

DINNER APPETIZERS

Lobster Guacamole 24

freshly made guacamole, yuzu dressed maine lobster,
pico de gallo and salted corn chips

New England Clam Chowder 11

native clams, bacon, potatoes and herbs

Fried Calamari 16

with italian hot sauce and lemon aioli

Salmon Poke* 19

served with seaweed salad, edamame, avocado,
cucumber, crispy wontons and furikake

Jumbo Shrimp Cocktail gf 19

served with chili cocktail sauce and charred lemon

Tower of Buttermilk Breaded Onion Rings 13

served with spicy mayonnaise

Stephi's Tomato Soup 10

topped with crème fraiche and gruyère croutons

Ahi Tuna Tartare* 21

cucumber wrapped, served with avocado,
spicy mayonnaise, wasabi, crispy wontons and peanuts

Cornbread Crusted Crab Cakes 21

served with spicy coleslaw, grilled lemon and remoulade

Fried Lamb Ribs 17

hummus, marinated chickpeas and curry oil

Cauliflower Fritters 14

served with ras el hanout aioli and cauliflower slaw

SIGNATURE SALADS

Classic Caesar Salad 16

romaine lettuce, asiago frico and garlic croutons,
tossed in traditional caesar dressing

grilled chicken 5 grilled shrimp 9

maine lobster salad 14

Italian Chopped Chef Salad gf 22

shaved romaine, radicchio, garbanzo beans,
salami, provolone, olives and tomatoes,
tossed in creamy oregano vinaigrette

Country Greek Salad gf 20

french sheep's milk feta cheese, red peppers,
cherry tomatoes, olives and sliced onion,
tossed in red wine vinaigrette

Asian Yellowfin Tuna Salad* 25

seared rare, with sesame snap peas, pickled onions
and crispy wontons, tossed in miso lemon vinaigrette

Cobb Salad 21

grilled chicken, romaine lettuce, corn,
tomatoes, egg, cheese, red onion, bacon
and avocado, tossed in blue cheese dressing,
served in a crispy flour tortilla shell

Grilled Sirloin Steak Salad* 26

spinach & crispy kale, roasted fingerling
potatoes, fried shallots and green beans,
tossed in peppercorn parmesan dressing

Before placing your order, please inform your server if a person in your party has a food allergy.

**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.

COMFORT FOOD CLASSICS

New England Lobster Roll MP

fresh maine lobster meat tossed in garlic aioli,
served on a toasted brioche roll with potato chips and coleslaw

New England Fish and Chips 24

beer batter fried haddock served with
malt french fries, coleslaw and jalapeño tartar sauce

Macaroni and Cheese 20

macaroni baked with three cheeses and
topped with buttery bread crumbs

prosciutto and truffle oil 5 *maine lobster* 14

Lobster Pot Pie 28

maine lobster, new potatoes, mushrooms and
sugar snap peas under a thyme crust

Oversized Stephi Burger* 22

cheddar cheese, caramelized onions, bacon
and sautéed mushrooms on a toasted brioche bun,
served with french fries

OUR FAVORITE PASTAS

Pesto Orecchiette 25

tossed with roasted mushrooms, walnuts,
and shaved parmesan

Garlic Shrimp Scampi 29

linguine pasta with blistered tomatoes,
asparagus, ricotta fonduta and fresh basil

DINNER ENTRÉES

Grilled Sirloin* 36

14 ounces

served with whipped yukon gold potatoes and creamed spinach, topped with béarnaise

Lemon Sole Piccata 28

parsley crust, crispy capers, grilled asparagus,
marble potatoes and lemon butter

Brick Chicken gf 27

roasted broccoli rabe, cauliflower and
cheddar mashed potatoes

New Bedford Sea Scallops* 30

pan seared and served with a ragout of farro, celery root
and foraged mushrooms, topped with bacon agrodolce

Bone-In Pork Milanese 28

served with a salad of arugula, endive, medjool dates,
pistachios and gorgonzola cream

Mustard Glazed Salmon* gf 27

pan seared atlantic salmon served with beluga lentils
and roasted brussels sprouts

Grilled Skirt Steak and Frites* 33

served with house steak butter and parmesan fries

Center Cut Grilled Swordfish* gf 28

cucumber, olive, tomato salad and tzatziki

Hot Honey Chicken & Waffles 25

fluffy belgian waffle, with whipped corn butter
and spicy honey

gf = gluten free

 @stephaniesonnew