

# BALLARD'S



A BLOCK ISLAND TRADITION

## Cold Appetizers

CHILLED SHELL FISH PLATTER \* —gf  
Whole Maine Lobster, 1/2 lb. of Crab, 1/2 lb. Peel & Eat Shrimp & 6 Local Oysters on the Half Shell  
JUMBO SHRIMP COCKTAIL \* —gf  
Six Chilled Shrimp & Cocktail Sauce

LOCAL OYSTERS ON THE 1/2 SHELL \* —gf  
Ask your server for today's selections

LITTLE NECKS ON THE 1/2 SHELL \* —gf

LOBSTER SALAD SLIDERS \*  
Lobster Salad & Lettuce on Silver Dollar Rolls

## Hot Appetizers

BUCKET OF PEEL-N-EAT SHRIMP —gf  
Served Cold or Steamed

STEAMERS —gf  
1 1/2 lbs., Drawn Butter & Broth

STUFFIES  
2 Quahogs & Chorizo Seafood Stuffing

CRISPY POINT JUDITH CALAMARI  
Lemon Aioli, Capers, Peppers

CALAMARI DIABLO  
Spicy Cherry Pepper Aioli & Peppercornini

BALLARD'S WINGS  
BBQ or Buffalo

CHEESE QUESADILLA  
Monterey Jack Cheese, Tomato, Onion, Sour Cream, Guacamole, Mango Salsa  
Add Chicken

NACHO SUPREME  
Tri-Color Chips, Beef & Spicy Chorizo Chili, Monterey Jack Cheese, Black Olives, Tomato, Scallion & Sour Cream

SHRIMP PLATTER  
1/2 LB Fried Shrimp, Creamy Chili Sauce & Lemon

CLAM CAKES  
1/2 Dozen

SAUTÉED LITTLE NECKS —gf  
Garlic & White Wine

CRAB CAKES  
Scallops, Shrimp & Spicy Aioli

STEAMED MUSSELS —gf  
White Wine, Roma Tomatoes, Garlic & Ginger

FRIED CLAMS  
1/2 LB Whole Bellied, Tartar Sauce & Lemon

CHEESEBURGER SLIDERS \*  
3 Mini Sliders, Cheddar Cheese

## Soup & Salad

NEW ENGLAND CLAM CHOWDER

SMOKED SCALLOP LOBSTER BISQUE

APPLE, WALNUT AND CRANBERRY SALAD —gf  
Tender Field Greens, Goat Cheese, Cranberries & Champagne Vinaigrette

ICEBERG WEDGE —gf  
Crumbed Bacon, Tomato, Bleu Cheese Dressing

CAESAR SALAD

GARDEN SALAD —gf  
Cucumbers, Tomatoes, Field Greens & Balsamic

WATERMELON, FETA AND ARUGULA —gf  
Mint, Citrus Vinaigrette

SUMMER LOBSTER SALAD —gf  
Lobster Salad, Cantaloupe & Strawberries  
Add to any Salad

Lobster Salad  
Grilled Chicken  
Grilled Shrimp  
Smoked Bacon  
Bleu Cheese Crumbles  
Goat Cheese Crumbles  
8 OZ Bay of Fundy Salmon \*  
8oz Sushi-Grade Tuna \*

Ballard's — 42 Water Street—Block Island—USA—(401) 466.2231

## Lobster 13 Ways

BAKED STUFFED LOBSTER  
1.25 lb. Lobster, Corn on the Cob & Fingerling Potatoes

STEAMED LOBSTER —gf  
Your Choice of a 1.25lb., or 2lb. Maine Lobster  
Add Two Sides for an Additional

TWIN LOBSTERS —gf  
\*Lobster Family Style\* Two 1.25lb. Maine Lobsters, Corn on the Cob & Fingerling Potatoes

FIRE GRILLED LOBSTER —gf  
1.25 Maine Lobster Split and Topped with Garlic Butter, Corn on the Cob & Fries

LOBSTER RAVIOLI  
Sherry Cream Sauce, Spinach & Roma Tomatoes

LOBSTER SCAMPI  
Diced Tomatoes, Garlic, Olive Oil & Organic Linguine

LOBSTER ALFREDO  
Broccoli, Alfredo Sauce & Organic Linguine

BALLARD'S LOBSTER ROLL  
Chips  
Sub Fries Sub Onion Rings  
Sub Side Salad Sub Sweet Potato Fries

\*NAKED\* LOBSTER ROLL  
1/2 LB of Maine Lobster, Drawn Butter, Fries

LOBSTER BLT  
Lobster Salad, Tomato, Smoked Bacon, Chips  
Sub Fries Sub Onion Rings  
Sub Side Salad Sub Sweet Potato Fries

LOBSTER FRA DIAVOLO  
Sautéed Tomato, Onion & Spicy Pepper & Organic Linguine

SURF & TURF \* —gf  
A 14 OZ \*Tomahawk\* Ribeye, Steamed 1.25 lb. Lobster, Fingerling Potatoes & Sautéed Vegetables

\*THE ULTIMATE\* SURF & TURF \*  
A 8 OZ Center Cut Filet, Baked Stuffed 1.25 lb. Lobster, Fingerling Potatoes & Sautéed Vegetables

## Seafood Specialties

SEAFOOD PASTA \*  
Lobster, Shrimp, Mussels, Fresh Tomato Sauce & Organic Linguine

JUMBO SHRIMP SCAMPI \*  
Diced Tomatoes, Garlic, Olive Oil & Organic Linguine

SEARED CITRUS GLAZED SALMON \* —gf  
Pan Seared Bay of Fundy Salmon, Fingerling Potatoes, Asparagus & Citrus Balsamic Glaze

FISH AND CHIPS \*  
Beer Battered Cod, Fries

PASTA ALLA VONGOLE \*  
Littlenecks, Garlic, Olive Oil, Parsley & Organic Linguine

FISHERMAN'S PLATTER \*  
Beer Battered Cod, Shrimp, Calamari, Fries

SESAME SEARED AHI TUNA \*  
8 OZ Tuna Steak Seared Rare, Wasabi Mayo, Asian Dressing, Micro Greens

FILET & CRAB CAKES \*  
8 OZ Filet with Two Ballard's Crab Cakes & Grilled Asparagus

GRILLED ATLANTIC SWORDFISH \* —gf  
Fingerling Potatoes, Sautéed Vegetables, Pineapple Salsa

COD NANTUCKET  
Lemon Aioli, Bermuda Onion, Roma Tomato, Vegetable Medley & Fingerling Potatoes

PAN SEARED SEA SCALLOPS \*  
Basil, Orange Zest, Garlic, Louise Sauce & Spinach

## Culinary Team

Executive Chef—Ariel Fontanilla  
Sous Chef—Angel Fontanilla

\*There is a risk associated with consuming raw oysters or any other raw protein. If you have any chronic illness of the liver, stomach, blood, or have any immune disorder, you are at greater risk of illness from raw proteins, so you should eat them fully cooked.  
Before placing your order, please inform your server if a person in your party has a food allergy.

## Offerings From The Land

8 OZ CENTER CUT FILET MIGNON \* —gf  
Grilled Asparagus, Fingerling Potatoes & Béarnaise Sauce

CHICKEN PARMESAN  
Lightly Breaded Chicken Breast, Mozzarella, Organic Linguine, Pomodoro

PASTA POMODORI  
Sautéed Plum Tomatoes, Garlic, Basil & Organic Linguine  
Add Chicken

VEGETARIAN PASTA  
Sautéed Artichoke Hearts, Sautéed Spinach, Broccoli, Garlic, Grape Tomatoes & Organic Linguine  
Add Chicken

14 OZ \*TOMAHAWK\* BONE-IN RIB EYE \*  
Flame Grilled, Garlic Basted, Herb-Butter, Spring Vegetables, Fingerling Potato

## Tacos

Pico de Gallo, Avocado & Chips  
Sub Fries, Onion Rings  
Side Salad, Sweet Potato Fries  
FISH  
Tilapia, Spicy Aioli

BEER BATTERED SHRIMP  
Sweet & Spicy Citrus Soy

GRILLED MARINATED CHICKEN  
Spicy Aioli

LOBSTER  
Monterey Jack Cheese, Chipotle Salsa

## Sandwiches

Chips  
Sub Fries, Onion Rings  
Side Salad, Sweet Potato Fries

CRAB CAKE  
Scallops, Shrimp & Spicy Aioli

SHRIMP PO BOY  
Creamy Chili Sauce

FRIED FISH  
Day Boat Cod

BLACKENED TILAPIA WRAP  
Mango Salsa, Cilantro Lime Mayonnaise, Field Greens & Roma Tomato

GRILLED CHICKEN  
Fresh Mozzarella, Pesto, Tomato & Balsamic Glaze

WHOLE BELLIED CLAM ROLL

VEGGIE WRAP  
Zucchini, Squash, Spinach, Asparagus, Carrots, Hummus, Pesto & Balsamic Glaze

CHICKEN CAESAR WRAP

## Burgers

Chips  
Sub Fries, Onion Rings  
Side Salad, Sweet Potato Fries

BALLARD'S BURGER \*  
1/2 LB Burger, American, Bacon, Lettuce, Tomato & Onion

WHISKEY BURGER \*  
1/2 LB Burger, Jack Daniel's Whiskey BBQ Sauce, Cheddar, Bacon, Onion Ring Garnish, Lettuce & Tomato

SWISS BURGER \*  
1/2 LB Burger, Sautéed Mushrooms, Caramelized Onions, Swiss, Lettuce & Tomato

## Side Dishes

Fries  
Pan Roasted Button Mushrooms  
Sautéed Spinach  
Grilled Asparagus  
Onion Rings  
Sweet Potato Fries  
Corn on the Cob  
Roasted Fingerling Potatoes  
Sautéed Vegetables



Instagram: Ballardsinn



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#BallardsSummer2017

\*gf = gluten free choices

blockislandstay.com