

# The Black Whale

279 City Island Ave Frnt A 10464-1488 · +17188853657 · Updated: Jan 14, 2026

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## APPETIZERS 12

<b>Chef's Selection of Soup</b>	<b>\$6.50</b>
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<b>Chicken Empanadas</b>	<b>\$9.00</b>
served with Black Bean Chorizo Dip	
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<b>Classic Caesar Salad</b>	<b>\$7.00</b>
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<b>Organic Mixed Green Salad</b>	<b>\$6.50</b>
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<b>Jumbo Shrimp Cocktail</b>	<b>\$11.50</b>
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<b>Pan Seared Maryland Crab Cakes</b>	<b>\$11.50</b>
with a Basil Remoulade	
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<b>Fresh Mozzarella</b>	<b>\$9.75</b>
with Tomatoes, Roasted Peppers, Basil Oil & a Balsamic Reduction	
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<b>Quesadillas</b>	<b>AVAILABLE OPTIONS</b>
Chicken or Chorizo Sausage, with Oven Roasted Tomato Salsa & Sour Cream	Half: \$9.00
	Whole: \$11.75
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<b>Crispy Buffalo Chicken Fritters</b>	<b>\$8.75</b>
with Blue Cheese & Celery Sticks	
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<b>Fried Potsticker Dumplings</b>	<b>\$8.00</b>
with Ginger-Soy Dipping Sauce	
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<b>Steamed New Zealand Mussels</b>	<b>\$11.50</b>
with White Wine, Garlic & Herbs	
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<b>Appetizer Sampler</b>	<b>\$14.75</b>
Serves 4. Potsticker Dumplings, Chicken Fritters & a Quesadilla (Chicken or Chorizo)	

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## WRAPS & SANDWICHES 9

<b>Focaccia</b>	<b>\$10.00</b>
with Mozzarella Prosciutto, Roasted Peppers, Tomato & Pesto	
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<b>Sliced Filet of Beef on Toasted Ciabatta Bread</b>	<b>\$11.00</b>
with Mushrooms, Peppers, Onions & Melted Jack Cheese	
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<b>Crabcake Sandwich</b>	<b>\$11.00</b>
with Chipotle Mayo	
<b>Grilled Cheese Sandwich</b>	<b>\$11.00</b>
with Braised BBQ Beef Brisket, Caramelized Onions & Fontina Cheese on Texas Toast	
<b>Grilled Chicken Croissant</b>	<b>\$10.00</b>
with Caramelized Onions, Apple & Brie Cheese	
<b>Fajita Wrap</b>	<b>AVAILABLE OPTIONS</b>
with Mushrooms, Onions, Peppers, Tomato Salsa & Cheddar Jack Cheese	Chicken: \$10.00
	Beef: \$11.00
	Shrimp: \$11.00
<b>Grilled 8 oz. Burger</b>	<b>\$10.00</b>
with French Fries	
<b>Chicken Club Sandwich</b>	<b>\$10.00</b>
on Toasted Pita with Bacon, Lettuce, Tomato & Basil Mayo	
<b>California Club</b>	<b>\$10.00</b>
on toasted multigrain bread with chicken, jack cheese, avocado, tomato, citrus-garlic mayo and bacon	

## ENTREE SALADS <sup>4</sup>

<b>Mediterranean Salad</b>	<b>\$15.00</b>
with Chicken or Shrimp, Artichoke Hearts, Olives, Sun-Dried Tomatoes & Roasted Peppers	
<b>Grilled Chicken Salad</b>	<b>\$15.00</b>
with Candied Pecans, Pears & Blue Cheese on a Bed of Mixed Greens	
<b>Cobb Salad</b>	<b>AVAILABLE OPTIONS</b>
with Sliced Filet of Beef, Bacon, Avocado, Corn, Tomatoes & Blue Cheese	Chicken: \$13.00
	Shrimp: \$14.00
	Beef: \$14.00
	Salmon: \$15.00
<b>Seared Duck Breast Salad</b>	<b>\$17.00</b>
with Mixed Greens, Pistachios, Dried Cherries and Herbed Goat Cheese with Pomegranate Dressing	

## PASTAS <sup>6</sup>

<b>Rigatoni</b>	<b>\$15.00</b>
with Chicken, Mushrooms, Sundried Tomato & Peas in a Marsala Sauce	
<b>Penne a la Vodka</b>	<b>AVAILABLE OPTIONS</b>
	\$13.00
	Chicken: \$14.00
	\$15.00

<b>Fettucini</b>	<b>\$17.00</b>
with Shrimp, Crab & Mussels in a Spicy Tomato Sauce	
<b>Bowtie Pasta</b>	<b>\$15.00</b>
with Chicken, Sun Dried Tomato & Kalamata Olives in a Pesto Cream Sauce	
<b>The Starving Artist</b>	<b>AVAILABLE OPTIONS</b>
Orechiette Pasta with White Beans, Tomatoes, Spinach & Fresh Mozzarella in Garlic & Oil	\$13.00
	With Sauteed Shrimp: \$15.00
<b>Pappardelle Pasta</b>	<b>\$16.00</b>
with braised beef, spinach and tomato in a cognac cream sauce	

## FROM THE LAND 7

<b>Meatloaf</b>	<b>\$16.00</b>
with Red Wine Veal Reduction Sauce	
<b>Chicken Rollatini</b>	<b>\$17.00</b>
with Spinach, Ham & Cheese in a Sherry-Shallot Reduction	
<b>Slow Cooked BBQ St.Louis Ribs</b>	<b>\$18.00</b>
with Mashed Potatoes	
<b>Grilled New York Sirloin</b>	<b>\$20.00</b>
with Mashed Potatoes	
<b>Seared Duck Breast</b>	<b>\$22.00</b>
with Peach Salsa & Port Wine Reduction and Dried Cherries	
<b>Braised Pork Osso Bucco</b>	<b>\$17.00</b>
with mashed sweet potato	
<b>Beef Stew</b>	<b>\$16.00</b>
with Red Wine, served over Mashed Potatoes	

## FROM THE SEA 6

<b>Pan Roasted Maryland Crab Cakes</b>	<b>\$18.00</b>
with Roasted Red Pepper Sauce & Basil Remoulade	
<b>Seared Sesame Crusted Tuna</b>	<b>\$18.00</b>
with Ginger-Orange Sauce	
<b>Grilled Pesto Salmon</b>	<b>\$17.00</b>
with Herbed Israeli Cous Cous & Lemon Beurre Blank Sauce	
<b>Broiled Shrimp Scampi</b>	<b>\$17.00</b>
<b>Panko-Herb Crusted Cod</b>	<b>\$18.00</b>
in a Lemon Sauce with Rice	

## Tequila Lime Shrimp

with Black Beans & Cilantro

\$17.00

### APPETIZER 4

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Mixed Green Salad

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Caesar Salad

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Soup of the Day

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Fried Potsticker Dumplings

### ENTREE 1

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Entree

Choose any Entree Salad, Pasta or Entree From The Land or The Sea

### DESSERT 3

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Apple Crisp

with Vanilla Ice Cream

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Chocolate Layer Cake

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Creme Brulee

### BLACK WHALE DESSERTS 7

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Apple Crisp

with Vanilla Ice Cream

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\$6.50

Chocolate Layer Cake

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\$6.50

Creme Brulee

Vanilla Custard with a Crisp Sugar Top

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\$6.75

Tiramisu

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\$6.50

Homemade Key Lime Pie

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\$6.75

Hot Fudge Fondue

with Seasonal Fruits

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AVAILABLE OPTIONS

Single: \$11.00

For Two: \$14.00

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Fresh Fruit Plate

\$6.50

### ICE CREAM SUNDAES 9

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Brownie Sundae

2 Scoop Hot Fudge Sundae served over our House Brownie

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\$7.00

<b>Whale of A Sundae</b>	<b>\$8.00</b>
Create your own Sundae with 3 Scoops of Ice Cream, 1 Sauce, 1 Topping	
<b>Baby Whale</b>	<b>\$6.50</b>
One Flavor Sundae with 1 Sauce & 1 Topping	
<b>Black Angel</b>	<b>\$6.75</b>
2 Scoop Hot Fudge Sundae served over Angel Food Cake	
<b>Banana Tuesday</b>	<b>\$7.50</b>
The Traditional Banana Split with 3 Scoops of Ice Cream	
<b>Peach Melba Sundae</b>	<b>\$6.50</b>
2 Scoops of Vanilla Ice Cream with Peaches & Raspberry Sauce	
<b>Ice Cream Flavors</b>	
Vanilla, Chocolate, Strawberry	
<b>Sauces</b>	
Hot Fudge, Chocolate Sauce, Caramel, Butterscotch, Melba, Strawberry	
<b>Toppings</b>	
Chocolate Chips, Oreo Crumble, M&Ms, Wet Walnuts, Rainbow Sprinkles, Marshmallows	

## UNIQUE POTIONS 6

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<b>Whale-A-Cino</b>	<b>\$6.50</b>
Blended Espresso, Vanilla Ice Cream & Milk	
<b>Banana Honey Shake</b>	<b>\$6.50</b>
Vanilla Ice Cream, Honey & Bananas	
<b>Peach Melba Shake</b>	<b>\$6.50</b>
Peaches, Raspberry Sauce & Vanilla Ice Cream	
<b>Traditional Milk Shake</b>	<b>\$6.25</b>
Any Flavor	
<b>Root Beer Float</b>	<b>\$5.50</b>
<b>Non Alcoholic Strawberry Daquiri or Pina Colada</b>	<b>\$6.00</b>

## HOT BEVERAGES 6

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<b>Cappucino</b>	<b>\$3.50</b>
<b>Espresso</b>	<b>\$3.00</b>
<b>Double Espresso</b>	<b>\$3.75</b>
<b>Coffee</b>	<b>\$2.50</b>
Regular or Decaf	

**Hot Chocolate** **\$5.00**  
3 Cup Pot

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**Caramel Macchiato** **\$4.00**  
Espresso, Caramel & Vanilla with Steamed Milk

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**CHILLED BEVERAGES** 6

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**Iced Cappucino** **\$4.50**

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**Iced Coffee** **\$2.00**

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**Iced Tea** **\$2.00**

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**San Palligino** **\$6.00**

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**Soda** **\$2.00**

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**Regatta Ginger Beer** **\$2.00**

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**LOOSE TEAS** 5

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**Classics** **\$4.00**  
Irish Breakfast, Earl Grey, or Orange Pekoe

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**Flavored** **\$4.00**  
Black Currant, Apple Spice, or Lemon Ginger

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**Asian & Indian** **\$4.00**  
Sencha (Green Tea), Formosa Oolong, Darjeeling, Keemun

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**Herbal** **\$4.00**  
Chamomile, Peppermint, Rooibos Chai, or Cascadia (Verbana, Fennel, Blackberry)

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**Decaf** **\$4.00**  
Chanticlear (Black Tea)

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**HOT SHOTS & COFFEE DRINKS** 5

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**Over The Top Shamrock** **\$7.00**  
Baileys, Bushmills, White Creme de Menthe & Coffee

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**Drunken Whale** **\$7.00**  
Godiva, Kahlua, Coffee, & Steamed Milk

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**Tuscan Nut** **\$7.00**  
Frangelico, Espresso & Steamed Milk

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**Cafe L'Orange** **\$7.00**  
Grand Marnier, Amaretto & Coffee

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**Berry Truffle****\$7.00**

Chambord, Godiva, Coffee &amp; Steamed Milk

**CORDIALS & COGNACS** 14

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<b>Cointreau</b>	<b>\$8.00</b>
<b>Baileys</b>	<b>\$8.00</b>
<b>Godiva</b>	<b>\$8.00</b>
<b>Drambuie</b>	<b>\$8.00</b>
<b>B&amp;B</b>	<b>\$8.00</b>
<b>Sambuca</b>	<b>\$8.00</b>
<b>Grand Marnier</b>	<b>\$8.00</b>
<b>Amaretto Di Saronno</b>	<b>\$8.00</b>
<b>Tia Marie</b>	<b>\$8.00</b>
<b>Kahlua</b>	<b>\$8.00</b>
<b>Frangelico</b>	<b>\$8.00</b>
<b>Couvorsier VS</b>	<b>\$9.00</b>
<b>Remy Martin VSOP</b>	<b>\$10.00</b>
<b>Hennessy "Privelege" VSOP</b>	<b>\$12.00</b>