

STERN AND BOW

APPS • BAR FOOD

CRAB CAKE 25

green medley,
housemade tartar sauce

TUNA TARTARE 25

avocado, aji amarillo, crostini

CHAR BROILED OYSTERS 21

parmesan, bacon, garlic, butter

FRIED GREEN TOMATOES 17

rock shrimp remolaude

CRISPY CALAMARI 17

pickled chilies, tabasco aioli

SOUP • SALAD

NEW ORLEANS GUMBO 16

smoked sausage, chicken,
shrimp

HOUSE SALAD 13

artisan mixed greens, cherry
tomatoes, green olives, red
onions, muscatelle vinaigrette

PAPAYA SALAD 18

shaved papaya, grilled
chicken, tomatoes, pickled
chilis, rice vinaigrette

FARRO & ARUGULA SALAD 17

rocket arugula, green olives,
tomatoes, balsamic vinaigrette

WINTER CRAB CAESAR 25

jumbo lump crab meat,
chopped romaine, croutons

Add: Chicken, Slab Bacon +7
Grilled Shrimp, Hanger Steak +9

COD SANDWICH 25

housemade coleslaw,
pickled onions, seeded
mustard aioli, ciabatta

HANGOVER BURGER 21

8 oz dry-aged blend, fried
egg, gruyere, bacon,
french fries

VEGETABLE BURGER 16

herbs, mushrooms, french fries

TURKEY BURGER 15

french fries or house salad

BRUNCH

TRADITIONAL PANCAKES 14

maple syrup,
whipped caramelized butter

BLUEBERRY PANCAKES 16

housemade blueberry compote,
whipped caramelized butter

FRIED CHICKEN & CREPES 27

hot jalapeño maple syrup

(please allow 35 minutes)

EGGS ANY STYLE 16

bacon, creole potatoes,
small house salad

FRENCH TOAST 14

mixed berries, maple syrup,
whipped caramelized butter

EGGS ST. CHARLES 25

poached eggs, fried trout,
cream of spinach, hollandaise

AVOCADO TOAST 16

smashed avocado, house salad

STEAK AND EGGS 25

prime hanger, choice of eggs

LOBSTER BENEDICT 33

1/2 lobster, two poached eggs,
hollandaise, multi-grain bread

ENTRÉES

VEGAN BOWL 26

farro, seasonal vegetables,
tomatillo sauce

BRAISED BRONZINO 35

leeks, fennel, carrots, herbs

HANGER STEAK 34

prime hanger, french fries,
chimichurri

BABY BACK RIBS 28

s&b bbq sauce, cole slaw

Raw

OYSTERS MP

Daily Selection

S&B PLATEAU

Big 105, Bigger 165

CLAMS Raw 1.5

LOBSTER MP

chilled, steamed or grilled

CHILLED COLOSSAL SHRIMP 9 each

KING CRAB LEGS

MP Per Lb

CAVIAR

IMPERIAL OSSETRA 100

SMOKED WILD RAINBOW TROUT 50

PIZZA

MARGHERITA 18

imported tomato, buffalo
mozzarella, basil

ARTICHOKE & SPINACH 21

bechamel, kalamata olives

DEVIL'S KISS 21

ricotta, n'duja, calabrian
chili, acacia honey

Sides

TWO EGGS ANY STYLE 9

CRISPY BACON 6

SLAB BACON 11

FRENCH FRIES 10

CAJUN POTATOES 10

SAUTÉED SPINACH 13

our dishes include wild-caught shrimp, organic jidori eggs & greens. some items contain nuts.

20% gratuity added to parties of eight or more