Moving up

Black's in Abbeville relocates into nearby larger building

By CATHERINE TRAHAN

ABBEVILLE — For those living in Acadiana, one of the words that conjures up pictures of cold, salty oysters on the half-shell coupled with a mug of cold beer is Black's. Unless you're a newcomer to the area, if you love oysters, you've heard of Black's.

But Black's Oyster Bar, renowned primarily for its fresh, raw oysters, is making a move — a move that will better accommodate faithful patrons who have stood in line, braving the elements, for a taste of the delicious mollusks.

The small, crowded "old Black's" has moved next door to much larger quarters next door, expanding its capacity from 75 to 150-200.

Owner Bryan Bourque relocates Black's Oyster Bar

Bourque's expansion project will include a retail seafood market (opening in the fall) and a banquet room to be located upstairs (opening in September).

With the grand opening only a few days away, Bourque is optimistic about what will be the public's reaction to the new restaurant. "We'll just continue to serve good food at a good price," he said.

"Best Gumbo" category for Louisiana restaurants by Louisiana Life magazine.

Bourque buys 150 sacks of oysters a week which equals to approximately 2,200 dozen of the mollusks. Oysters have been a seafood favorite of man for centuries.

They graced Greek and Roman banquet tables and were cultivated in China long before the Christian era. Although served and enjoyed throughout the world, Louisiana has long been famous for its production of this tasty creature and the state consistently ranks at the top of national oyster production.

Bourque has constructed oyster tanks with "just the right amount of water and salt" to ensure taste," he said, noting that an oyster filters 50 gallons of water a day.

Many credit the "atmosphere" of Black's as the reason for its popularity.

"There is a personalized setting at Black's that makes you feel you can relax while having an excellent meal," said Brady Broussard Jr., one of the regulars.

The relaxed ambiance of Black's and the food has attracted the famous as well as the local folk.

For instance, actors Robert Duval and Paul Newman as well as several members of "The Blob" movie cast have made visits to Black's as well as to Dupuy's, the other seafood emporium in Abbeville. Many political dignitaries have also dropped in for an oyster or two, including former Gov. Edwin Edwards.

"Duval's favorite meal here when filming 'The Blob' was oyster stew and no matter what he was doing, he'd stop at noon to come in and eat some," Bourque says.

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