

# Black Cat BBQ and Seafood Grill

## *Texas BBQ and Fresh Caribbean Seafood*

### APPETIZERS

Traditional Mexican starters with a twist.

#### **PICO DE GALLO & CHIPS**

Made with the freshest ingredients and served with a basket of tortilla chips. \$80

#### **GUACAMOLE & CHIPS**

Made with fresh avocado and fresh herbs and served with a basket of tortilla chips. \$115

#### **SHRIMP CEVICHE & CHIPS**

A generous serving of chef's homemade ceviche and served with a basket of tortilla chips. \$175

#### **SMOKED NACHOS GRANDE**

Tortilla chips heaped with pulled pork, cheddar cheese, lettuce, tomatoes, jalapenos, salsa and sour cream. \$175

### SANDWICHES

Fresh smoked meat of your choice piled high on a big bun! Served with a choice of one side and corn bread, jalapenos & onions on request.

#### **BRISKET SANDWICH**

Certified Angus Beef brisket slow smoked all day. \$150

#### **PULLED PORK SANDWICH**

Slow smoked until it's fork-tender served with or without coleslaw. \$135

#### **CHICKEN**

Smoked until moist and tender shredded chicken ready to top with the sauce of your choice. \$125

#### **HOT LINKS**

Homemade spicy sausage slow smoked and served with or without coleslaw. \$95

*Served 11 am to 9 pm Daily*

### PLATES

Served with choice of 2 sides and corn bread, jalapenos & onions on request.

#### **BRISKET PLATE**

Certified Angus Beef brisket seasoned and smoked for hours for a deep smoky flavor and sliced thin \$250

#### **BABY BACK RIBS PLATE**

The finest baby back pork ribs, richly seasoned with a secret dry rub, slow-smoked to mouthwatering perfection. Half Rack \$245 Whole Rack \$300

#### **PULLED PORK PLATE**

The finest cuts of pork shoulder seasoned and smoked until it is fork tender. \$225

#### **HOT LINKS PLATE**

Spicy homemade sausage made with the finest cuts of ground beef and pork. \$155

#### **SMOKED CHICKEN PLATE**

1/2 of our special spiced brined chicken smoked until tender and juicy. \$200

### COMBO PLATES

Brisket, Pulled Pork,  
Baby Back Ribs, Hot Links, Chicken

Served with choice of 2 sides and corn bread, jalapenos & onions on request.

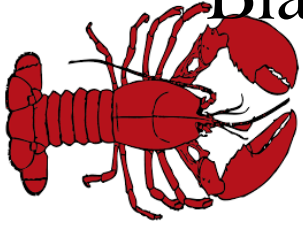
#### **2 MEAT COMBO PLATE** 295

#### **3 MEAT COMBO PLATE** 325

### SIDES

Potato salad, cole slaw, cowboy beans,  
french fries, mac 'n' cheese

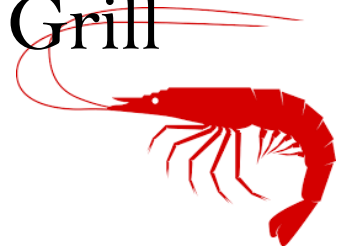
WE GLADLY ACCEPT MEXICAN PESO, US DOLLARS AND ALL MAJOR CREDIT CARDS. GRATUITY IS NOT INCLUDED ON YOUR BILL. A MINIMUM OF 15% IS RECOMMENDED. 18% GRATUITY IS ADDED TO PARTIES OF 6 OR MORE. NOT ALL INGREDIENTS ARE LISTED. ALERT YOUR SERVER TO ANY SPECIAL DIETARY NEEDS.



# Black Cat BBQ and Seafood Grill

*Salads, Grilled Seafood & Veggies*

*Served 11 am to 9 pm Daily*



## SALADS

The healthy Choice

### **GARDEN SALAD**

*Fresh crisp lettuce, tomato, cucumber and red onion with a light house dressing. \$140*

### **CAESAR SALAD**

*Fresh crisp Romaine lettuce is tossed with a dressing made of: olive oil, egg yolks, garlic, Dijon mustard, and anchovies. Topped with homemade croutons and Parmesan cheese. \$150*

*Add Chicken \$25 Add Shrimp \$50*

### **APPLE WALNUT GORGONZOLA SALAD**

*Candied walnuts, Gorgonzola cheese, mixed greens and a house vinaigrette. \$185*

### **SMOKED BRISKET SALAD**

*The best of both worlds! Hot and smoky meat on a bed of fresh romaine lettuce with sweet red onions and sliced tomatoes. Add home-made buttermilk blue cheese dressing for perfection. Gluten Free. \$200*

### **SMOKED CHICKEN COBB SALAD**

*Fresh smoked chicken, smoked bacon, fresh avocado and tomatoes, chopped egg, bleu cheese crumbles on fresh salad greens with our original house dressing. \$185*

## VEGETABLES

### **GRILLED VEGETABLE PLATTER**

*fresh mixed vegetables grilled with olive oil and herbs caribbean rice and fried plantains. \$200*

### **GOAT CHEESE AND TOMATO OMELETTE**

*Fresh thyme-sautéed tomatoes and goat cheese, topped with sliced avocado. Served with fried plantains and fresh fruit. \$200*

## GRILLED SEAFOOD

The freshest delicacies from the sea.

### **LOBSTER**

*Caribbean tail grilled to perfection served with drawn butter, mixed grilled vegetables, Caribbean rice and fried plantains. Let your server know how large of Lobster you would like - minimum 227 grams (8 oz.) One ounce equals 28 grams. \$2 pesos per gram*

### **MARGARITA GRILLED SHRIMP**

*6 Jumbo shrimp grilled with garlic, butter and herbs, served with mixed grilled vegetables, Caribbean rice and fried plantains. \$350*

### **JOSE'S FABULOUS GRILLED FISH**

*Grilled filet of the freshest fish topped with dragon sauce, served with mixed grilled vegetables, Caribbean rice and fried plantains. \$250*

## DESSERTS

***SLICE OF HOMEMADE PECAN PIE*** \$90

***DOUBLE CHOCOLATE BROWNIE*** \$50

### **HÄAGEN-DAZS ICE CREAM CUPS**

*Vanilla or Chocolate*

*1 Scoop \$50 2 Scoops \$90*

## BEVERAGES

### **FOUNTAIN SOFT DRINKS**

*Coke, Diet Coke, Sprite, Fanta \$25*

### **BOTTLE SOFT DRINKS**

*Coke, Diet Coke, Sprite \$35*

### **BOTTLE WATER, COFFEE, ICE TEA**

*\$25*

WE GLADLY ACCEPT MEXICAN PESO, US DOLLARS AND ALL MAJOR CREDIT CARDS. GRATUITY IS NOT INCLUDED ON YOUR BILL. A MINIMUM OF 15% IS RECOMMENDED. 18% GRATUITY IS ADDED TO PARTIES OF 6 OR MORE. NOT ALL INGREDIENTS ARE LISTED. ALERT YOUR SERVER TO ANY SPECIAL DIETARY NEEDS.

# Black Cat BBQ and Seafood Grill

## *Specialties and BBQ by the Kilo*

### PRIVATE SUNSET PIER OR CABANA DINNER

**Must be ordered 24 hours in advance**

Pier - Private 4 course sunset dinner at the end of the pier for up to 4 persons 1 Btl of Sparkling wine included for every 2 persons. 2 person min.

\$1500 pesos per person, plus 18% gratuity.

Cabana Deck - Private 4 course sunset dinner on the ocean deck for up to 6 persons 1 Btl of Sparkling wine included for every 2 persons. 2 person min.

\$1350 pesos per person, plus 18% gratuity.

#### **APPETIZER CHOICES**

*Seared Sea Scallops, Lobster Fritters,  
Jumbo Shrimp Cocktail*

#### **SALAD CHOICES**

*Garden Salad, Caesar Salad*

#### **ENTREE CHOICES**

*Lobster, Filet Mignon, Lamb Chops,  
Shrimp, Fish, Surf & Turf*

#### **DESSERT CHOICES**

*Pecan Pie, Tequila Flan, Ice Cream*

### MAYAN SPECIALTIES

**Must be ordered 48 hours in advance.**

**Serves 8 people.**

#### **MAYAN ROAST PIG**

*Roasted suckling pig, house green salad, Caribbean rice, mixed grilled vegetables and fried plantains - served family style. \$5500*

#### **MAYAN WHOLE FISH ROASTED IN A SALT CRUST**

*Fresh whole Caribbean fish roasted in salt, house green salad, Caribbean rice, mixed grilled vegetables and fried plantains - served family style. \$3000*

### MEAT BY THE KILO

**Available for take out only - 1/4 kg = 1/2 lb**

**BRISKET 1/4 KG \$165**

**PULLED PORK 1/4 KG \$150**

**HOT LINKS BY SAUSAGE \$40**

**PORK RIBS**

*Full Rack \$275*

**WHOLE SMOKED CHICKEN \$160**

### SIDES

**HOMEMADE POTATO SALAD,  
COLE SLAW, COWBOY BEANS,  
MAC 'N' CHEESE**

*Single Serving \$35 Pint \$70 Quart \$140*

**JALAPENOS OR ONIONS**

*Single Serving \$20*

### HOUSE SPECIALTY RESERVATIONS

Please ask your waiter to make reservations for any of our House Specialty Dinners.

### BBQ TO GO

Please place your order with your waiter or with the cashier for all BBQ to go orders.

WE GLADLY ACCEPT MEXICAN PESO, US DOLLARS AND ALL MAJOR CREDIT CARDS. GRATUITY IS NOT INCLUDED ON YOUR BILL. A MINIMUM OF 15% IS RECOMMENDED. 18% GRATUITY IS ADDED TO PARTIES OF 6 OR MORE. NOT ALL INGREDIENTS ARE LISTED. ALERT YOUR SERVER TO ANY SPECIAL DIETARY NEEDS.