

FRESH FLORIDA STONE CRAB

Fresh from Florida - Jumbo Stone Crab Claws. Stone Mustard Sauce
\$60/claw or 2 for \$100



shrimp cocktail (g)
3 chilled colossal U4 shrimp. spicy housemade cocktail sauce.
\$27

oysters on the half shell, freshly shucked* (g)
\$20/half dozen ~ \$36/dozen
make them rock (Rockefeller, that is...)
\$24/half dozen ~ \$44/dozen
*species vary with season, ask your server

bacon steak
Neuske bacon blocks. grilled beefsteak tomatoes. dijon white wine vinaigrette.
\$17

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

spin me right 'round
spinach. artichoke. cream cheese. parmesan. mozzarella. blue corn tortillas.
\$14

wedge salad (v)(g)
iceberg. bacon lardons. beefsteak tomatoes. crumbled gorgonzola. gorgonzola cream.
\$14

samurai peppers 獅子唐辛子 (v)(g)
blistered shisito peppers. horseradish aioli.
\$15

charcuterie (g)
seasonal artisanal meats & cheeses. almonds. local honey. fresh fruit. everything crackers.
\$26

white cheddar jalapeño mac & cheese
creamy white cheddar. fresh jalapeño. cavatappi pasta.
\$12

mac & cheese flight
smoked gouda | white cheddar jalapeño | truffle cream.*contains mushrooms
\$16

big ass meatball
prime ground beef. lamb. pork. whole hardboiled egg. san marzano tomato sauce. chilled whipped ricotta.
\$17

duck, duck, no goose (g)
roasted red skinned potato boats. duck confit. fig compote. gorgonzola cream.
\$18

A LITTLE MORE SUSTENANCE

beauty & the monkfish
grilled monkfish. shrimp. lobster. diver sea scallops. lemon basil cream. parmesan risotto. grilled asparagus.
\$34

lobster mac & cheese
smoked gouda mac & cheese. cavatappi. 7 oz. cold water lobster tail. grilled asparagus.
\$38

aeolian style Chilean sea bass
marinated artichokes. capers.garlic. white wine butter sauce. parmesan risotto.
\$37

seared diver sea scallops (g)
***unprocessed TRUE U10 sea scallops**
squid ink pasta. parmesan cream. blistered cherry tomatoes.
\$36

bourbon cowboy* (g)
prime tenderloin tips. honey bourbon glaze. loaded mashed.
\$29

braised short ribs (g)
red wine braised short ribs. parmesan corn. mashed potatoes.
\$27

8oz. center cut PRIME filet mignon* (g)
hand cut by Ed Stearn's Dressed Meats. loaded mashed.
\$44
add gorgonzola crust +\$7
add truffle cream bath +\$12*contains mushrooms
add surf to your turf
2 U4 shrimp \$18
U10 diver sea scallops +\$16
7 oz. lobster tail \$30

veal medallions*
pistachio dusted veal medallions. luxardo cherry reduction. burgundy mushroom potato puff.
\$37

chicken cordon bleu
organic chicken breast. smoked ham. baby swiss. white wine dijon cream. mac & cheese.
\$22

grilled Faroe Island salmon Oscar style* (g)
grilled asparagus. blue crab. mashed potatoes.
\$36

butter poached shrimp (g)
garlic herb butter. parmesan risotto. grilled asparagus.
\$29

loaded sweet pepper (v)(g)
orange pepper. veggie risotto. asparagus. roasted tomatoes. sweet corn. wilted spinach. \$24

SIDE BY SIDE \$6 PER

- creamed spinach (g)

grilled asparagus (v)(g)

white cheddar jalapeño mac & cheese

black truffle mac & cheese*contains mushrooms

grilled beef steak tomatoes (v) (g)
- loaded mashed potato (g)

parmesan risotto (g)

parmesan corn (g)

smoked gouda mac & cheese

burgundy mushrooms (g)

(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. Please alert your server or Chef of any allergies. A 22% service charge will be placed on all parties of 5 or more.

There is a split entree charge of \$5 per item. Imitation is the most sincere form of flattery, but there is only one Stave & Still.