

### Starters

**Chef's Soup** 12

lobster bisque, maine lobster, fresh chives

**Stone Harbor Wings** *two styles to choose from*

house barbecue sauce with crumbled blue cheese & scallions

buffalo sauce with celery & bleu cheese 12

**Shrimp Cocktail**

jumbo chilled shrimp, house cocktail sauce 13

**Panko Crusted Spicy Tuna Rolls**

pickled ginger, wasabi, mango tobiko, soy sauce 12

**South Bay Oysters on the 1/2 Shell**

local harvest oysters, citrus & ginger mignonette 13

**Roasted Brussels Sprouts**

yakiniku barbecue sauce, cilantro, green onions 10

**Seared Foie Gras**

brioche, cherry gastrique, candied cashews 18

**Margherita Flatbread**

roasted san marzano tomato, fresh mozzarella, basil leaves 12

### Salads

**Caesar Salad**

crisp romaine, garlic croutons, shaved locatelli 9

**Spring Berry Salad**

mixed greens, seasonal berries, candied pecans, crumbled goat cheese

white balsamic vinaigrette 12

# Mains

## **Chargrilled Creekstone Filet Mignon**

caramelized onion & goat cheese dauphinoise, roasted baby carrots  
sauce bordelaise 45

## **Pan Seared Scallops**

bean thread pasta, asparagus, heirloom tomato, thai red curry broth 34

## **Duroc Pork Chop Milanese**

fennel salad with fresh grilled corn, grape tomatoes, arugula 36

## **Pan Seared Pesto Crusted Halibut**

spring vegetable ratatouille, sweet potato crouton 36

## **Shrimp Carbonara**

jumbo shrimp, fusilli pasta, pancetta, arugula, cream reduction, parmesan 32

## **Roasted Organic Chicken**

garlic mashed potatoes, grilled asparagus, white wine & garlic pan sauce 29

## **Korean Barbecue Salmon Bowl**

grilled scottish salmon, chef's vegetable fried rice with red pepper  
carrots, scallions, shiitake mushrooms, fried egg, ginger & garlic 26

## **Chargrilled Grass-Fed Sirloin Burger**

applewood smoked bacon, shelburne farms cheddar, onion brioche roll  
french fries 14

## **Our Signature Crabcake Sandwich**

cornichon and tarragon aioli, brioche roll, cole slaw, old bay chips 15