



RAW BAR

**JUMBO SHRIMP COCKTAIL | 4 PCS**  
*Old bay, house made cocktail sauce, fresh lemon*

20

**CLAMS ON THE HALF SHELL**  
*Cocktail sauce, mignonette, fresh lemon*

2 EACH

**EAST COAST OYSTERS**  
*Cocktail sauce, mignonette, fresh lemon*

3 EACH

**SEAFOOD SAMPLER | 3 PCS EACH**  
*Clams, shrimp cocktail, and oysters. Served with mignonette, cocktail sauce, and fresh lemon*

28

STARTERS

SALADS

**MARYLAND STYLE CRAB CAKE**  
*Lump crab, Old Bay, remoulade sauce, arugula, pickled onion, cherry tomato*


26

**TUNA CEVICHE**  
*Bluefin tuna, soy-lime vinaigrette, tomato, onion, pecans, avocado, cilantro, crispy amaranth, crispy wonton chips*

25

**SHRIMP WITH MANGO SALSA**  
*Grilled gulf shrimp, mango, jicama, lime, Bermuda onion, scallion*

20

 **THICK CUT GLAZED BACON**  
*House maple glaze and cracked peppercorn*


16

**PEI MUSSELS**  
*Your Choice Of - Coconut curry, Fra Diavolo, or White Wine Garlic Sauce. Served with grilled focaccia*

18

**FRIED CALAMARI**  
*Town dock squid, breaded and fried, house made marinara or house sweet chili dipping sauce*


18

 **BIRRIA TACOS**  
*Braised short rib in a flour tortilla with chihuahua cheese, served with sour cream, cilantro, onions, fresh lime*

18

**TWICE FRIED CHICKEN WINGS**  
*Your choice of - house made BBQ, Buffalo, Chipotle Mango, or Blackened Dry Rub. Blue cheese or Ranch dressing. Served with pickled celery*

18

 **BRUSSEL SPROUTS**  
*Lightly fried Brussel sprouts, orange segments, pomegranate seeds, orange reduction, Greek yogurt, crispy amaranth*

17

**CRISPY EGGPLANT**  
*Buttermilk fried eggplant, rosemary honey, sea salt*

16

**CAESAR SALAD**  
*Romaine lettuce, garlic croutons, house made Caesar dressing, white anchovies, cracked black peppercorn*

16

**BURRATA**  
*Local burrata cheese, jamon serrano, baby arugula, cherry tomato confit, rosemary honey, grilled focaccia*

18

**PROSPECT POINT WEDGE SALAD**  
*Iceberg wedge, cherry tomato, lardons, Valdeon blue cheese, pickled onions, blue cheese dressing*

18

**SPRING SALAD**  
*Watercress greens, sliced almonds, orange segments, baby radish, pickled onion, over a golden raisin purée, tossed in house made lemon vinaigrette*

18

*ADD GRILLED CHICKEN (8), SCALLOPS (16), SHRIMP (11), STEAK (14), OR SALMON (16)*

FLATBREADS

**MARGHERITA**  
*House made pomodoro sauce, fresh tomato slices, fresh mozzarella, basil*

16

**FIG & JAMON**  
*Fresh mozzarella, ricotta, jamon serrano, fig jam*


18

**MUSHROOM & GOAT**  
*Fontina, goat cheese, confit mushrooms, arugula, topped with balsamic glaze*

17

BURGERS & SANDWICHES

*SERVED WITH A SIDE OF FRENCH FRIES OR HOUSE SALAD*

 **STONE WATER BURGER \***  
*8 oz. Prime blend, aioli, Neuske's bacon, aged cheddar cheese, beer battered onion ring, lettuce, tomato, on house made brioche*

25

**CALIFORNIA BURGER \***  
*8 oz. Prime blend, fresh guacamole, aged cheddar cheese, lettuce, tomato, Bermuda onion, on house made brioche*

23

**BISON BURGER\***  
*Premium bison, smoked mozzarella, cherry pepper aioli, Neuske's bacon, bibb lettuce, Bermuda onion, on house made brioche*

29

**NY STEAK SANDWICH**  
*NY strip steak, Gruyere cheese, caramelized onion, horseradish aioli, served with a side of garlic demi, on house made bollilo*

29

**STONE WATER BLACKENED CHICKEN SANDWICH**  
*Fresh guacamole, chipotle mayo, crispy fried shallots, Swiss cheese, lettuce, tomato, on house made brioche*

23


 **LOBSTER ROLLS | 2 PCS**  
*Maine lobster, clarified butter, toasted rolls  
Add Old Bay French Fries +2*

MP

HOUSE SPECIALTIES

**ATLANTIC SALMON**  
*Served with roasted broccoli, wild rice, avocado salsa, black garlic sauce*


38

 **DAY BOAT SCALLOPS**  
*Large day boat scallops, mushroom risotto, parmesan, fried leeks*

50

**FRIED BURRATA & LINGUINE**  
*House made marinara sauce and fried burrata ball served over linguine*

28

 **HONEY-GARLIC PORK CHOP**  
*Grilled pork chop, potato purée, seasonal vegetable hash with andouille, house made honey-garlic sauce*

39

**PERUVIAN 1/2 CHICKEN**  
*Organic charcoal roasted chicken, French fries, aji amarillo*

33

**SEAFOOD SCAMPI**  
*PEI mussels, shrimp, cherry tomatoes, house-made lemon and garlic sauce, served over linguine*

32

A LA CARTE

*COOKED ON OUR CHARCOAL MI BRASA GRILL*

**16 OZ. PRIME NY STRIP STEAK**  
**16 OZ. PRIME BONELESS RIBEYE**  
**10 OZ. PRIME FILET MIGNON**

48

52

54

**PEPPERCORN CRUSTED 10 OZ. FLAT IRON**  
**50 OZ. LOCAL TOMAHAWK**  
*Chef Recommendation - add Garlic & Herb Butter +3*

48

154

SIDES

SAUCES

**GARLIC MASHED POTATOES**  
**FRENCH FRIES | SWEET POTATO | TRUFFLE**  
**HARICOT VERTS**  
**MUSHROOM RISOTTO**  
**GRILLED ASPARAGUS WITH PARMESAN**  
**MUSHROOM CONFIT**  
**BEER BATTERED ONION RINGS**  
**LOBSTER MAC & CHEESE**

8

9 | 10 | 13

9


11

11

11

13

28

**SAUCE AU POIVRE**  
**GARLIC DEMI GLACE**  
**CHIPOTLE MANGO SAUCE**  
**STONE WATER STEAK SAUCE**  
 **ROASTED GARLIC & HERB BUTTER**  
**HONEY GARLIC SWEET CHILI SAUCE**

3

3

3

3

3

3