

APPETIZERS



LUMP CRAB CAKES

\$23 · Drizzled with green goddess and roasted red pepper aioli.

6 Reviews 1



SCALLOPS & BACON

\$23 · Pan seared jumbo sea scallops and slow cooked thick cut bacon.

3 Reviews 1



FRIED CALAMARI

\$18 · Crispy calamari served with sweet chili sauce.

1 Review



MEDITERRANEAN CALAMARI

\$21 · Flash fried calamari tossed with cherry peppers, artichoke hearts, gorgonzola, tomatoes, garlic, basil and drizzled with balsamic reduction.

1 Review 1



HOT SHOT BUFFALO WINGS

\$18 · Ten wings, house-made bleu cheese dipping sauce.

GF 2



AHI TUNA TARTARE

\$21 · With Pico de Gallo, Avocado, crispy wontons, and cucumber wasabi sauce.

16 Reviews 1



FRIED BRUSSEL SPROUTS

\$16 · Pork belly lardons, parmesan, aged balsamic vinegar.

GF 1



GARLIC PARMESAN MUSSELS

\$21 · With toast points

GF 2 Reviews 1



BURRATA CHEESE

\$16 · With heirloom tomatoes, balsamic vinegar reduction and crostini bread.

GM 1



STONEBRIDGE CHILI

\$18 · Topped with melted cheddar cheese served with house fried tortilla chips

GF 1



MACHO NACHOS

House made tortilla chips, black olives, tomatoes, scallions, banana peppers, melted cheddar and Monterey Jack.

Chicken Nachos \$24 · Macho Nachos \$19 · Chili Nachos \$26

GF



STONEBRIDGE JUMBO SHRIMP COCKTAIL

\$6.50 · Iced and served with spicy cocktail sauce. Price is per piece

GF 1



LOCAL "BRIAR PATCH" BLUE POINT OYSTERS

1 ct \$3.50

GF 1



LOCAL LITTLE NECKS

1 ct \$1.75

GF



SOUPS & SIGNATURE SALADS

SOUP OF THE DAY

Bowl \$8 · Cup \$5



FEATURED

NEW ENGLAND CLAM CHOWDER

Cup \$8 · Bowl \$11



10

FEATURED

FRENCH ONION SOUP

Bowl \$11

GM 4 Reviews



14

CRAB CAKE DOWNTOWN

\$28 · Two lump crab cakes over mixed greens, apples, cranberries, sweet roasted pecans and goat cheese tossed in a white balsamic vinaigrette.

6 Reviews



10



CHILLED SEAFOOD SALAD

\$28 · Lobster, shrimp, and scallops tossed in a light herbed mayonnaise dressing sewed over Caesar salad with shredded mozzarella, parmesan and garlic croutons in a tortilla bowl.

GM 11 Reviews 1



20

PAN BLACKENED SCALLOP SALAD

\$29 · Over mixed greens with red grapes, gorgonzola crumbles, and sweet roasted pecans with a white balsamic vinaigrette

GF 4 Reviews



21



BLACKENED SALMON POWER SALAD

\$26 · Over a superfood salad blend of shaved broccoli, brussels sprouts, carrots, kale, gorgonzola and sweet roasted pecans in a white balsamic vinaigrette.

GF 10 Reviews 1



20



WEDGE SALAD

Iceberg lettuce, tomatoes, red onion, Applewood smoked bacon, topped with our house blue cheese dressing.
With Salmon \$26 · With Chicken \$19

GF 1 Review 1



9



THE ORIGINAL DOWNTOWN SALAD

\$19 · Grilled chicken over mixed greens, apples, cranberries, sweet roasted pecans and goat cheese tossed in a white balsamic vinaigrette.

GF 4 Reviews 1



22



ALOHA BOWL

\$26 · Raw sushi grade Ahi tuna with warm coconut rice, arugula, crispy shallots, carrots, cucumber, toasted sesame seeds, and avocado tossed in a ponzu sauce

1 Review 1



7



BALSAMIC GALZED FILET MIGNON MEDALLIONS

\$28 · Over mixed greens with a tomato medley, and burrata cheese

1



PUB FARE

Gluten Free Wrap or Bun Available Add 2 / Sweet Potato Fries or Parmesan Truffle Fries Add 1.5



STONEBRIDGE FRESH LOBSTER ROLL

Butter poached lobster claw and knuckle meat
4 oz · 8 oz



11 Reviews 2



40



BUTTERMILK FRIED CHICKEN SANDWICH

\$18 · Applewood smoked bacon, green goddess coleslaw, dijon mayonnaise, crunchy bread and butter pickles on a brioche roll.

10 Reviews 1



19

BUFFALO CHICKEN WRAP

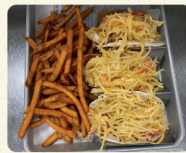
\$18 · Crispy buffalo chicken, shredded lettuce and bleu cheese dressing.



5 Reviews



7



CRISPY FISH TACOS

\$23 · Topped with spicy firecracker coleslaw, pico de gallo, and melted cheese .

3 Reviews 1



10



FILET MIGNON STEAK AND CHEESE

\$23 · Roasted peppers, caramelized onions, mushrooms and American cheese on a sub roll.



6 Reviews 1



11

BIG BRIDGE BURGER

\$17 · Angus burger patty with special sauce, cheddar cheese, lettuce, tomato, and red onion.



2



BLACKENED AHI TUNA TACOS

\$24 · Baby arugula, wasabi dressing, soy glaze, pickled red onions, warm flour tortillas.
Sweet Potato Fries or Parmesan Truffle Fries +\$1.50 ·

Gluten Free Wrap or Bun Available +\$2

6 Reviews 1



2

FISH AND CHIPS

\$19 · Fried Atlantic cod with hand cut fries and green goddess coleslaw.
Sweet Potato Fries or Parmesan Truffle Fries +\$1.50 ·
Gluten Free Wrap or Bun Available +\$2

7 Reviews



17



DOWNTOWN CHICKEN WRAP

\$18 · Grilled chicken, baby greens, crisp apples, sweet roasted pecans & goat cheese tossed in white balsamic vinaigrette

1



8



NASHVILLE HOT CHICKEN SANDWICH

\$18 · Buttermilk fried hot chicken topped bread and butter pickles and spicy slaw served with crispy fries

1



1



BLACKENED FISH SANDWICH

\$21 · With melted cheddar, coleslaw, bread and butter pickles, roasted red pepper aioli



2 Reviews 1



2



LOBSTER BOMB

Choose from either 8oz or 4oz of Lobster meat sauteed in butter, served over lobster bisque in a giant bread bowl served with fries
4oz Lobster Bomb \$39 · 8oz Lobster Bomb \$59

1 Review 1



5

ENTREES



STONEBRIDGE SEAFOOD POT PIE

\$36 · Lobster, shrimp, and scallops in a creamy Newburg sauce under a puff pastry crust.

2 Reviews

13



SEAFOOD PAELLA

\$36 · Sautéed clams, mussels, scallops, and jumbo shrimp, Spanish chorizo sausage, vine ripened tomatoes and artichoke hearts in a saffron rice pilaf.

4 Reviews

1



MANGO SALMON

\$28 · Pan seared salmon topped with fresh mango salsa served over coconut rice.

7 Reviews

16



SEAFOOD RISOTTO

\$36 · Sautéed lobster, Shrimp, and Scallops in a mushroom risotto.

14 Reviews

16



NEW ENGLAND BAKED COD

\$28 · Dijon Ritz crust, cheddar scallion mashed potatoes

1 Review

7



BLACKENED SWORDFISH GORGONZOLA

\$36 · Woodland mushrooms, spinach and roasted red peppers in a Cajun gorgonzola sauce over whipped potatoes.

12 Reviews

14

FILET MIGNON TIPS

Steak sauce glazed and accompanied by whipped potatoes, baby carrots, and béarnaise sauce.

Filet Tips \$26

2 Reviews

10

GRILLED RIB EYE

\$58 · 14z Black Angus ribeye served with whipped red bliss potatoes, baby carrots and sides of bearnaise sauce & house steak sauce.

7 Reviews

2

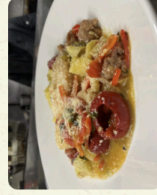
FILET MIGNON

Accompanied by whipped potatoes, baby carrots and finished with bearnaise sauce.

7oz center cut \$48

GF

4



CHICKEN SCARAPIELLO

\$25 · Boneless chicken cutlets with pappadeau, roasted and cherry peppers, sweet Italian sausage, onions, garlic, and fresh herbs over pappardelle pasta

1

1