

- APPETIZERS -

Stoney's Crab Balls

Stoney's signature lump crab balls served with tartar sauce market price.

Crab and Shrimp Dip

Lump crab meat and shrimp are folded into a blend of cheeses and spices and served bubbling hot with grilled bread and chips \$14.

Rockfish Bites

Local rockfish cut into bite size pieces, fried and tossed in a buffalo sauce and served with bleu cheese dressing \$14. Half order \$8.

Seared Ahi Tuna

Sliced, seared rare Ahi tuna served over an Asian cucumber-slaw and drizzled with a wasabi aioli \$13.

Hushpuppies

Served with sweet honey and melted butter \$5.

Gourmet Grilled Cheese

The perfect accompaniment to your cocktail. Made with award winning, Aged Pleasant Ridge Reserve Cheese \$5.

Nachos By Land

Tri-colored tortilla chips topped with pulled pork, cheese, tomatoes, onions and scallions, served with sour cream \$13.

Crab Pretzel

Our pretzel is big enough for two! Baked with cheese and topped with mixed baby greens and jumbo lump crab meat - served with a zesty mustard dipping sauce \$16.

Gull Wings

Jumbo wings are tossed in your choice of traditional buffalo sauce or a sweet and tangy sauce and served with celery sticks and bleu cheese \$8.

Drunken Clams

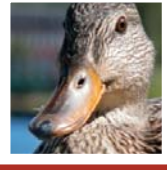
One dozen clams dipped in dark beer, garlic, parsley, and butter \$6.95.

Mini BBQ's

Four sliders served with cole slaw \$9.

Baby Burgers

Four mini grilled chuck burgers nestled in the perfect little bun with cheese and grilled onions \$9.



- OYSTERS -

steamed, raw, or fried

Blue Points ~ Tatamagouchi ~ Beau Soliel ~ Island Creeks ~ Chincoteague
and More...

ask your server about availability ~ 1/2 dozen \$8. dozen \$16.

- FROM THE STEAMER -

Steamed Shrimp

Peel and eat shrimp steamed with Old Bay or try them steamed with cajun pickling spices - market price.

Cherrystone Clams

Steamed or raw dozen \$8. bucket (3 dozen) \$20.

Crab Legs

Two pounds \$25.

Mussels

Steamed in garlic and white wine \$12.

Hard Shell Crabs

Available in season - market Price.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

- SOUP -

Broomes Island Crab

The stone family recipe is a staple with the locals
cup \$4. bowl \$6.

Cajun Crab Chowder

This sweet and creamy chowder combines crab meat with succulent corn and just the right amount of hot sauce to give it a spicy kick
cup \$4. bowl \$6.

Mushroom & Brie Seafood

Wild rice, brie cheese, shrimp and scallops
cup \$5. bowl \$6.

- SALADS -

Garden Salad

Salad greens topped with diced vegetables, shredded cheese and croutons \$5.

Pier Salad

Mixed baby greens, craisins, pecans and crumbled feta cheese served with our house creamy vidalia onion dressing \$7.

Top your salad with any of the following:

Grilled chicken breast add \$8. Fried Oysters add \$8.
Jumbo lump crab meat add \$12. Grilled sirloin add \$8.
Small crab cake add \$14. Catch of the day - market price.

Crab Louis

Mixed baby greens with sliced tomatoes, hard boiled eggs, lump crab meat and served with a side of Louis dressing \$16.

Oysters Rockefeller Salad

Organic baby spinach, warm bacon, mozzarella, diced tomatoes, topped with fried oysters and bacon vinaigrette \$15.



- SANDWICHES -

all sandwiches are served with your choice of kettle potato chips, coleslaw, or potato salad



Stoney's Crab Cake

A half pound of pure crabmeat. A Stoney's original.
Voted #1 by Washington Post - market price.

Stoney's Baby Crab Cake

Same as the half pounder just for smaller appetites - market price.

Ahi Tuna Wrap

Seared ahi tuna accompanied by breaded teriyaki green beans, lettuce, tomato and a wasabi vinaigrette wrapped in a warm tortilla \$16.

Hot Pastrami and Swiss

Served on rye bread with a side of stone-brown spicy mustard \$12.

Rockfish Tacos

Soft flour tortillas are topped with blackened or grilled fish, lettuce, tomato and a drizzle of southwest ranch dressing \$12.

Pier BLT

A double stacked sandwich on sourdough bread with apple bacon \$12. Add cheese 50 ¢.

Pier Burger

Handcrafted 8oz prime beef burger topped with our choice of two of the following: bacon, fried onions, sautéed mushrooms, cheese, or an egg \$9.

Sirloin

Grilled or sautéed in garlic and cooked to order \$15.

Angels on Horseback

Eight lightly breaded fried oysters, applewood smoked bacon, lettuce and tomato sit atop a french roll \$15.

Crab Monte Cristo

Fresh crab meat and country ham on sourdough bread topped with provolone cheese, egg battered, and grilled. Served with melba sauce \$15.

Chicken Breast

Grilled, barbecued, or blackened and served on a kaiser roll \$12.

Reuben

A classic! Sliced corn beef brisket, fresh sauerkraut, swiss cheese and thousand island dressing nestled between thick-cut rye bread slices \$12.

Soft Shell Sandwich

Two fried softshell crabs on texas toast served with a side of corn relish \$18.

Pub Battered Haddock Sandwich

A generous filet fried golden brown \$14.

Scandinavian

Smoked salmon, capers, red onion, and sprouts on ciabatta bread \$14.

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- BASKETS -

all baskets served with fries and slaw

Fried Oysters

Ten fresh oysters are lightly breaded and fried \$17.

Breaded Shrimp

Six hand-breaded and butterflied shrimp, fried golden brown \$19.

Seafood Basket

Six oysters, four shrimp and two crab balls \$22.

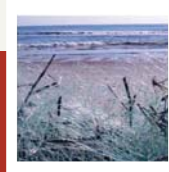
- VEGETARIAN -

Vegetarian Sandwich

On ciabatta with provolone, tomatoes, and pesto \$14.

Falafel Wrap

Served on pita with hummus \$14.



- ENTREES -

all entrees served with your choice of two sides unless specified otherwise

Stoney's Crab Cake

Two of Stoney's signature 5-ounce jumbo lump crab cakes - market price.

Stoney's Baby Cake

One of Stoney's signature 5-ounce jumbo lump crab cakes - market price.



Patuxent Seafood Platter

Six ounce grouper, three jumbo shrimp, four scallops and two crab balls all broiled in a chardonnay butter \$30.

Pier Fried Seafood Platter

Fried oysters, breaded shrimp, battered haddock, and Stoney's crab balls make up this seafood lover's platter. Served with tartar sauce and lemon \$26.

Sirloin

Eight ounce steak cooked to order \$25.

Rockfish Dinner

Broiled, blackened, or fried \$24.

- SIDES -

Small French Fries

Onion Rings

Cole Slaw

Vegetable of the Day

Homemade Potato Salad

Chips

Side Salad

Broccoli Salad

- KIDS -

kid's meals are served with a fruit cup or french fries and oreo cookies for dessert

Grilled Cheese \$5.

Peanut Butter and Jelly \$5.

Mac and Cheese \$4.

Crab Leg Cluster \$10.

Mini Burgers \$6.

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