

# 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

### 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