

AFTERNOON APPETIZERS

New England Clam Chowder 11
native clams, bacon, potatoes and herbs

Fried Calamari 16
with italian hot sauce and lemon aioli

Cornbread Crusted Crab Cakes 18
served with spicy coleslaw, grilled lemon
and remoulade

Lobster Guacamole 24
freshly made guacamole, yuzu dressed maine lobster,
pico de gallo and salted corn chips

Shrimp Cocktail *gf* 19
with chili cocktail sauce and charred lemon

Stephi's Tomato Soup 10
topped with crème fraiche and gruyère croutons

Ahi Tuna Tartare* 20
cucumber wrapped, served with avocado,
spicy mayonnaise wasabi, crispy wontons and peanuts

Salmon Poke* 19
salmon dressed with yuzu and soy, with seaweed salad,
edamame, sliced avocado and cucumber, served with
crispy wontons and furikake

Cauliflower Fritters 14
served with ras el hanout remoulade and cauliflower slaw

Tower of Buttermilk Breaded Onion Rings 12
served with spicy mayonnaise

SIGNATURE SALADS

Classic Chunky Chicken Salad 18
roasted chicken, mayonnaise, toasted almonds, capers and
chopped romaine lettuce, served on toasted house made irish soda bread

Classic Caesar Salad 15
romaine lettuce, asiago frico and garlic croutons,
with traditional caesar dressing
grilled chicken 5 *grilled shrimp* 9
maine lobster salad 14

Grilled Sirloin Steak Salad* 23
spinach & crispy kale, roasted fingerling
potatoes, fried shallots and green beans,
tossed in peppercorn parmesan dressing

Asian Yellowfin Tuna Salad* 23
seared rare, with sesame snap peas, pickled onions
and crispy wontons, tossed in miso lemon vinaigrette

Italian 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

Cobb Salad 20
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

SANDWICHES

New England Lobster Roll *MP*
fresh maine lobster meat tossed in garlic aioli,
served on a toasted brioche roll with potato chips and coleslaw

Oversized Stephi Burger* 22
cheddar cheese, caramelized onions, bacon
and sautéed mushrooms on a toasted brioche bun,
served with french fries

Albacore Tuna Melt 18
white albacore tuna tossed in mayonnaise with
melted swiss cheese, house made pickles and sliced
tomatoes on toasted marble rye, served with potato chips

Stephanie's Grilled Cheese 14
with melted white cheddar, monterey jack, bacon,
vine ripened tomatoes and smashed avocado
on toasted sourdough, served with potato chips

Old Fashioned Turkey Club 18
fresh roasted turkey breast with bacon, tomato,
sliced avocado, lettuce and mayonnaise,
served on toasted sourdough with potato chips

gf = gluten free

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.



Stephanie's on Newbury

WINE

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SPARKLING AND CHAMPAGNE

- Champagne, **Veuve Cliquot "Yellow Label"** (Reims, France) 19
- Brut, **Veuve de Vernay** (France) 13
- Prosecco, **Pergola** (Italy) 11

WHITES

- Pinot Grigio, **La Fiera** (Veneto, Italy) 10
- Sauvignon Blanc, **La Petite Perrière** (France) 10
- Riesling, **Bex** (Mosel, France) 10
- Chardonnay, **Domaine Talmard** (Burgundy, France) 11
- Sauvignon Blanc, **Clifford Bay** (Marlborough, New Zealand) 12
- Chardonnay, **Chalk Hill** (Sonoma Coast, CA) 15
- Sancerre, **Saget la Perrière** (Sancerre, France) 16

ROSÉ

- Rosé, **Whispering Angel** (Provence, France) 15

REDS

- Merlot, **Santa Ema** (Maipo Valley, Chile) 10
- Cabernet Sauvignon, **Grayson Cellars** (Napa Valley, CA) 10
- Pinot Noir, **Dom Brunet** (Limoux, France) 11
- Malbec, **Crios de Susana Balbo** (Mendoza, Argentina) 11
- Cabernet Sauvignon, **Josh** (Sonoma County, CA) 12
- Pinot Noir, **St. Michael-Eppan** (Alto Adige, Italy) 13
- Cabernet, **Ferrari-Carano** (Alexander Valley, CA) 16

BEER

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DRAFT

- Citizen's Cider Unified Press** ^{gf} 8
- Harpoon IPA** 7
- Sam Adams Seasonal** 7
- Zero Gravity Conehead IPA** 8
- Stella** 7
- Brooklyn Lager** 7
- Blue Moon Belgian White** 7
- Nightshift Nite Lite** 7
- Maine Beer Company Peeper Ale** 10

BOTTLES & CANS

- Narragansett Lager** (16oz) 6
- Budweiser** 6
- Bud Light** 6
- Michelob Ultra** 6
- Coors Light** 6
- Allagash Belgian White** 7
- Corona** 7
- Sam Adams Lager** 7
- Guinness** (14.9oz) 7
- Amstel Light** 7

BOTTLES

- Left Hand Nitro Milk Stout** (6%) CO 8
- Lagunitas Little Sumpin' Sumpin' APWA** (7.5%) CA 7
- Springdale Barrel Room Oatmeal Stout** (7.5%) MA 8
- Ballast Point Grapefruit Sculpin IPA** (7%) CA 8
- Toppling Goliath Pseudo Sue APA** (5.8%) IA 8
- Cisco Brewing Whale's Tale Pale Ale** (5.5%) MA 6
- Jack's Abby House Lager APL** (5.5%) MA 6
- Stoneface Full Clip IPA** (6.5%) NH 8

^{gf} = gluten free

All vintages and appellations are subject to change based on availability from the winery.