

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.
\$34

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.

blackberry bourbon lemonade

*Stave & Still signature

buffalo trace bourbon, fresh

blackberry, sweet lemon,

aphrodite's nightie

*Stave & Still signature

kleos msthia spirit, luxardo sour

cherry gin, st. germain

elderflower

sweet lemon, sparkling rosé,

strawberry rhubarb martini

wheatley vodka, fresh strawberry,

rhubarb shrub, sweet lemon,

up all night

lavazza espresso, wheatley vodka,

kahlua, 3 espresso beans,

hibiscus margarita

corazon blanco tequila, hibiscus

sweet tea, lemon, lime, pink sugar,

raspberry fields forever

wheatley vodka, fresh raspberry

elderflower, lemon, rosé bubbles,

HANDCRAFTED COCKTAILS \$14

pork my peach

*Stave & Still signature

bacon infused buffalo trace bourbon,

peach, cinnamon, lime, ginger beer

sugar plum fairy

wheatley vodka, damson plum,

cointreau, lemon,

"I'm not really a waitress..."

weller special reserve wheated bourbon,

chambord, pomegranate, cranberry,

willy wonka's fizzy lifting drink

wheatley vodka, bubbles, vanilla,

lemon, luxardo,

my tai, your tai

*contains almond

blackwell dark rum, malibu rum, 151,

pineapple, luxardo, oregat, lemon, lime,

death & taxes

corazon blanco tequila, grand marnier

ambrosia, fresh citrus, black sea salt,

smoked old fashioned

*Stave & Still signature

buffalo trace bourbon or sazerac rye,

bitters, orange, luxardo cherry, smoke

\$14 | \$54

\$60

\$69

make it hurt so good

buffalo trace bourbon, grade A maple

syrup, chocolate bitters,

\$12 | \$46

the white queen

wheatley vodka, white cranberry,

cointreau, lime,

\$12 | \$46

cherry vanilla whiskey sour

weller wheated bourbon, cherry vanilla,

lemon,

\$11 | \$42

\$14 | \$54

the crowned Jules

empress gin, fresh strawberry, lemon,

the empress' new shoes

empress 1908 gin, pineapple,

lemon, oregat, pea blossom,

\$12 | \$46

\$70

\$85

\$105

WHITE

chardonnay

charles krug, napa, 2019

simi, sonoma, 2019

stags leap wine cellars, karia, napa, 2020

cakebread, napa, 2020

sauvignon blanc

kim crawford, mariborough, 2021

stag's leap wine cellars, aveta, napa, 2020

twomey, napa, 2019

pinot grigio

santa cristina, veneto, 2021

alternate whites

conundrum, white blend, ca, 2021,

ROSE

dourthe, bordeaux, 2018

belle glos, oeil de perdix, sonoma 2019

BUBBLES

valdo, prosecco, italy

rosé, avissi, italy

emmo to by caymus, sparkling wine, ca, nv

piper-heidsieck, champagne, nv

perrier- jouet, grand brut champagne

RED

cabernet

precision, napa, 2019

ZD Wines, napa, 2019

groth, Oakville - napa, 2019

silver oak, alexander valley, 2017

pinot noir

etude "lyric", santa barbara, 2019

chalk hill, sonoma coast, 2019

twomey, russian river, 2018

red blend

marionette, spain, 2017

stag's leap, "hands of time", napa, 2018

Be sure to follow us on
our social media pages
for our live music,
featured events and
specialty dinners

Wormtown Brewing, Be Hoppy IPA, 6.5%
High Limb, Core Unfiltered Hard Cider, 5.8%

CRAFT BEER \$7

SPECIALTY/SEASONAL BEER \$9

Wormtown Brewing, Bizzard of '78 Dark Ale, 6.0%
Newburyport Brewing, Plum Island Belgian White, 5.4%
Wachusett Brewery, Blueberry Ale, 4.3%
Great Divide Brewing, Strawberry Rhubarb Sour, 6.2%
Mighty Squirel, Cloud Candy IPA, 6.5%
Breckenridge Brewery, Christmas Ale, 7.1%
Loophole Brewing, Orange House Kolsch Style Ale, 5%
Clown Shoes, Space Cake Double IPA, 9%
Greater Good Brewery, Pulp IPA, 8%
Greater Good Brewery, Pulp Daddy IPA, 8%
Exhibit A, Cat's Meow IPA, 6.5%
Exhibit A, Goody Two Shoes Kolsch Style Ale, 4.5%
Guinness, Draught, 4.2%
Smithwicks, Red Ale, 4.5%
Newport Craft Brewing, Rhode Trip, IPA, 6.3%

Please drink responsibly ...don't spill it....