



starters

chef's soup du jour ~ cup 5 | bowl 7

deviled eggs ~ trio of deviled eggs...smoked salmon, bacon & blue, classic 10

cheese & charcuterie plate ~ selection of local cheese, fennel salami
marcona almonds, mostarda & pickles 15

stone harbor wings ~ choose house barbecue sauce or buffalo style 12

smoked chicken & black bean egg rolls ~ with pico de gallo
chipotle cream & cilantro leaves 8

panko crusted spicy tuna rolls ~ yellowfin tuna, seaweed salad
soy sauce, pickled ginger, wasabi 12

roasted heirloom carrots ~ goat cheese, orange supremes
cumin & citrus vinaigrette 11

chargrilled shrimp ~ roasted corn salsa, herb salad, cilantro oil 13

south bay oysters on the 1/2 shell ~ local harvest oysters, citrus & ginger mignonette 12

salads

caesar salad ~ our signature caesar salad with shaved locatelli &
roasted garlic croutons 9

summer kale & quinoa salad ~ strawberries, goat cheese, roasted cashews
white balsamic & honey vinaigrette 10

heirloom tomato & burrata salad ~ micro basil, parma ham, olive oil
aged balsamic vinegar 11

salad add-ons

organic grilled chicken 5 | jumbo lump crabmeat 10 | grilled shrimp 10



wine by the glass

chardonnay, cambria "katherine's vineyard" santa barbara, ca, 13 9

sauvignon blanc, guy saget, loire valley, france, 14 7

pinot grigio, zenato, veneto, italy, 14 8

cabernet sauvignon, jack's house, ca, 13 8

merlot, tangley oaks, napa valley, ca, 11 9

piot noir, wine by joe, willamette valley, oregon, 13 9

artisan cocktail *all juices are fresh pressed*

Stone Harbor Golden Margarita ~ made with casamigos blanco tequila 10

Moscow Mule ~ stolichnaya vodka, gosling's ginger beer, lime juice 10

Classic Mojito ~ bacardi silver, lime juice, sugarcane juice, mint, club soda 9

Green "Tee" ~ jameson, peach schnapps, sour mix, triple sec 11

The Screw "Driver" ~ tito's vodka, orange juice 10

Uncle Val's Gin & Cucumber Cooler ~ muddled cucumber, lime juice, club soda 9

LUNCH

flatbreads

- margherita *with* tomatoes, fresh mozzarella & basil leaves 12
- wild mushroom *with* ricotta, pecorino, thyme & rosemary 12

mains

- chargrilled grass fed sirloin burger**
applewood smoked bacon & cheddar cheese with an onion roll & french fries 13
- our signature crabcake sandwich**
with a cornichon & tarragon aioli, brioche roll, coleslaw & old bay chips 15
- ahi tuna club**
smoked bacon, lettuce & tomato served on toasted white with sriracha aioli & wakame salad 15
- house roasted turkey sandwich**
bacon, avocado, lettuce & tomato with garlic aioli, toasted marble rye, chips 12
- chicken salad sandwich**
red grapes, toasted almonds, lettuce & tomato, toasted marble rye, side salad 11
- lobster ravioli**
roasted tomato, charred corn, pancetta, basil 15
- stone harbor lobster roll**
old bay chips, coleslaw, grilled potato roll 15
- street tacos**
choose grilled chicken or slow roasted pork
pico de gallo, queso fresco, guacamole, salsa verde, jalapeño, red radish, cabbage 14
- hot dog plate**
grilled all beef hot dog, sauerkraut, sweet relish with french fries 8



beer

- domestic**
coors light, rolling rock, yuengling lager, yuengling black & tan, miller lite
flying fish farmhouse ale, flying fish daylight savings IPA
- imported**
heineken light, amstel light, corona lite, stella artois, guinness stout
- on draught**
miller lite, IPA cape may brewery, devil's reach cape may brewery