



Black Goose Bistro

The Restaurant

The Black Goose Bistro offers casual lunch and dinner fare in a hip atmosphere. The [menu](#) changes regularly to highlight the freshest ingredients.

Catering

You have fun... *we'll handle the cooking*. Black Goose Catering can handle events from snacks for bridge club to elegant corporate fundraisers.

Location and Hours

Seekonk, Massachusetts;
Monday through Thursday 11am to 9pm,
Friday and Saturday, 11am to midnight

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Menu

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A

Arugula salad with fresh mozzarella, evoo dressing - \$10

B

Bacon wrapped wild gulf prawns - \$16

Baked broccoli - \$16

Brown Derby - \$11

C

Cannelloni with spinach and ricotta - \$12

COCKTAILS WINE - \$10

Cynar - \$10

E

Eggplant parmigiana - \$18

F

First Ave - \$11

Flatbread, feta cheese, cranberries, pinenuts - \$10

G

Gnocchi Rosè - \$13

Grilled Caesar salad, shaved reggiano - \$12

Grilled chilean sea bass (sustainably caught) - \$18

Grilled octopus salad, citrus emulsion - \$12

H

Handmade Gnocchi with black truffle cream - \$13

I

Idaho pheasant marinated and grilled. Sautéed greens, spicy butter gnocchi - \$16

Italian Lemondrop - \$10

L

La Strega 'Up' - \$10

Lavender Lemonade - \$10

Lettuce, goat cheese and pear salad - \$14

List Aperol Spritz - \$11

Local fresh clams, chardonnay broth and crostini - \$18

N

Natural lamb and beef burger with potatoes - \$12

Natural top sirloin - \$10

O

Organic tomato salad, gorgonzola cheese, capers - \$12

P

Pan roasted natural chicken, local mushrooms - \$16

Plum Blossom - \$9

S

Sealbach - \$10

Spicy Calamari and beans - \$12

Spicy calamari and beans - \$6

Spicy meatballs - \$18

Sweet Tea List - \$10

W

Wild mushroom puree soup - \$6

X

X-rated Tini - \$11

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Summer Menu Items

posted by BGB, June 15, 2013

Our chef has been busy putting together the perfect menu for the summer months. Stop by to try these appetizers and main courses while the days are still long.

Appetizers

1. Black bean purses
 - Spicy black bean and a blend of mexican cheeses wrapped in sheets of phyllo and baked until golden. \$3.95
2. Southwestern napoleons with lump crab - **new item!**
 - Layers of light lump crab meat, bean and corn salsa, and our handmade flour tortillas. \$7.95

Main courses

1. Shrimp sate kebabs with peanut sauce
 - Skewers of shrimp marinated in lemongrass, garlic, and fish sauce then grilled to perfection. Served with spicy peanut sauce and jasmine rice. \$12.95
2. Jerk rotisserie chicken with fried plantains - **new item!**
 - Tender chicken slow-roasted on the rotisserie, flavored with spicy and fragrant jerk sauce and served with fried plantains and fresh mango. \$12.95

Low and Slow

posted by BGB, November 15, 2012

This week I am *extremely* excited about a new cooking technique called *sous vide*. In *sous vide* cooking, you submerge the food (usually vacuum-sealed in plastic) into a water bath that is precisely set to the target temperature of the food. In his book, *Cooking for Geeks*, Jeff Potter describes it as "ultra-low-temperature poaching".

Next month, we will be serving **Sous Vide Salmon with Dill Hollandaise**. To reserve a seat at the chef table, contact us before November 30.

Location:

Baker's Corner, Seekonk, MA

Hours:

Tuesday to Saturday, 11am to midnight

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Contact Us - Reservation

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| First Name: | <input type="text"/> |
| Last Name: | <input type="text"/> |
| Email: | <input type="text"/> |
| Date: | <input type="text" value="dd - ---- - 2019"/> |
| Time: | <input type="text" value="-- : -- --"/> |
| No. of People: | <input type="radio"/> 1 <input type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> 4 <input type="radio"/> 5 <input type="radio"/> 6 |
| Purpose of Reservation: | <input type="text" value="None"/> ▼ |
| Special Instructions: | <div><input type="text"/></div> |
| <input type="button" value="Send"/> | |