



STICKNEY'S

STARTERS

SHRIMP COCKTAIL  22 colossal shrimp / zesty cocktail sauce / lemon	SUMMER BRUSCHETTA  17 strawberries / watermelon / tomatoes feta / shallots / balsamic glaze / mint toasted baguette	GREEK SALAD  15 romaine / feta / olives / tomatoes hot peppers / cucumbers / house dressing
CRISPY CALAMARI 18 banana peppers / lemon garlic aioli	SPICY PEI MUSSELS 22 portuguese chorizo / mirepoix fiery tomato broth / crostini	CAESAR SALAD  15 chopped romaine / parmesan / anchovies croutons / housemade dressing
WHIPPED FETA  17 black pepper / oregano honey / cashews thyme olive oil / chili flakes / naan	NEW ENGLAND CLAM CHOWDER 11 thyme / potatoes / onions salt pork / clams	WEDGE SALAD 15 iceberg / applewood-smoked bacon bayley hazen blue cheese heirloom grape tomatoes housemade blue cheese dressing
AHI TUNA* 22 pickled cabbage / wonton crisps spicy mayo / sesame		

MAINS






OVEN-ROASTED CAULIFLOWER   26 cauliflower / romesco / cipollini onions / sautéed greens / garlic chips	SEARED SCALLOPS*  49 black garlic risotto / english peas / prosciutto / sage
GREEN PEA & CHÈVRE RISOTTO   31 swiss chard / fennel / tomatoes / herb roasted mushrooms	PORK BELLY* 38 8 oz. crispy pork belly / white bean ragout swiss chard / maple vinaigrette
CRAB CAKES 52 jalapeño-lime rémoulade / crispy potatoes / baby carrots	STATLER CHICKEN BREAST*  34 sour cream mashed potatoes / baby carrots spinach / tarragon jus
LOBSTER SALAD CLUB SANDWICH 44 sweet maine lobster / capers / shallots / celery / dill brown butter mayonnaise / applewood-smoked bacon tomatoes / lettuce / toasted wheat	PASTRAMI SANDWICH 31 warm pastrami / provolone / dill pickles / deli mustard sourdough rye
BLACKENED MAHI MAHI*  38 charred lettuce / shaved fennel / lemon ricotta / citrus salsa oregano-honey vinaigrette	JEWELL TRAIL BURGER* 33 10oz. beef patty / cheddar / arugula / herb roasted mushrooms maple candied bacon / blueberry goat cheese spread / brioche

* BUTCHER'S BLOCK *








Our chops and prime steaks are seared to perfection at 1800°F in our Montague oven.
Grilled items are seasoned with our blend of spices and served with sour cream mashed potatoes.

NY STRIP* 12/14 oz. 60/68	RIBEYE* 14 oz. 69
FILET* 8/12 oz. 65/80	DRY-AGED BONE-IN NY STRIP* 16 oz. 75
KUROBUTA PORK CHOP* 12 oz. 60	BONE-IN RIBEYE* 22 oz. 110
LAMB RACK* 65	PORTERHOUSE* 32 oz. 160

Enhancements

bayley hazen blue cheese crust   6	béarnaise   5	brandy peppercorn sauce  6
scampi colossal shrimp 20	roasted maine lobster tail 36	

SIDES

CRISPY POTATOES  10	CREAMED CORN   12
FRIES  10	ASPARAGUS   12
SOUR CREAM MASHED POTATOES   10	BUTTER & HERB LOCAL MUSHROOMS   12
CREAMED SPINACH   12	TRUFFLED MAC & CHEESE  15

gluten-friendly bread available upon request

 gluten-friendly  vegan  vegetarian

*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. please notify us of any food allergies.