

STERN AND BOW

LUNCH

APPS • BAR BITESAA

CRAB CAKE 25

green medley, tartar sauce

CHAR BROILED OYSTERS 21

parmigiano, bacon, garlic, butter

CRISPY CALAMARI 15

pickled chilies, tabasco aioli

MOULES FRITES 21

mussels, white wine, herbs,
french fries

FRIED GREEN TOMATOES 17

rock shrimp remolaude

SOUPA • SALADAA

NEW ORLEANS GUMBO 16

smoked sausage, chicken, shrimp

GREEN PAPAYA SALAD 19

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

FARRO & ARUGULA SALAD 17

rocket arugula, green olives,
tomatoes, balsamic vinaigrette

HOUSE SALAD 13

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

CRAB CAESAR 25

jumbo lump crab meat, chopped
romaine, croutons

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

LOBSTER ROLL 28

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 16

french fries or house salad

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 CAVIAR
50**

SANDWICHES

COD SANDWICH 25

housemade coleslaw, pickled
onions, seeded mustard aioli,
ciabatta

AVOCADO TOAST 16

smashed avocado, house salad

OYSTER PO BOY 21

cucumber, tomatoes, lettuce,
aioli

STEAK 25

marinated, grilled prime hanger
caramelized onions, gruyere

ENTRÉES

THAI BOWL 29

seafood, bok choy, fidellini, curry

HALF FRIED CHICKEN 27

collard greens, hot jalapeño-
honey, fried biscuit
(please allow 35 minutes)

BRAISED BRONZINO 35

leeks, fennel, carrots, herbs

VEGAN BOWL 26

summer vegetables, chickpeas,
salsa verde

BABY BACK RIBS 28

s&b bbq sauce, cole slaw

HALF ROASTED CHICKEN 35

grilled asparagus, herbs, au jus

HANGER STEAK 34

french fries, chimichurri

PIZZAAA

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

PRIMAVERA 29

mixed pastas, vegetables,
tomatoes, light red sauce

Sides

FRIED PICKLES 10

WOOD-FIRED CAULIFLOWER
13
salsa verde

**CHIMICHURRI-
SPINACH RICE 13****ROASTED CARROTS 16**

feta, balsamic vinegar

FRENCH FRIES 10

**WOOD-FIRED
MUSHROOMS 13**
salsa verde

SAUTÉED SPINACH 13

our dishes include locally grown, organic vegetables & wild-caught shrimp. some items contain nuts

20% gratuity added to parties of eight or more