

THE STONE HOUSE RESTAURANT

APPETIZERS

<i>Lobster Martini with Cucumber, Chipotle Vinaigrette and Frizzled Tortillas</i>	12.50
<i>Crab-Avocado Roll and a Vegetarian Roll with Hoisin Vinaigrette and Wasabi</i>	10.00
<i>Baked Clams Stuffed with Prosciutto, Peppers, Onions and Parmesan Cheese</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>	13.50 /9.50
<i>Prosciutto, Fig and Ricotta Mini Pizza</i>	8.00
<i>Seared Rare Tuna with Sesame Noodles and Cucumber</i>	9.50
<i>Crispy Calamari with Thai Lime Dipping Sauce or Marinara Sauce</i>	8.50
<i>Baked Oysters with Creamy and Crispy Leeks</i>	12.00
<i>Crab Cakes with Chipotle-Chili Remoulade and Fried Onions</i>	10.00

SOUPS AND SALADS

<i>Soup Du Jour</i>	6.00
<i>New England Clam Chowder</i>	6.00
<i>Roasted Porcini and Crimini Soup with Hazelnut Gremolata</i>	7.00
<i>Arugula, Radicchio and Endive with Blue Cheese-Butter Milk Dressing and Pumpkin Seeds</i>	8.00
<i>Danielle Prosciutto with Apricots, Toasted Pignolas, Spinach and Aged Balsamic Vinegar</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>	8.00

MAIN COURSES

<i>Seared Diver Sea Scallops with Herb Risotto and Asparagus</i>	26.00
<i>Grilled Skirt Steak with Chimmichurra and French Fries</i>	23.00
<i>Sesame Seared Tuna with Stir Fried Vegetables, Wasabi Mashed and Wakimi</i>	24.00
<i>Bouillabaisse of Clams, Mussels, Shrimp, Scallop and Red Snapper with Rouille</i>	25.00
<i>Seared Salmon, Polenta Fries and Smoked Tomato Guinness Sauce</i>	23.00
<i>Almond Dusted Swordfish, Roasted Beets and Pumpkin Sauce</i>	27.00
<i>Baked Crab Stuffed Sole, Vegetable Couscous and Lemon Fries</i>	26.00
<i>Pan Roasted Red Snapper, Spinach Gnocchi and Sicilian Tomato, Caper, Currant Sauce</i>	26.00
<i>Seared Shrimp and Angel Hair Pasta, Sun Dried Tomato Romanesco Sauce and White Truffle Oil</i>	23.00
<i>Grilled New York Sirloin with Roasted Garlic Butter and Salted Creamer Potatoes</i>	27.00
<i>Dijon Crusted Rack of New Zealand Lamb, Lentil Ragout and Roast Butternut Squash</i>	26.00
<i>Bacon Wrapped Pork Tenderloin, Cranberry Ginger Chutney, Mashed Sweet Potatoes</i>	23.00
<i>Panko Crusted French Cut Chicken Breast, Vegetable Orzo and Parmesan Cream</i>	20.00
<i>Seared Veal Medallions, Wild Mushroom Risotto and Roasted Cipollini Onions</i>	26.00
<i>All Fish Can Be Simply Grilled, Sautéed or Roasted</i>	22.00