

STERN AND BOW

APPS • BAR FOOD

CRAB CAKE 25

green medley, tartar sauce

FRIED GREEN TOMATOES 17

rock shrimp remolaude

OCTOPUS A LA PLANCHA 25

avocado purée, citrus salad

CEVICHE OF THE DAY 23

cilantro, lemon, onions

CHAR BROILED OYSTERS 21

parmesan, bacon, garlic, butter

SMOKED BACON-WRAPPED WINGS 18

sweet & sour sauce

SEARED SCALLOPS 25

harissa, wild rice

CRISPY CALAMARI 17

pickled chilies, tobasco aioli

MOULES FRITES 21

mussels, white wine, herbs, french fries

SOUP • SALAD

NEW ORLEANS GUMBO 16

smoked sausage, chicken, shrimp

GREEN PAPAYA SALAD 18

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

HEIRLOOM TOMATO & BURRATA SALAD 19

avocado, grilled baguette, deglazed balsamic

FARRO & ARUGULA SALAD 17

rocket arugula, green olives, tomatoes, balsamic vinaigrette

CRAB CAESAR 25

jumbo lump crabmeat, chopped romaine, croutons

GRILLED ROMAINE & SHRIMP SALAD 29

avocado vinaigrette

LOBSTER ROLL 28

celery leaf, cayenne, old bay french fries

BURGER & FRIES 19

dry-aged chopped sirloin, gruyere cheese, potato bun

VEGETABLE BURGER 16

herbs, mushrooms, french fries

TURKEY BURGER 15

french fries or house salad

DINNER

Raw

OYSTERS Daily Selection MP

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 CAVIAR 50

PIZZA

MARGHERITA 16 imported tomato, buffalo mozzarella, basil

FIG & PROSCIUTTO 24 fig jam, ricotta, gorgonzola

ARTICHOKE & SPINACH 20 bechamel, kalamata olives

DEVIL'S KISS 20 ricotta, n'duja, calabrian chili, acacia honey

PASTA

LINGUINI WITH CLAMS 36 white wine, bacon

HOUSEMADE SQUID INK RAVIOLI 28 ricotta, parmesan, white wine, served with italian sausage

PRIMAVERA 29 mixed pastas, vegetables, tomatoes, light red sauce

MEAT • FISH

HALF FRIED CHICKEN 27 collard greens, hot jalapeño-honey, fried biscuit (please allow 35 minutes)

HANGER STEAK 34 french fries, chimichurri

THAI BOWL 29 seafood, spinach, fidelini, curry

BABY BACK RIBS 28 s&b bbq sauce, cole slaw

BLACKENED SMOKED PORK CHOP 36 corn succotash, smoked bourbon sauce

PAN-SEARED SALMON 34 grilled summer vegetables, chimichurri

HALF ROASTED CHICKEN 35 grilled asparagus, herbs, au jus

NEW ORLEANS BBQ SHRIMP 35 dark beer-shallot sauce, fritters

BRAISED BRONZINO 35 leeks, fennel, carrots, herbs

PAELLA FOR TWO 52 shrimp, clams, mussels, calamari, chicken, chorizo, saffron rice

VEGAN BOWL 26 mixed summer vegetables, chickpeas, tomatillo sauce

Sides

FRIED PICKLES 10

CHIMICHURRI- SPINACH RICE 13

ROASTED CARROTS 16 feta, balsamic vinegar

WOOD-FIRED CAULIFLOWER 13 salsa verde

FRENCH FRIES 10 pimenton aioli

WOOD-FIRED MUSHROOMS 13 salsa verde

SAUTÉED SPINACH 13

our dishes include locally grown vegetables & wild-caught shrimp. some items contain nuts.
20% gratuity added to parties of eight or more