



LUNCH

starters

- chef's soup du jour** ~ cup 5 | bowl 7
- deviled eggs** ~ chef's daily preparation 10
- cheese & charcuterie plate** ~ selection of local cheese, fennel salami marcona almonds, mostarda & pickled vegetables 15
- stone harbor wings** ~ choose house barbecue sauce or buffalo style 12
- panko crusted spicy tuna rolls** ~ yellowfin tuna, seaweed salad soy sauce, pickled ginger, wasabi 12
- chargrilled shrimp** ~ roasted corn salsa, herb salad, cilantro oil 13
- southbay 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** ~ jersey peaches, goat cheese, roasted cashews white balsamic & honey vinaigrette 10
- jersey tomato & burrata salad** ~ micro basil, parma ham, olive oil aged balsamic vinegar 11
- beet & goat cheese salad**
goat cheese, pistachios, arugula, herb vinaigrette 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
- pinot noir, wine by joe, willamette valley, oregon, 13 9

artisan cocktails *all juices are fresh pressed*

- Stone Harbor Golden Margarita** ~ made with jose cuervo 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

flatbreads

- blue cheese, parma ham, caramelized onions, arugula, balsamic drizzle 12
- margherita with tomatoes, fresh mozzarella, basil leaves 12

main

- 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