

## *starters*

### CHEF'S SOUP DU JOUR

cup 5          bowl 7

### STONE HARBOR WINGS

two styles: house barbecue sauce *or* buffalo style 12

### SMOKED CHICKEN & BLACK BEAN EGG ROLLS

*with* picco de gallo, chipolte cream & cilantro leaves 8

### PANKO CRUSTED SPICY TUNA ROLLS

yellowfin tuna, seaweed salad, soy sauce, pickled ginger, wasabi 12

## *salads*

### CAESAR SALAD

our signature caesar salad *with* shaved locatell & roasted garlic croutons 9

add grilled organic chicken 5

add jumbo lump crabmeat 10

### GRILLED CHICKEN COBB

seasonal greens, bacon, hard-boiled egg, avocado, tomatoes, blue cheese *with* balsamic vinaigrette 14

## *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 14

### 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* srirachi aioli & wakame salad 15

### HOUSE ROASTED TURKEY SANDWICH

bacon, avocado, lettuce & tomato *with* garlic aioli, toasted sourdough & house made chips 12

### CHICKEN SALAD SANDWICH

red grapes, toasted almonds, lettuce & tomato *served on* toasted sourdough *with* a side salad 11

### WOOD ROASTED PULLED PORK SANDWICH

house made barbecue sauce, pickled red onion, brioche roll *with* french fries & coleslaw 11

### STREET TACOS (*grilled chicken or slow roasted pork*)

picco de gallo, queso fresco, guacomole, salsa verde, jalepeno, red radish, cabbage 14

### HOT DOG PLATE

grilled all beef hot dog, sauerkraut, sweet relish *with* french fries 8