

STERN AND BOW

APPS • BAR FOOD

- CRAB CAKE 25**
green medley, tartar sauce
- FRIED GREEN TOMATOES 17**
rock shrimp remolaude
- GRILLED OCTOPUS 25**
avocado puree, 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 tomato, 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
- CALAMARI SALAD 20**
avocado, fennel, celery, lime, olive oil
- FARRO & ARUGULA SALAD 17**
rocket arugula, green olives, tomatoes, balsamic vinaigrette
- CRAB CAESAR 25**
jumbo lump crabmeat, chopped romaine, croutons
- DUCK CONFIT SALAD 19**
shaved brussels sprouts, cranberries, muscatel 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 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, parmesean, 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, bok choy, 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

RISOTTO 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