



**RAW BAR**

<b>JUMBO SHRIMP COCKTAIL   4 PCS</b> <i>Old bay, house made cocktail sauce, fresh lemon</i>	<b>20</b>	<b>CLAMS ON THE HALF SHELL</b> <i>Cocktail sauce, mignonette, fresh lemon</i>	<b>2 EACH</b>
<b>EAST COAST OYSTERS</b> <i>Cocktail sauce, mignonette, fresh lemon</i>	<b>3 EACH</b>	<b>SEAFOOD SAMPLER   3 PCS EACH</b> <i>Clams, shrimp cocktail, and mussels. Served with mignonette, cocktail sauce, and fresh lemon</i>	<b>28</b>

**STARTERS**

**SALADS**

<b>MARYLAND STYLE CRAB CAKE</b> <i>Lump crab, Old Bay, remoulade sauce, arugula, pickled onion, cherry tomato</i>	<b>26</b>	<b>CAESAR SALAD</b> <i>Romaine lettuce, garlic croutons, house made Caesar dressing, white anchovies, cracked black peppercorn</i>	<b>16</b>
<b>TUNA CEVICHE</b> <i>Bluefin tuna, soy-lime vinaigrette, tomato, onion, pecans, avocado, cilantro, crispy amaranth, crispy wonton chips</i>	<b>25</b>	<b>BURRATA</b> <i>Local burrata cheese, jamon serrano, baby arugula, cherry tomato confit, rosemary honey, grilled focaccia</i>	<b>18</b>
<b>SHRIMP WITH MANGO SALSA</b> <i>Grilled gulf shrimp, mango, jicama, lime, Bermuda onion, scallion</i>	<b>20</b>	<b>PROSPECT POINT WEDGE SALAD</b> <i>Iceberg wedge, cherry tomato, lardons, Valdeon blue cheese, pickled onions, blue cheese dressing</i>	<b>18</b>
<b>THICK CUT GLAZED BACON</b> <i>House maple glaze and cracked peppercorn</i>	<b>16</b>	<b>SPRING SALAD</b> <i>Watercress greens, sliced almonds, orange segments, baby radish, pickled onion, over a golden raisin Purée, tossed in house made lemon vinaigrette</i>	<b>18</b>
<b>PEI MUSSELS</b> <i>Your Choice Of - Coconut curry, Fra Diavolo, or White Wine Garlic Sauce. Served with grilled focaccia</i>	<b>18</b>	<b>ADD GRILLED CHICKEN (8), SCALLOPS (16), SHRIMP (11), STEAK (14), OR SALMON (16)</b>	
<b>FRIED CALAMARI</b> <i>Town dock squid, breaded and fried, house made marinara or house sweet chili dipping sauce</i>	<b>18</b>	<b>FLATBREADS</b>	
<b>BIRRIA TACOS</b> <i>Braised short rib in a flour tortilla with chihuahua cheese, served with sour cream, cilantro, onions, fresh lime</i>	<b>18</b>	<b>MARGHERITA</b> <i>House made pomodoro sauce, fresh tomato slices, fresh mozzarella, basil</i>	<b>16</b>
<b>TWICE FRIED CHICKEN WINGS</b> <i>Your choice of - house made BBQ, Buffalo, Chipotle Mango, or Blackened Dry Rub. Blue cheese or Ranch dressing. Served with pickled celery</i>	<b>18</b>	<b>FIG &amp; JAMON</b> <i>Fresh mozzarella, ricotta, jamon serrano, fig jam</i>	<b>18</b>
<b>BRUSSEL SPROUTS</b> <i>Lightly fried Brussel sprouts, orange segments, pomegranate seeds, orange reduction, Greek yogurt, crispy amaranth</i>	<b>17</b>	<b>MUSHROOM &amp; GOAT</b> <i>Fontina, goat cheese, confit mushrooms, arugula, topped with balsamic glaze</i>	<b>17</b>
<b>CRISPY EGGPLANT</b> <i>Buttermilk fried eggplant, rosemary honey, sea salt</i>	<b>16</b>		

**BURGERS & SANDWICHES**

SERVED WITH A SIDE OF FRENCH FRIES OR HOUSE SALAD

<b>STONE WATER BURGER *</b> <i>8 oz. Prime blend patty, aioli, Neuske's bacon, aged cheddar cheese, beer battered onion ring, lettuce, tomato, on house made brioche</i>	<b>25</b>	<b>NY STEAK FRENCH DIP</b> <i>NY strip steak, Gruyere cheese, caramelized onion, horseradish aioli, served with a side of garlic demi, on house made bollilo</i>	<b>29</b>
<b>CALIFORNIA BURGER *</b> <i>8 oz. Prime blend patty, fresh guacamole, aged cheddar cheese, lettuce, tomato, Bermuda onion, on house made brioche</i>	<b>23</b>	<b>STONE WATER BLACKENED CHICKEN SANDWICH</b> <i>Fresh guacamole, chipotle mayo, crispy fried shallots, Swiss cheese, lettuce, tomato, on house made brioche</i>	<b>23</b>
<b>BISON BURGER*</b> <i>Premium bison patty, smoked mozzarella, cherry pepper aioli, Neuske's bacon, bibb lettuce, Bermuda onion, on house made brioche</i>	<b>29</b>	<b>LOBSTER ROLLS   2 PCS</b> <i>Maine lobster, clarified butter, toasted rolls Add Old Bay French Fries +2</i>	<b>MP</b>

**HOUSE SPECIALTIES**

<b>ATLANTIC SALMON</b> <i>Served with roasted broccoli, wild rice, avocado salsa, black garlic sauce</i>	<b>38</b>	<b>HONEY-GARLIC PORK CHOP</b> <i>Grilled pork chop, potato Purée, seasonal vegetable hash with andouille, house made honey-garlic sauce</i>	<b>39</b>
<b>DAY BOAT SCALLOPS</b> <i>Large day boat scallops, mushroom risotto, parmesan, fried leeks</i>	<b>50</b>	<b>PERUVIAN 1/2 CHICKEN</b> <i>Organic charcoal roasted chicken, French fries, aji amarillo</i>	<b>33</b>
<b>FRIED BURRATA &amp; LINGUINE</b> <i>House made marinara sauce and fried burrata ball served over linguine</i>	<b>28</b>	<b>SEAFOOD SCAMPI</b> <i>PEI mussels, shrimp, cherry tomatoes, house-made lemon and garlic sauce, served over linguine</i>	<b>32</b>

**A LA CARTE**

COOKED ON OUR CHARCOAL MI BRASA GRILL

<b>16 OZ. PRIME NY STRIP STEAK</b>	<b>48</b>	<b>PEPPERCORN CRUSTED 10 OZ. FLAT IRON</b>	<b>48</b>
<b>16 OZ. PRIME BONELESS RIBEYE</b>	<b>52</b>	<b>50 OZ. LOCAL TOMAHAWK</b>	<b>154</b>
<b>10 OZ. PRIME FILET MIGNON</b>	<b>54</b>	<i>Chef Recommendation - add Garlic &amp; Herb Butter +3</i>	

**SIDES**

**SAUCES**

<b>GARLIC MASHED POTATOES</b>	<b>8</b>	<b>SAUCE AU POIVRE</b>	<b>3</b>
<b>FRENCH FRIES   SWEET POTATO   TRUFFLE</b>	<b>9   10   13</b>	<b>GARLIC DEMI GLACE</b>	<b>3</b>
<b>HARICOT VERTS</b>	<b>9</b>	<b>CHIPOTLE MANGO SAUCE</b>	<b>3</b>
<b>MUSHROOM RISOTTO</b>	<b>11</b>	<b>STONE WATER STEAK SAUCE</b>	<b>3</b>
<b>GRILLED ASPARAGUS WITH PARMESAN</b>	<b>11</b>	<b>ROASTED GARLIC &amp; HERB BUTTER</b>	<b>3</b>
<b>MUSHROOM CONFIT</b>	<b>11</b>	<b>HONEY GARLIC SWEET CHILI SAUCE</b>	<b>3</b>
<b>BEER BATTERED ONION RINGS</b>	<b>13</b>		
<b>LOBSTER MAC &amp; CHEESE</b>	<b>28</b>		

**S** DENOTES STONE WATER SIGNATURE DISHES

\* CONSUMING RAW OR UNDERCOOKED FOOD INCREASES YOUR RISK OF FOOD BORNE ILLNESS  
PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS