

THE STONE HOUSE RESTAURANT

APPETIZERS

<i>Black Bean and Lobster Tortilla with Avocado and Chipotle Vinaigrette</i>	9.00
<i>Baked New Zealand Mussels with Crab, Scallions and Monterey Jack</i>	10.00
<i>Jumbo Shrimp Cocktail with Fresh Horseradish</i>	12.00
<i>½ Dozen Oysters or Clams on ½ Shell with Mignonette or Cocktail Sauce</i>	12.00 /9.50
<i>Artisanal Cheese Platter with Water Crackers</i>	9.00
<i>Grilled Duck Sausage with Baked Beans and Jalapeno Jelly</i>	8.00
<i>Warm Oysters with Wild Mushrooms, Brandy and Brie</i>	11.00
<i>Seared Rare Tuna with Sesame Noodles and Cucumber</i>	9.50
<i>Crispy Calamari with Thai Lime Dipping Sauce</i>	8.00
<i>Crab Cakes with Chipotle-Chili Remoulade and Fried Onions</i>	10.00

SOUPS AND SALADS

<i>Soup Du Jour</i>	5.50
<i>New England Clam Chowder</i>	6.00
<i>Duck Minestrone with Romano Crouton</i>	5.50
<i>Baby Arugula, Radicchio and Belgian Endive with Gorgonzola Vinaigrette</i>	8.00
<i>Mixed Local Baby Organic Greens with Roasted Shallot Vinaigrette</i>	6.50
<i>California Freesia with Pears, Apples and Gorgonzola</i>	8.00
<i>Caesar Salad with Parmesan Crisp</i>	7.00
<i>Baby Spinach and Toasted Pumpkin Seeds with Cranberry Vinaigrette</i>	7.00