

# STERN V&D BOW

## APPS • BAR BITES

S & B WOOD-ROAST OYSTERS  
19

HEAD ON PRAWNS 18/36  
*wood-roast, gremolata, grilled bread*

S&B BURGER 18  
*dry aged chopped sirloin, raclette, potato bun*

S&B LOBSTER ROLL 25  
*celery leaf, cayenne, shoestring potatoes*

FRIED GREEN TOMATOES 14  
*shrimp remoulade*

MUSSELS 15  
*red (tomato), white (shallot & white wine) or green (herb)*

CRISPY CALAMARI 14  
*pickled tomato, tabasco aioli*

STEAK TARTARE 22

BENTON'S HAM CROQUETTES  
12  
*coffee aioli*

## SOUP • SALAD

NEW ORLEANS STYLE OYSTER  
STEW 16

JERSEY FARM MINISTRONE 12

SHRIMP & SAUSAGE GUMBO 14

S&B WEDGE 15  
*with house cut slab bacon* 21

BABY KALE SALAD 14  
*pistachio purée, white soy citronette*

CRAB CAESAR 22  
*charred croutons*

20% gratuity will be added  
to parties of eight or more

## Raw

S&B SEAFOOD PLATEAU  
*Big* 65  
*Bigger* 125

OYSTERS MP  
*Daily Selection*

CLAMS *Raw* 1.5

LOBSTER MP  
*Chilled, Steamed or Grilled*

SHRIMP *Chilled* 7 each  
*Colossal*

KING CRAB LEGS *Chilled*  
MP

## PASTA

SPAGHETTI & CLAM SAUCE 26

HOUSEMADE BAKED PROVOLA  
PANSOTTI 24  
*smoked mozzarella, wood-fired tomato sauce*

SCIALATIELLI FRUTTI DI MARE  
32  
*artisanal pasta, seasonal seafood*

SHORT SLEEVE GENOVESE 25  
*slow braised beef ragu*

## PIZZA

MARGHERITA 15  
*imported tomato, buffalo mozzarella*

ANDOUILLE & HERB 17  
*light tomato sauce, mozzarella*

SMOKED MUSHROOM 17  
*mozzarella, pecorino*

DEVIL'S KISS 18  
*ricotta, n'duja, calabrian chili, acacia honey*

## MEAT • FISH

HANGER STEAK 28  
*sundried tomato potatoes, pesto*

PRIME DRY-AGED RIBEYE 85  
*wood-fired peppers & tomatoes, anchovy toast*

ROASTED BERKSHIRE PORK  
CHOP 38  
*hot & spicy lentils, andouille sausage*

WOOD-FIRED CHICKEN 25  
*lemon, fresh herbs, fingerlings, charred chilies*

PAN SEARED SALMON 27  
*caper aioli, charred chicory*

BIG EASY PRAWNS 29  
*stone ground grits, wild spinach, smoked chilies*

WOOD OVEN ROASTED RED  
SNAPPER 39  
*dry chili compote, wilted greens*

FISHERMAN'S STEW 42  
*classic soup of shellfish, saffron, aioli toast*

## Sides

10

CHARRED FENNEL  
TAPENADE

ARTICHOKES  
*preserved lemon aioli*

FRENCH FRIES  
*pimento aioli*

BAKED DUCK FAT  
MASHED POTATO

CREAMED SPINACH

SMOKED MUSHROOMS &  
SEA SALT

WOOD-ROASTED  
EGGPLANT