



# Stephi's in Southie

## appetizers

### New England Clam Chowder | \$8

thick and creamy with native clams, smoky bacon, potatoes and herbs

### Fried Calamari | \$12

lightly fried with banana peppers and tossed with a sweet and spicy chili sauce

### Stephi's Nachos | \$13

crispy corn tortillas layered with monterey jack cheese and topped with chopped scallions, tomatoes, black olives, jalapeños, melted cheese sauce, guacamole, sour cream and salsa  
*with buffalo chicken \$3*

### Warm Vermont Goat Cheese | \$13

baked goat cheese, roasted garlic and olives, served with toasted garlic french bread

### Chicken Wings | \$9

six crispy chicken wings available with three different sauces: spicy buffalo, asian sweet chili or garlic parmesan

### Ahi Tuna Tartare\* | \$16

sashimi grade tuna served with avocado, chipotle chili soy sauce, spicy mayonnaise and crispy wontons

### Lobster Guacamole | \$17

freshly made with ripe avocado, grilled corn, chopped tomato and scallions, topped with fresh maine lobster and served with lime salted tortillas

### Grilled Mole Spiced Chicken Quesadilla | \$15

stuffed with charred poblano chili peppers, black bean and corn salsa, cilantro and monterey jack cheese, served with guacamole, pico de gallo and sour cream

### Tower of Buttermilk Breaded Onion Rings | \$9

served with spicy mayonnaise

## pizza

### Margherita | \$12

house made tomato sauce, fresh mozzarella, chopped garlic, sliced tomatoes, parmesan cheese and basil  
*with pepperoni \$1*

## tacos

*3 tacos - your choice of soft or hard shell  
with rice and beans \$3*

### Beef | \$11

taco seasoned ground beef, cabot sharp cheddar, pico de gallo and shredded iceberg lettuce

## sandwiches & burgers

*all served with house made chips. substitute french fries \$2 sweet potato fries \$3 (gluten free bread available)*

### New England Lobster Roll | MP

fresh maine lobster meat tossed in mayonnaise, lemon and mustard, served on a toasted roll with cole slaw

### Oversized Stephi Burger\* | \$16

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

### Classic BLT | \$12

applewood smoked bacon with bibb lettuce, sliced tomatoes and basil aioli, served on toasted brioche  
*with: chicken | \$3 lobster | \$7*

### Fried Chicken Sandwich | \$14

topped with lettuce, tomato and ranch dressing, served on a toasted garlicky brioche bun

### Ultimate Steak Sandwich | \$14

shaved sirloin steak sautéed with mushrooms, onions, peppers, prosciutto and pepperoni, with melted cheese on a sub roll

## salads

### Classic Caesar Salad\* | \$12

romaine lettuce tossed in traditional caesar dressing with garlic croutons and shaved parmesan

### Warm Goat Cheese and Sesame Roasted Beet Salad | \$14

crushed almond goat cheese fritters, sliced beets, grilled fennel, mandarin oranges and field greens with balsamic vinaigrette

### Asian Yellowfin Tuna Salad\* | \$17

pan seared tuna served with fresh field greens, wok charred peppers, sesame green beans, shredded cucumber and pickled onions, tossed in lemon vinaigrette with wasabi aioli, sweet soy and crispy wontons

### Cobb Salad | \$15

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

*add to any salad: chicken | \$3 shrimp | \$6 salmon | \$7 steak tips | \$8*

## classics

### Roasted Statler Chicken | \$19

served over vegetable risotto and topped with thyme jus

### Grilled Steak\* or Turkey Tips | \$21

marinated in stephi's house marinade and grilled, served with rice pilaf and grilled asparagus

### Macaroni and Cheese | \$16

macaroni baked with 3 cheeses and topped with buttery bread crumbs  
*with: buffalo chicken | \$3 smoky bacon and truffle oil | \$4 lobster | \$7*

### Baked Haddock | \$19

with sliced tomatoes, red and yellow peppers, onions and capers, served with rice pilaf and grilled asparagus

### Bolognese | \$16 (gluten free pasta available)

pappardelle pasta with a ragout of pork, veal, beef and a touch of cream, topped with parmesan cheese and served with warm toasted garlic bread

### Steak Frites\* | \$22

topped with blue cheese compound butter and served over truffle parmesan fries

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.



## grapes

### SPARKLING WINE AND CHAMPAGNE

Prosecco, LaMarca (Italy)	\$10   \$40
Brut, Champy by Jenny Johnson (Sonoma)	\$12   \$48
J Vineyards (Russian River)	\$58

### WHITE

Pinot Grigio, Davinci (Italy) 2016	\$8   \$32
Riesling, Covey Run (Columbia Valley) 2014	\$8   \$32
Chardonnay, Edna Valley (Central Coast) 2016	\$9   \$36
Sauvignon Blanc, Whitehaven (Marlborough) 2016	\$11   \$44
Albariño, Martin Codax (Spain) 2016	\$11   \$44
Blend, Franciscan "Equilibrium" (Napa) 2013	\$35
Pinot Grigio, Maso Canali (Trentino) 2016	\$36
Grüner Veltliner, Swift Götteig (Austria) 2015	\$40
Chardonnay, Sonoma-Cutrer (Sonoma) 2015	\$45
Sancerre, Domaine Blondeau "Moulins Bales" (Loire) 2015	\$48

### ROSÉ

Rosé, Fleur de Mer (Provence) 2017	\$11   \$44
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### RED

Blend, Columbia Winery (Washington) NV	\$8   \$32
Merlot, William Hill (Central Coast) 2014	\$9   \$36
Malbec, Gascon (Mendoza) 2016	\$9   \$36
Cabernet Sauvignon, Louis Martini (Sonoma) 2015	\$11   \$44
Pinot Noir, MacMurray Ranch (Russian River) 2015	\$12   \$47
Grenache/Syrah/Mourvèdre, Perrin, Côtes du Rhône (France) 2015	\$30
Sangiovese/Colorino, San Felice, Chianti Classico (Tuscany) 2013	\$39
Petite Syrah, Michael David Winery, "Petit Petit" (Lodi) 2015	\$40
Pinot Noir, Talbott "Sleepy Hollow Vineyard" (Monterey) 2013	\$54
Cabernet Sauvignon, Mt. Veeder (Napa) 2013	\$58

## libations | \$12

### Bulger's Punch

house infused stephanie's blended mount gay black barrel rum, triple sec, lemon, pineapple, grapefruit and cranberry juice, shaken and served over ice

### Heat Miser 3.0

ghost tequila, pavan orange blossom liqueur, house sriracha syrup and mango purée, shaken with fresh basil and served over ice

### Bramble Berry Smash

jim beam bourbon, demerara syrup, fresh citrus and angostura bitters, muddled with fresh blackberries and served on the rocks

### Dot's Punch

pimm's no. 1, hendrick's gin, angostura bitters and peach purée, shaken and topped with lemonade, served on the rocks

### Huckleberry Lemonade

44 north huckleberry vodka, blackberry purée and lemonade, shaken and served on the rocks

### Boujee Bubbles

st. germain, aperol and lejay cassis, topped with dry champagne and fresh lemon

### Light On My Feet

crop organic cucumber vodka, st germain, lemon juice and fresh squeezed grapefruit juice, shaken and served up, topped with sparkling water

### Doli

house infused pineapple vodka, shaken until well chilled, served up with fresh pineapple

## sangrias

glass | \$12 pitcher | \$39

### Red Sangria

red wine, elderflower liqueur, seasonal fresh fruit and sparkling water

### White Sangria

white wine, combier pamplemousse liqueur, seasonal fresh fruit and sparkling water

## hops

### ON DRAFT

Harpoon IPA South Boston, MA   \$6
Downeast Cider East Boston, MA   \$6
Stella Artois Belgium   \$7
Bud Light St. Louis, MO   \$4
Cisco Whale's Tale Pale Ale Nantucket, MA   \$7
Allagash White Portland, ME   \$7
Guinness Stout Dublin, Ireland   \$7
Harpoon Seasonal South Boston, MA   \$7

### BOTTLES

Budweiser St. Louis, MO   \$5
Bud Light St. Louis, MO   \$5
Heineken Netherlands   \$6
Amstel Light Netherlands   \$6
Michelob Ultra St. Louis, MO   \$6
Corona Light Mexico   \$6
Coors Light Golden, CO   \$5
Miller High Life Milwaukee, WI   \$4
Omission Pale Ale gf Portland, OR   \$6
Magic Hat #9 Burlington, MA   \$7
Stella Artois Belgium   \$6
Lagunitas Little Sumpin' Sumpin' Petaluma, CA   \$7
Sierra Nevada Pale Ale Fletcher, NC   \$7
Lone Star San Antonio, TX   \$4
Left Hand Milk Stout Longmont, CO   \$7
New Belgium Fat Tire Fort Collins, TX   \$7
Paulaner Salvator Dopell Bock Germany   \$7
Miller Lite Milwaukee, WI   \$5
Michelob Ultra St. Louis, MO   \$6

### CANS

Narragansett Love Craft Pawtucket, RI (16oz)   \$7
Lord Hobo Steal This Can Woburn, MA (16oz)   \$8
Pabst Blue Ribbon Milwaukee, WI (16oz)   \$3
Narragansett Seasonal Offering Pawtucket, RI (16oz)   \$6
Down the Road Seasonal Everett, MA   \$7
UFO White South Boston, MA (16oz)   \$7
Harpoon Take 5 Session IPA South Boston, MA   \$6
Sculpin Grapefruit IPA San Diego, CA   \$7
Anderson Valley Hop Ottin' IPA Boonville, CA   \$6
Lord Hobo Glorious Woburn, MA (16oz)   \$8
Narragansett Lager Pawtucket, RI (16oz)   \$5
Peak Organic Happy Hour Portland, ME   \$6
Cisco Grey Lady Nantucket, MA   \$6
New Belgium Dayblazer Fort Collins, CO   \$6
Avery Brewing Company El Gose Boulder, CO   \$7

## classic irish coffee | \$10

tullamore dew irish whiskey, sugar, freshly brewed coffee, house whipped cream, as served by our favorite bar in san francisco

## stephi's favorite | \$12

kahlua, grand marnier, bailey's irish cream, freshly brewed coffee, house whipped cream

## grey goose espresso martini | \$12

grey goose vodka, fresh brewed espresso and kahlua, shaken and served up, topped with a pinch of fleur de sel

