

LIGHT BITES / SHARABLES

ahi tuna (g)

black sesame seared ahi tuna. strawberry mango salsa. wasabi cream
\$16

charcuterie (g)

meat. cheese. nuts. local honey. pickled veggies. everything crackers
\$25

mmm...bacon

Neuske bacon blocks. beefstake tomatoes. dijon white wine vinaigrette
\$16

shrimp cocktail (g)

chilled colossal U7 shrimp. spicy housemade cocktail
\$22

blue crab dip (v)

lump blue crab dip. cream & cheddar cheese. jalapeños. served warm. blue corn tortillas
\$19

loaded guac (v)

ripe avocado. lime. pink sea salt. cilantro. fresh tomato. cotija. blue corn tortillas
\$12

wedge salad (v)(g)

iceberg. bacon lardons. beefsteak tomatoes. crumbled gorgonzola. gorgonzola cream
\$12

oysters on the half shell, freshly shucked (g)

\$18/half dozen ~ \$34/dozen

make them rock (Rockefeller, that is...)

\$22/half dozen ~ \$42/dozen

*species vary with season, ask your server

samurai peppers 獅子唐辛子 (v)(g)

blistered shisito peppers. horseradish aioli.
\$12

white cheddar jalapeño mac & cheese

creamy white cheddar. fresh jalapeño. cavatappi pasta
\$12

mac & cheese flight

smoked gouda | white cheddar jalapeño | cheddar bacon ranch
\$14

Chef's holy shiitake balls (v)

diced shiitake mushrooms. onion. garlic arborio rice arancini. red sauce
\$16

big ass meatball

prime ground beef. lamb. pork. whole hardboiled egg. san marzano tomato sauce. chilled ricotta
\$16

summer ceviche (g)

escolar. monkfish. scallops. key west shrimp. avocado. tomato. red onion. cilantro. key lime
\$15

duck, duck, no goose (g)

red skinned potato boats. duck confit. fig compote. gorgonzola cream
\$16

A LITTLE MORE SUSTENANCE

beauty & the monkfish

grilled monkfish. lobster & diver sea scallop scallop cream. lemon. Chef's fresh basil. parmesan risotto. grilled asparagus
\$32

spring chicken

chicken sausage. orecchiette pasta. pesto. orange peppers. purple onion. yellow squash. grated parmesan
\$25

aeolian style Chilean sea bass

marinated artichokes. capers. garlic white wine butter sauce. parmesan risotto
\$33

diver sea scallops (g)

*unprocessed TRUE U10 sea scallops shallot white wine. blood orange carpaccio. fig citrus greens. creamed spinach
\$29

bourbon cowboy (g)

prime tenderloin tips. honey bourbon glaze. loaded mashed
\$26

braised short ribs (g)

red wine braised short ribs. parmesan corn. mashed potatoes
\$26

8oz. center cut PRIME filet mignon (g)

hand cut by Ed Stearn's Dressed Meats. loaded mashed
\$39
add gorgonzola crust +\$6
add veal demi glace +\$7
add surf to your turf
2 U7 shrimp \$11
2 U10 diver sea scallops \$14
6 oz. lobster tail \$28

lobster mac & cheese

smoked gouda mac & cheese. cavatappi. 6 oz. cold water lobster meat. grilled asparagus
\$36

the nautilus crab cake

lump blue crab. fresh seasoning & herbs. lemon horseradish aioli. creamed spinach
\$29

chicken cordon bleu

organic chicken breast. smoked ham. baby swiss. white wine dijon cream. mac & cheese
\$20

grilled faroe island salmon (g)

apricot sriracha glaze. creamed spinach
\$26

butter poached shrimp (g)

garlic herb butter. parmesan risotto. grilled asparagus
\$24

loaded portobello (v)(g)

veggie risotto. asparagus. roasted tomatoes. sweet corn. wilted spinach.
\$24

SIDE BY SIDE \$5 PER

cream spinach (g)
grilled asparagus (v)(g)
white cheddar jalapeño mac & cheese
cheddar bacon ranch mac & cheese
grilled beef steak tomatoes (v) (g)

loaded mashed potato (g)
parmesan risotto
parmesan corn (g)
smoked gouda mac & cheese

(v) = vegan or modified vegan

(g) = gluten free or modified gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Since we are a "scratch kitchen", side items may be substituted at the Chef's discretion

Imitation is the most sincere form of flattery, but there is only one Stave & Still