

# 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