

stephanie's afternoon menu

new england clam chowder
*thick and creamy with native clams, diced prosciutto,
smoky bacon, potatoes and herbs*
8.50

chilled roasted vegetable gazpacho
with chipotle aioli
8.50

appetizers

house wedge salad
*a wedge of iceberg, cherry tomatoes, cucumbers, red onion
and bacon with a choice of balsamic vinaigrette, russian, blue
cheese dressing or buttermilk ranch*
9.95

baked spinach and artichoke dip
*a creamy combination of artichokes, sautéed onions, spinach
and smoked gouda cheese, topped with toasted breadcrumbs
served with baked lavash chips*
15.95

ahi tuna tartare*
*cucumber wrapped chopped sashimi grade tuna with
avocado, sesame chile oil, spicy mayo and wasabi, topped
with crispy wontons and peanuts*
15.95

white clam pizza
*house made dough with roasted garlic, crispy pancetta, fresh
oregano, parmigiano-reggiano and extra virgin olive oil*
14.50

spring mix salad
*mixed baby greens with spring radishes, fresh grapefruit,
sugar snap peas and champagne vinaigrette*
10.95

fried calamari
tossed with lemon aioli, hot banana peppers and parsley
14.50

jumbo buffalo wings
with blue cheese dressing and crisp celery sticks
11.95

warm vermont goat cheese
roasted garlic and olives with french bread
11.95

rock shrimp quesadilla
*mole spiced rock shrimp griddled in a flour tortilla with
american and mozzarella cheeses, chopped scallions and smoky
bacon, served with guacamole, pico de gallo and
sour cream*
15.95

stephanie's signature salads

asian yellow fin tuna salad*
*pan seared sashimi grade tuna served with fresh field greens,
wok charred peppers, shredded cucumber and pickled onions
tossed in lemon vinaigrette, accompanied by wasabi aioli,
sweet soy and crispy wontons*
16.95

thai style chicken salad
*slow roasted chicken in creamy basil ginger dressing, shredded
romaine, napa cabbage, fresh crisp vegetables, peanuts and
crispy wontons tossed with sweet and spicy lime chile dressing*
15.95

classic chunky chicken salad
*roasted chicken, mayonnaise, toasted almonds and capers
with sliced tomatoes on a bed of field greens with irish soda
bread*
14.95

cobb salad
*grilled chicken, corn, tomatoes, egg, cheese, red onion, bacon,
avocado and romaine lettuce tossed with blue cheese dressing
in a crispy flour tortilla shell*
15.95

red beet and vermont goat cheese salad
*served over baby arugula with asparagus, fresh avocado,
candied pistachios and orange sherry vinaigrette*
15.95

grilled tenderloin salad*
*sliced tenderloin of beef, rosemary roasted potatoes, gorgonzola
cheese, crispy fried shallots, garlicky haricot vert and grilled
red onions served over field greens tossed with kalamata olive
vinaigrette*
17.95

pecan crusted warm goat cheese salad
*field greens, spiced pecans, late harvest pears, toasted brioche
and balsamic vinaigrette*
15.95

classic caesar salad
*romaine lettuce tossed in a traditional caesar dressing, garlic
croutons and shaved parmesan and asiago cheese*
12.95
add grilled chicken 15.95

fresh fruit salad
*seasonal melons, pineapple, watermelon and berries, topped
with yogurt and homemade granola*
14.95

sandwiches

lobster salad roll
*fresh lobster meat tossed in mayonnaise, lemon and mustard, served on
toasted roll with french fries and cole slaw*
market price

braised bbq short rib
*pulled tender short rib tossed in house made barbecue sauce,
served with pickle mayonnaise on brioche bun with sweet
potato fries and coleslaw*
15.95

bacon cheddar ranch chicken
*grilled chicken breast topped with buttermilk ranch, crispy
bacon and cheddar cheese, served on fresh focaccia with
sliced tomato, lettuce and fried onion strings with
field greens*
14.95

albacore tuna melt
*white albacore tuna and shaved celery tossed in herb
mayonnaise on toasted multigrain bread with house made
sweet and sour pickles and melted provolone cheese, served
with potato chips*
13.95

oversized stephi burger*
*ground sirloin with cheddar cheese, caramelized onions, bacon
and sautéed mushrooms, served with french fries*
15.95

jumbo lump crab b.l.t.
*jumbo lump crab tossed in lemon mayonnaise on toasted
multi grain bread with artichoke tarragon spread, fresh
avocado, vine ripened tomatoes, smoky bacon and butter
lettuce, served with potato chips*
16.95

egg salad b.l.t.
on grilled brioche served with potato chips
12.95

grilled cheese
*melted cheddar and goat cheese, tomato and avocado on
toasted brioche*
11.95

all american turkey club jr.
*house roasted turkey, bacon, lettuce, tomato, mayonnaise
and cheddar cheese on two slices of toasted brioche, served
with potato chips*
14.95

hearty vegetable sandwich
*with grilled sweet potato, grilled red onion, roasted red pepper,
avocado, muenster cheese, crisp cucumber and mediterranean
hummus on multi grain bread with field greens*
14.95

18% gratuity will be added to all parties of 6 or more

* these items are served raw, undercooked or may be cooked to your liking.
consuming raw or undercooked fish, seafood, meats or eggs may increase your risk of food borne illness.