

STERN AND BOW

APPS • BAR FOOD

- JAMBALAYA BALLS 16
dirty gravy
- CRISPY ARTICHOKEs 14
parmesan, preserved lemon
- FRIED GREEN TOMATOES 16
rock shrimp remolaude
- CRUDITÉ 25
local, organic vegetables, dips
- CHAR BROILED OYSTERS 18
parmigiano, garlic, butter
- SMOKED BACON-WRAPPED WINGS 15
sweet & sour sauce
- GRILLED SPANISH OCTOPUS 23
imported pickled broccoli rabe, wild cipollini, aged balsamic
- LOADED MASH POTATOES 16
spinach, slab bacon, poached tomatoes
- CRISPY CALAMARI 15
pickled tomato, tabasco aioli
- MUSSELS RED 16
chorizo, spicy red tomato, soft herb salad
- MUSSELS WHITE 16
wine, shallots, thyme

SOUP • SALAD

- NEW ORLEANS GUMBO 12
smoked sausage, chicken, shrimp
- S&B WEDGE 15
with house cut slab bacon 21
- HEIRLOOM SALAD 18
tomatoes, avocado, buffalo mozzarella
- CRAB CAESAR 22
jumbo lump crab meat, charred croutons
- SHRIMP & AVOCADO SALAD 21
boston lettuce, blood orange, goat cheese, orange vinaigrette
- KALE SALAD 14
strawberries, feta, roasted walnuts, radishes

DINNER

Raw

- CEVICHE OF THE DAY MP
- OYSTERS MP
Daily Selection
- S&B PLATEAU
Big 85
Bigger 125
- CLAMS Raw 1.5
- LOBSTER MP
chilled, steamed or grilled
- CHILLED COLOSSAL SHRIMP 9 each
- KING CRAB LEGS MP Per Lb

PIZZA

- MARGHERITA 15
imported tomato, buffalo mozzarella, basil
- SAUSAGE & PEPPERS 17
sweet sausage, roasted red peppers, garlic, mozzarella, parmigiano
- SMOKED MUSHROOM 18
mozzarella, pecorino cheese
- DEVIL'S KISS 19
ricotta, n'duja, calabrian chili, acacia honey

- S&B BURGER & FRIES 18
dry-aged chopped sirloin, gruyere cheese, potato bun
- VEGETABLE BURGER 16
black bean, mushrooms french fries
- TURKEY BURGER 15
french fries or house salad
- S&B LOBSTER ROLL 25
celery leaf, cayenne, shoe string potatoes

PASTA

- LINGUINI & CLAM SAUCE 28
white wine, bacon, herbs
- BUCATINI ROMESCO 31
grilled prawns
- ORECCHIETTE 25
sweet sausage, broccoli rabe, ricotta

MEAT • FISH

- HALF FRIED CHICKEN 21
collard greens, hot jalapeño-honey, fried biscuit
- HANGER STEAK 32
french fries, smoked mushroom chimichurri
- BABY BACK RIBS 23
s&b bbq sauce, cole slaw
- NEW ORLEANS BBQ SHRIMP 34
dark beer-shallot sauce, corn fritters
- SMOKED PORK CHOP 34
pickled watermelon, chorizo oil
- WOOD-FIRED CHICKEN 25
lemon, fresh herbs, vegetables
- GRILLED SALMON 28
chimichurri, grilled vegetables
- GRILLED BRONZINO 31
cucumber, fennel, cherry tomatoes, lemon-lime vinaigrette
- PAELLA FOR TWO 48
shrimp, clams, mussels, calamari, chicken, chorizo, saffron rice

Sides

- FRIED PICKLES 5
- WOOD-FIRED CAULIFLOWER 10
salsa verde
- DIRTY RICE 10
- FRENCH FRIES 10
pimenton aioli
- S&B/M&C 10
- WOOD-FIRED MUSHROOMS 10
chocolate balsamic, sea salt
- WOOD-FIRED EGGPLANT 10

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