

THE BLACK POINT GRILL SEA RANCH LODGE

DINNER

STARTERS

Royal Calamari • \$15

fried in a curry rice batter, served with sesame Bengal aioli

Local oysters on the half shell \$12

with a tomato chili, lime vinaigrette

Tuna Tartare • \$15

wakame, sesame, cucumber salad with mirin wasabi vinaigrette,
daikon ribbons and crispy fried wontons

Manilla Clams & Mediterranean mussels • \$16

a fragrant masala coconut sauce

New England Clam Chowder • \$9

Caesar Salad • \$11

organic romaine hearts, lemon anchovy caper dressing
finished with grated Parmigiano-Reggiano & happy jalapeno croutons

Asian Noodle Salad • \$11

shredded Napa cabbage, bok choy, tomatoes, toasted sesame seeds, cashews & coconut,
rice noodles dressed with pickled mangos & papaya

Sea Ranch Caprese Salad • \$12

organic spring mix, fresh mozzarella, heirloom tomatoes, basil, red onion jalapeno watermelon salsa
dressed with a roasted tomato vinaigrette and sprinkled with toasted almonds.

MAIN COURSE

Scottish Salmon dusted and seared with our own curry blend > Madagascar coconut curry, made with
mango, guava banana tossed in rice noodles, sautéed bok choy, Napa cabbage & snow peas.
fried plantain pakoras - \$31

Bec's Cioppino • \$40

ocean prawns, fish, scallops, shellfish & freshwater prawns steamed in a red chili sauce over rice
Dungeness crab crostini

Grilled Lamb Chops • \$35

Mediterranean olive, tomato sauce plus a feta cheese, walnut & orange phyllo cigar
organic brown rice

Farmers Market Lasagna • \$26

roasted zucchini, eggplant, fennel & tomato layered with fresh ricotta, mozzarella, parmesan, basil, and
spinach, on a roasted red pepper tomato cream.

Osso Bucco, Braised Pork Shank • \$32

green chili verde sauce, jicama, apple, pickled jalapeno cabbage slaw and brown rice

Creekstone Skirt Steak • \$35

marinated in maple syrup, fennel, garlic, chili & coffee with smashed marbled potatoes, sautéed in
brown butter with an Argentinian Chimichurri pine nut sauce plus Portabella fries

Classic Cheeseburger • \$18

Creekstone Angus beef, choice of Swiss, cheddar, or Jack cheese,
add bacon + 3, add avocado or blue cheese + 2

Sicilian burger • \$20

Creekstone Angus ground chuck, basil almond pesto aioli, fried prosciutto, fresh mozzarella,
heirloom tomato & organic greens with Kennebec parmesan chili fries

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Parties of 6 or more are subject to 20% service charge.