

New Year's Eve First Night 2011

Appetizers

Calamari Fra Diavolo

Crispy calamari tossed in a spicy plum tomato sauce 13

Spinach & Artichoke Mac & Cheese

Baby spinach, artichoke hearts, and penne pasta in a creamy cheddar and Monterey jack cheese sauce 16

Blackened Sea Scallops

On a bed of baby greens with crumbled gorgonzola and sweet roasted pecans 12

White Truffle Parmesan Fries

House cut boardwalk style 8

Colossal Crab Cocktail

Picked blue crab served with Dijon sauce and spicy cocktail sauce 18

Beer Battered Coconut Dipped Shrimp

Served with a trio of Asian dipping sauces 15

Fried Calamari

Served with a sweet chili dipping sauce 12

Lump Crab Cakes

Drizzled with green goddess and roasted red pepper aioli 15

Fried Oysters and Lemons

Drizzled with a roasted red pepper aioli 17

Jumbo Shrimp Cocktail 14

Mussels Gorgonzola

Prince Edward Island mussels sautéed with prosciutto, pinot grigio, roasted garlic, fresh basil, vine ripened tomatoes, and gorgonzola 15

Homemade Soups

New England Clam Chowder

cup 5 bowl 7

French Onion

bowl 6

Lobster Bisque

cup 6 bowl 9

Soup du Jour

cup 4 bowl 5

Side Salads

Stonebridge Downtown Salad

Mixed greens with apples, cranberries, sweet roasted pecans, and goat cheese all tossed in a white balsamic vinaigrette 5

Caesar Salad

Crisp romaine tossed in a creamy Caesar dressing with shredded mozzarella, parmesan, and garlic croutons 5

Roasted Beet Salad

With creamy goat cheese and pickled onions 6

Garden Salad

Mixed greens with vine ripened tomatoes, cucumbers, and carrots 4

(continued on other side)



House Specialties

Filet Mignon Oscar

Topped with lobster poached in butter
with asparagus and béarnaise sauce
on a bed of whipped red bliss potatoes 38

Jumbo Sea Scallops Imperial

Sweet, tender scallops baked with a crab crust
then finished with béarnaise sauce and
accompanied by whipped red bliss potatoes 26

Grilled Filet Mignon

Served over béarnaise sauce and accompanied by
whipped red bliss potatoes and sautéed asparagus 29

Grand Marnier Citrus Chilean Sea Bass

Served with whipped red bliss potatoes
and steamed vegetables 28

Chicken Francaise

Tender egg battered chicken cutlets in a
simple sherry lemon butter sauce over
angel hair pasta and spinach 19

Spicy Seafood Scampi

With sautéed shrimp, scallops, mussels, and baby spinach
in a sweet tomato and spicy scampi sauce 21

Beer Battered Jumbo Shrimp

Served with house cut steak fries, tartar sauce, and coleslaw 21

Baked New England Ritz Scrod

Served with rice pilaf and fresh steamed vegetables 16

Dijon Crusted Salmon and Colossal Crab

Served with whipped red bliss potatoes and sautéed spinach 28

Call now for reservations

(203) 874-7947