

STERN AND BOW

LUNCH

APPS ● BAR BITES

CRAB CAKE 25

green medley, housemade tartar sauce

CHAR BROILED OYSTERS 18

parmigiano, bacon, garlic, butter

CRISPY CALAMARI 15

pickled chilies, tabasco aioli

MOULES FRITES 2 1

mussels, white wine, herbs, french fries

FRIED GREEN TOMATOES 16

rock shrimp remolaude

SOUP ● SALAD

NEW ORLEANS GUMBO 15

smoked sausage, chicken, shrimp

GREEN PAPAYA SALAD 17

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

FARRO & ARUGULA SALAD 15

rocket arugula, green olives, tomatoes, balsamic vinaigrette

CALAMARI SALAD 18 avocado, fennel, celery, lime, olive oil

HOUSE SALAD 12

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

DUCK CONFIT SALAD 18

shaved brussels sprouts, cranberries, muscatel vinaigrette

CRAB CAESAR 25

jumbo lump crab meat, chopped romaine, croutons

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

LOBSTER ROLL 26

cayenne, old bay french fries

BURGER & FRIES 18

dry-aged chopped sirloin, gruyere cheese, potato bun

VEGETABLE BURGER 16

herbs, mushrooms, french fries

TURKEY BURGER 15 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****CAVIAR TRIO 190**

imperial ossetra, smoked trout & hackleback

PIZZA

MARGHERITA 15

imported tomato, buffalo mozzarella, basil

FIG & PROSCIUTTO 23

fig jam, ricotta, gorgonzola

ARTICHOKE & SPINACH 19

bechamel, kalamata olives

DEVIL'S KISS 19

ricotta, n'duja, calabrian chili, acacia honey

PASTA

PRIMAVERA 28

mixed pastas, vegetables, tomatoes, light red sauce

SANDWICHES

AVOCADO TOAST 14

smashed avocado, house salad

OYSTER PO BOY 19

cucumber, tomatoes, lettuce, aioli

STEAK 18

marinated, grilled prime hanger caramelized onions, gruyere

ENTRÉES

THAI BOWL 29

seafood, chinese broccoli, fidelini, curry

HALF FRIED CHICKEN 23

collard greens, hot jalapeño-honey, fried biscuit

(please allow 35 minutes)

BRAISED BRONZINO 33

leeks, fennel, carrots, herbs

VEGAN BOWL 26

summer vegetables, chickpeas, salsa verde

BABY BACK RIBS 25

s&b bbq sauce, cole slaw

HALF ROASTED CHICKEN 35

grilled asparagus, herbs, au jus

HANGER STEAK 33

french fries, chimichurri

Sides

FRIED PICKLES 10**WOOD-FIRED CAULIFLOWER**

13

salsa verde

DIRTY RICE 13**ROASTED CARROTS 15**

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