

STERN AND BOW

APPS • BAR FOOD

CRAB CAKE 25

green medley, housemade tartar sauce

CHAR BROILED OYSTERS 21

parmigiano, bacon, garlic, butter

FRIED GREEN TOMATOES 17

rock shrimp remolaude

CRISPY CALAMARI 17

pickled chilies, tabasco aioli

SOUPA SALADA

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

LOBSTER ROLL 28

cayenne, old bay french fries

HANGOVER BURGER 21

8 oz dry-aged blend, fried egg, gruyere, bacon, french fries

VEGETABLE BURGER 16

herbs, mushrooms, french fries

TURKEY BURGER 16

french fries or house salad

BRUNCH

GREEK YOGURT BOWL 16

housemade granola, fresh fruit

FRENCH TOAST 14

apple compote, vanilla-cinnamon crème anglaise, maple syrup

TRADITIONAL PANCAKES 14

maple-caramel syrup, whipped cream

BLUEBERRY PANCAKES 15

housemade blueberry compote, whipped cream

CHEESY GRITS & EGGS 19

fried poached eggs, holy trinity

FRIED CHICKEN & CREPES 27

hot jalapeño maple syrup
(please allow 35 minutes)

EGGS ANY STYLE 16

bacon, creole potatoes, small house salad

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

ENTRÉES

VEGAN BOWL 26

summer vegetables, chickpeas, 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 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

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