

DINNER MENU

Appetizers

- Beef Tenderloin Chili** topped with melted cheddar and Monterey jack cheese served with house fried tortilla chips 10
- Vine Ripened Tomato and Fresh Mozzarella** finished with a balsamic reduction, fresh basil, cracked pepper, and olive oil 9
- Jumbo Lump Crab Cakes** served with green goddess and roasted red pepper aioli 14
- Pan Blackened Sea Scallops** on a bed of baby greens with sweet roasted pecans and crumbled gorgonzola 11
- Beer Battered Coconut Dipped Shrimp** with sweet chili dipping sauce, and citrus aioli 14
- Crispy Fried Calamari** served with sweet chili dipping sauce 11
- Calamari Fra Diavolo** crisp calamari tossed in a spicy marinara sauce with hot banana peppers 12
- Parmigiano-Reggiano Polenta** baked with a San Marzano plum tomato sauce and Mozzarella 6
- Appetizer Sampler** crispy calamari with two beer battered coconut dipped shrimp, and a jumbo lump crab cake 16

Shellfish & Raw Bar

- Signature Jumbo Shrimp Cocktail** 12
- Colossal Crab Cocktail** with a Dijon mustard dipping sauce 15
- Oysters Rockefeller** 6 oysters stuffed with smoked bacon and spinach sautéed in Pernod topped with béarnaise sauce 12
- Maine Steamers** steamed with garlic, basil, white wine and butter 15
- Prince Edward Island Mussels** sautéed with garlic, Pernod, spinach, and lemon 10
- Oysters on the Half Shell** 6 pc 10 12 pc 15
- Littleneck Clams on the Half Shell** 6 pc 8 12 pc 11
- Chilled Shellfish Sampler** two littleneck clams, two shrimp cocktail, and two oysters 14

Homemade Soups

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| Soup du Jour cup 3 bowl 4 | Lobster Bisque cup 5 bowl 6 |
| New England Clam Chowder cup 4 bowl 5 | French Onion Au Gratin 5 |

Signature Dinner Salads

- Wedge Chopped Salad** wedge of iceberg lettuce topped with creamy bleu cheese dressing, chopped tomato, red onion, bacon, and crumbled gorgonzola 9
- Asian Crusted Ahi Tuna** served medium rare over mixed field greens tossed with fire roasted red peppers, artichoke hearts, red onion, crisp romaine lettuce and sesame ginger vinaigrette 18
- Blackened Scallop Salad** pan blackened sea scallops over mixed greens with sweet roasted pecans, crumbled gorgonzola, vine ripened tomatoes, and cucumbers 17 side salad 13
- Downtown Green Salad** mixed greens with dried cranberries, apples, sweet roasted pecans, and Coach Farm goat cheese tossed in a white balsamic vinaigrette 9 side salad 5
- Classic Caesar Salad** crisp romaine lettuce tossed with Caesar dressing, mozzarella, Pecorino Romano and toasted garlic croutons 9 side salad 5

EXTRAS OF YOUR CHOICE ADDED TO ANY SALAD:

- Grilled marinated Chicken** 5 **Blackened Shrimp or Scallops** 8 **Grilled Salmon** 8 **Grilled Steak** 9

From Our Fryers

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| Fish and Chips 2 pc 17 1 pc 14 | Sea Scallops 18 | Whole Belly Clams 22 |
| Clam Strips 16 | Beer Battered Jumbo Shrimp 20 | Select Fried Oysters 19 |

Prix Fixe Menu

- Soup du Jour - Or - Crisp Garden Salad**
- Blackened Chicken Gorgonzola** pan blackened chicken breast sauteed with exotic mushrooms, baby spinach, and fire roasted sweet red peppers in a creamy Gorgonzola sauce - Served over fettucine

– OR –

- Sesame Encrusted Salmon** served with rice pilaf, crispy spinach, and sweet chili sauce

Choice of Daily Special Desserts

~ Served from 11:30 am – 10:00 pm \$16.00 per Person

Enjoy a Stonebridge Classic Martini
with Grey Goose or Absolut Vodka



*Thoroughly cooking meats, poultry, seafood and shellfish or eggs reduces the risk of foodborne illness.

ENTREES

Lobster

- Stonebridge Lobster Roll 19
Steamed Maine Lobsters *M/P*
Alaskan King Crab Legs *M/P*
Lobster Grilled Cheese *lobster sautéed in butter stuffed between hearty white with melted Swiss, cheddar and brie* 21

Gourmet Pasta

- Linguini and Clams *sweet little neck clams sautéed with garlic, fresh basil, lemon, white wine, baby spinach and vine ripened tomatoes* 18
Spicy Shrimp Scampi *jumbo black tiger shrimp sautéed in a zesty scampi sauce with baby spinach and fettuccine* 21
Sweet Sausage and Lobster Pasta *sweet Italian sausage with grilled marinated chicken, picked lobster, vine ripened tomatoes, fresh basil, and penne pasta in Madeira plum tomato sauce* 24

• FRESH CATCH •

DELIVERED AND HAND CUT DAILY

Blackened Stonebridge Gorgonzola *pan blackened with exotic mushrooms, roasted peppers, and spinach sautéed in a creamy gorgonzola sauce, served with whipped red bliss potatoes*

Simply Grilled or Broiled *finished with orange basil butter, served with rice pilaf and fresh steamed vegetables*

Pan Roasted *finished with a Grand Marnier citrus glaze, accompanied by whipped red bliss potatoes, and sautéed asparagus*

New England Scrod 16

Yellow Fin Tuna 21

Line Caught Swordfish 24

Atlantic Salmon 17

Jumbo Black Tiger Shrimp 21

Chef Specialties

- Asian Crusted Ahi Tuna *served medium rare, with sautéed spinach, and open fire roasted red peppers* 23
Stonebridge Seafood Pot Pie *a seafood medley of lobster, shrimp, and scallops in a Newburg sauce under a puff pastry crust* 23
Shrimp and Lobster Cassoulet *jumbo shrimp and lobster oven roasted with white wine, garlic, fresh basil, and sweet cream butter with a seafood stuffing crust* 23
Seafood Paella *half a lobster with chorizo sausage, little neck clams, Prince Edward Island mussels, jumbo black tiger shrimp, artichoke hearts, and vine ripened tomatoes in a saffron flavored rice* 24
Classic New England Baked Scrod *baked with a Ritz cracker crust* 15

Steaks

• PREMIUM HAND CUT BLACK ANGUS STEAKS •

- Filet Mignon Oscar *tender grilled 8 oz filet mignon topped with béarnaise sauce, asparagus and lobster poached in butter with roasted garlic cloves* 44 *without lobster* 28
Ribeye (14 oz) *smothered with caramelized onions and bacon* 27
Gorgonzola New York Strip Steak (12 oz) *finished with a melted gorgonzola crust served over exotic mushrooms sautéed in a garlic port wine reduction* 28
Steak and Shrimp (8 oz) *Flat Iron Steak topped with jumbo shrimp scampi* 28
steak only with béarnaise sauce and frizzled onions 19

Chicken

- Chicken Saltimbocca *boneless chicken breast sautéed with exotic mushrooms, prosciutto, and fresh mozzarella in light brown sauce* 19 *half portion* 14
Chicken Francaise *egg battered chicken breast sautéed in a simple lemon butter sauce with baby spinach served over angel hair pasta* 18 *half portion* 13
Chicken Scarpello *boneless chicken breast with bell pepper, onion, garlic, fresh herbs, vine ripened tomatoes, and spicy banana peppers over penne pasta* 19 *half portion* 14

~ Stonebridge Wine Suggestions ~
See our complete wine list or ask your server about
an appropriate wine to complement your dinner.



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