

STERN V&D BOW

APPS • BAR FOOD

JAMBALAYA BALLS 16
dirty gravy

BEEF CHEEK BUNS 18
cabbage, pickled radish

FRIED GREEN TOMATOES 16
rock shrimp remolaude

TUNA TARTARE 23
avocado, plantain chips

CHAR BROILED OYSTERS 18
parmigiano, garlic, butter

SMOKED BACON-WRAPPED WINGS 15
sweet & sour sauce

GRILLED SPANISH OCTOPUS 23
pickled broccoli rabe, cherry tomatoes, aged balsamic

CRISPY CALAMARI 15
pickled tomato, tobasco 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

CRAB CAESAR 22
jumbo lump crab meat, charred croutons

KALE SALAD 21
shrimp, purple sweet potato, parmesan

DUCK SALAD 19
duck confit, shredded brussels sprouts, cranberries, tomatoes, muscat vinaigrette

S&B 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

S&B LOBSTER ROLL 25
celery leaf, cayenne, shoe string potatoes

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

PIZZA SALATA 23
prosciutto, arugula, shaved parmesan, balsamic glaze

PASTA

LINGUINI & CLAM SAUCE 28
white wine, bacon, herbs

HOUSEMADE SQUID INK FETTUCINI 31
mussels, shrimp, fume sauce

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, chimichurri

THAI SEAFOOD BOWL 28
clams, mussels, shrimp, calamari, coconut milk, ginger

BABY BACK RIBS 23
s&b bbq sauce, cole slaw

NEW ORLEANS BBQ SHRIMP 34
dark beer-shallot sauce, corn fritters

SEARED DUCK BREAST 34
broccoli rabe, orange-port sauce

BLACKENED SMOKED PORK CHOP 36
warm lentils

HALF HERB ROASTED CHICKEN 32
potatoes, brussels sprouts

SEARED WILD SALMON 32
chickpeas, spinach, harisa sauce

SEARED BRONZINO 31
roasted acorn squash, pickled cipollini

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

TRI-COLOR POTATOES 10

BRUSSELS SPROUTS 10