA MUSHROOMS 4/  
ADD BROCCOLI 3*

### SEAFOOD ALFREDO

*Jumbo shrimp, sea scallops, and lobster sautéed then tossed in our house made Alfredo sauce and fettuccine*

23

### ZUPPA DI PESCE (SOUP OF THE SEA)

*Jumbo shrimp, sea scallops, lobster, haddock, and calamari in marinara served over fettuccine*

23

## PUB MENU

### BLACK ROCK BURGER

*8 oz. house ground burger with lettuce, tomato, bacon, and American cheese*

10

### GRILLED CHICKEN BREAST SANDWICH

*Served with lettuce and tomato*

8

### OPEN FACED PRIME RIB SANDWICH

*8 oz. prime rib served on toast with a side of au jus*

14

### CHICKEN FINGERS

*Lightly breaded and fried to perfection*

9

### FISH-N-CHIPS

*North Atlantic haddock breaded and fried*

11

### NACHOS

*House made tortilla chips loaded with tomatoes, black olives, sour cream, pico de gallo, and jalapeños*

9

*ADD CHICKEN 5/ADD STEAK 10*

*ADD SALAD BAR OR CAESAR SALAD TO ANY PUB MENU ITEM*

6

*THIS RESTAURANT RESERVES THE RIGHT TO ADD 20% GRATUITY TO PARTIES OVER SIX PEOPLE, AND FOR ALL CREDIT CARD COPIES WHERE BOTH SIGNED TRANSACTION RECEIPTS ARE TAKEN.*

*NO SUBSTITUTIONS PLEASE. ANY ALTERATIONS TO ORIGINAL RECIPES CAN NOT BE RETURNED OR REPLACED.*