

# BLACK ANGUS RESTAURANT

& CATERING

## Appetizers

### Colossal Shrimp Cocktail

Four of our large shrimp, prepared in house and chilled. Served with lemon and our house made cocktail sauce.\* \$11.99

### Hot Crab Dip

Creamy mixture of crab, cheese and seasonings. Served with pita points.\* \$10.99

### Mini Crabcakes

Our famous crab cakes, bite sized with house made remoulade.\* \$11.99

### Grilled Haloumi

Goat cheese from Cyprus, grilled and served with toast points, honey and grapes. \$10.99

### Calamari

Tender baby squid, lightly breaded and flash fried to a crispy golden brown. Seasoned with salt, pepper and lemon. Served with our house made marinara sauce.\* \$9.99

### Fry Basket

A sampling of local seafood, lightly battered fried to golden brown and served with house made tartar sauce.\* \$12.99

### Basket of Hushpuppies

A Southern classic, served with our homemade honey butter or cocktail sauce.\* \$4.75

### Tenderloin Sliders

Beef tenderloin, seasoned and grilled. Topped with caramelized onions and served on miniature brioche buns.\* \$12.99

### Potato Skins

Topped with bacon, cheddar & mozzarella cheese and scallions. Served with sour cream. \$8.99

### Quinn's Dog

A secret vice of our long time manager, Francis Quinn, who often started a shift with two. All beef, served with Mustard and Sauerkraut. \$5.99

## Soups & Salads

### She Crab Soup

Homemade, rich and velvety with a touch of Sherry.\*  
Cup \$6.50 / Bowl \$8.50

### Clam Chowder

Traditional creamy white clam chowder with potatoes, vegetables and smoked bacon.\*  
Cup \$6.00 / Bowl \$8.00

### French Onion Soup

Slow cooked with caramelized onions, topped with cheese and croutons. \$7.00

Add onto your salad\*: Shrimp-broiled or fried \$8; Chicken \$4; Crab Cake \$12

### Greek Salad

A hearty portion of cut lettuces, topped with large Kalamata olives, feta cheese, onions, capers & vine ripened tomatoes. Seasoned and tossed with our house made Greek dressing.  
Half \$7.00 / Full \$11.00

### Caesar Salad

Fresh cut hearts of romaine lettuce, tossed in our own Caesar dressing and topped with shaved Italian cheeses and served with homemade croutons.  
Half \$7.00 / Full \$11.00

### Michael's Salad

- in season only

Vine ripe tomato, feta cheese, romaine, colossal Kalamata olives, sweet onion. Salt, pepper, olive oil & red wine vinegar. Hot, crusty bread.  
Half \$7.00 / Full \$11.00

### House Salad

Fresh cut, crisp lettuce mix topped with cucumbers, onions, tomato, and homemade croutons.  
Half \$6.00/ Full \$9.00

Choice of house made dressing:  
Ranch, Bleu Cheese, Thousand Island, Greek, Caesar, Balsamic Vinaigrette

## Specialties

### Spiros' Chicken

One half chicken and potato wedges slow cooked with lemon, oregano and seasonings. \$16.00

### Cioppino

Mussels, baby clams, fish, shrimp and scallops, simmered in a rich broth with white wine, garlic & tomatoes. Served over linguini and toasted garlic bread.\* \$19.99

### Black Angus Burger

Ground steak, seasoned and cooked to temperature. Served on a brioche bun with lettuce, tomato and onions.\* \$10.50. Choice of Cheese \$0.75. Hickory Bacon \$1.00.

### Spaghetti

A hearty portion of pasta, topped with house made meat sauce and finished with melted mozzarella cheese. Served with garlic bread. \$15.00

### Calf's Liver

Sautéed with thick cut hickory bacon and smothered with onions, served with your choice of side. \$15.00

### Bistro Steak

A butcher's prize cut for flavor and tenderness. Seared and sliced. Served with steak fries and grilled vegetables.\* \$16.00

### Crab Cake Sandwich

Our famous crab cake, served on a brioche bun with lettuce, tomato and our house made remoulade sauce and your choice of side.\* \$14.00

### Steak Sandwich

Shaved prime rib, served in a toasted bun with caramelized onions, Swiss cheese and Au jus. Served with your choice of side.\* \$13.00

### Fish & Chips

Ale battered Flounder with fresh cole slaw, tartar sauce and fries.\* \$16.00

# BLACK ANGUS RESTAURANT

& CATERING

## From Our Broiler

### Black Angus Delmonico Steak

Thick, flavorful steak cut from the eye of the rib.\*  
14 oz \$32.99

### Black Angus Filet Mignon

Cut from the very heart of the beef tenderloin. Delicate, tender and flavorful.\* 8 oz \$33.99

### Pork Ribeye

Bone in pork chop. Tender and flavorful.\* \$20.99

*All steaks are served with your choice of one side and a side salad.*

### Black Angus Prime Rib

A Black Angus Specialty, generously cut from aged delicately marbled beef. Served with your choice of side.\* 12 oz \$27.99 / 16 oz \$34.99

### Land & Sea

Filet mignon served with your choice of our Crab Cake, Sea Scallops, Fried Shrimp or Stuffed Shrimp.\* \$47.99

### Black Angus New York Strip

The choice cut of the finest beef for the most discriminating beef eater.\* 14 oz \$31.99

### Stockyard Sirloin

Lean and Tender, 8 oz of sirloin seasoned and broiled to temperature. Served with your choice of side.\* \$24.99

### Lamb Chops

Succulent lamb, seasoned and broiled to temperature, served with choice of side.\* \$29.99

*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 in our 1,800 degree broiler and cooked to temperature.*

## Seafood

### Black Angus Crab Cakes

Our classic preparation of jumbo lump crab. Broiled or fried.\* \$24.99

### Fried Oyster Dinner

Freshly shucked count size oysters, lightly breaded and fried.\* \$19.99

*All entrees served with choice of one side and a side salad.*

### Black Angus Stuffed Jumbo Shrimp

Five colossal shrimp stuffed with our crab imperial and broiled.\* \$22.99

### Black Angus Fried Shrimp

Six of our colossal shrimp, breaded and served with your choice of side and our house made signature cocktail sauce.\* \$20.99

### Deep Sea Scallops

Broiled in butter or fried.\* \$21.99

### Fish of the Day

Our fresh catch served to you broiled, fried, steamed or blackened. Your choice of side.\* (Market price)

### Combination Seafood Platter

Eastern Shore oysters, filet of fish, scallops, shrimp and our crab cake. Broiled, steamed or fried.\* \$26.99

## Enhance Your Steak

BÉARNAISE SAUCE – Tarragon and vinegar infused Hollandaise. Perfect for any steak. \$3.50

NEPTUNE SHRIMP\* – Three jumbo shrimp, skewered, grilled and served with béarnaise sauce. \$11.00

OSCAR\* – Top your selected steak with jumbo lump crab meat and our decadent béarnaise sauce. \$12.00

CRAB CAKE\* – Turn any entrée into a land and sea by adding one of our famous crab cakes. \$12.00

STUFFED SHRIMP\* – Two large shrimp stuffed with Crab Imperial. \$10.00

FRIED SHRIMP\* – Four jumbo large shrimp. \$11.00

BROILED SCALLOPS\* – \$10.00

## Sides

\$2.99 each

Steamed Broccoli

Steak Fries

Baked Potato

Garlic Mashed Potatoes

Cole Slaw

Sautéed Onions

Sautéed Mushrooms

Grilled Vegetables

Side Salad

Hushpuppies

## Kids Menu

12 and under - \$4.99 each

*Kid Sides: Carrot Sticks, Applesauce or French Fries*

Popcorn Shrimp\*

Chicken Tenders

Mac & Cheese

Jr. Hamburger\*

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