

♦ STARTERS

SHRIMP COCKTAIL gf 20 colossal shrimp / lemon roasted garlic cocktail sauce

CRISPY CALAMARI 17 pt. judith rhode island squid / banana peppers lemon garlic aioli

SEASONAL TARTINE 15 watermelon / strawberry / tomatoes shallots / feta / mint / balsamic glaze TRUFFLE FRIES gf 15 crispy fries / truffle oil / grated parmesan cheese

DIABLO MUSSELS gf 19 sweet soppressata / chianti / marinara mt. desert island maine mussels red pepper flakes

CHICKEN SATAY \ensuremath{gf} 19 spicy chicken satay / sweet soy reduction pickled cucumber salad

WHIPPED FETA n 15 black pepper / oregano honey / thyme olive oil cashews / chili flakes / naan

APPETIZER SAMPLER 17 tricolor corn chips / half-moon mozzarella chicken tenders / marinara / chipotle ranch roasted tomato salsa

SOUPS & SALADS

add to any salad: marinated chicken 9 / shrimp 14 / salmon* 18 / steak* 15

STICKNEY'S CLAM CHOWDER 14 clams / salt pork / potatoes / onions / celery / thyme

THREE-BEAN CHILI $\ gf\ vg\ n$ 12 plant-based / garlic / tomatoes / beans / stickney's signature spice diced red onions / cashew "sour cream"

WEDGE SALAD $\ensuremath{\textit{gf}}\xspace$ 15 iceberg / applewood-smoked bacon / bayley hazen blue heirloom grape tomatoes / blue cheese dressing

CAESAR 15 chopped romaine / parmesan cheese / anchovies / croutons / caesar dressing

> SPINACH & STRAWBERRY gf n 15 baby spinach / strawberries / goat cheese / toasted pecans honey & mint vinaigrette

SESAME NOODLE BOWL *n* 16 chilled rice noodles / roasted red pepper / watermelon radish / cucumbers shredded carrots / snap peas / sesame soy reduction

FNTRÉES

PASTRAMI SANDWICH 27 warm pastrami / provolone / dill pickles deli mustard / thick-sliced sourdough

LOBSTER CLUB SANDWICH 43 lobster salad / romaine lettuce applewood-smoked bacon heirloom tomatoes / toasted sourdough

STICKNEY'S SIGNATURE SMASH BURGER* 24 two 4oz. patties / cabot sharp cheddar lettuce / tomatoes / crispy onions housemade barbecue sauce / potato bun

SALMON* gf 37 summer vegetable quinoa hot honey peach relish

MEDITERRANEAN PENNE n 30 penne pasta / kalamata olives / mushrooms roasted red peppers / cherry tomatoes almond pesto / feta crumble add chicken 9, shrimp 14, salmon* 18 or steak* 15

SEARED HALF CHICKEN gf 37 crispy skin / haricots verts sweet herb-infused chicken demi-glace roasted garlic whipped potatoes

GULF OF MAINE SCALLOPS* gf 45 toasted coconut risotto / charred asparagus pickled red beets / red chili & scallion oil

VEGETABLE PASTA *vg* 30 linguine / zucchini / summer squash red onions / haricots verts / marinara / herb crostini LOBSTER RAVIOLI 38 cherry tomatoes / roasted corn / fennel spinach / champagne crème / herb crostini

TOFU STIR-FRY vg 27 red quinoa / mushrooms / roasted red peppers kale / broccolini / crispy wontons / sweet soy

ATLANTIC HALIBUT gf 45 roasted mushrooms / wilted greens confit smashed marble potatoes lemon beurre blanc

ROASTED PORK LOIN 39 dijon herb-crusted / honey garlic glaze summer vegetable succotash



st <code>BUTCHER</code>'S <code>BLOCK</code> st

Our Prime steaks are reverse-seared in our 1800°f Montague oven. Grilled items are seasoned with our signature blend, and served with everything spice compound butter and sour cream mashed potatoes

NY STRIP* 120z gf 60 HANGER STEAK* 80z gf 44 RIBEYE* 140z gf 70 FILET* 70z | 100z gf 65 | 78 DOMESTIC LAMB RACK* gf 70 D/A B/I STRIP* 160z gf



bayley hazen blue cheese crust gf 6

brandy peppercorn sauce gf 6

grilled shrimp *af* 15





ASPARAGUS af 10 SOUR CREAM MASHED POTATOES **af** 9

CREAMED SPINACH af 11 HERB BUTTER MUSHROOMS af 12 TRUFFLED MAC & CHEESE 16 FRENCH FRIES gf vg 9

gluten-friendly bread available upon request

 ${\it gf}$ gluten-friendly ${\it vg}$ vegan ${\it n}$ contains nuts/peanuts *consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. please notify us of any food allergies.