



PPETIZE

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.

Stoney's Crab Balls

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

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.

Baby Burgers

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

Seared Ahi Tuna

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

Míní BBQ's served with cole slaw \$7.

Hot Dog Pretzel Sliders

All beef hot dogs served on mini pretzel rolls \$8.5.

Hush Puppies

Served with sweet honey and melted butter \$5.

Smoked Rockfish Dip

A Key West favorite with a Maryland flair served chilled with crackers \$12.

Nachos By Sea

Tri-colored tortilla chips topped with a spicy cheese sauce, lightly blackened shrimp, scallops and lump crab meat. Garnished with lettuce, tomatoes and sour cream \$16.

Nachos By Land

Tri-colored tortilla chips topped with pulled pork, cheese, tomatoes, onions and scallions, served with sour cream \$12.

Crab & 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.

Uysters steamed or raw





• Specialty •

BLUE POINTS • ISLAND CREEKS • CHINCOTEAGUE

and a variety of boutique oysters - ask your server about availablility and selection

Fried Oysters Lightly breaded fried oysters

½ dozen \$8. dozen \$15.

Steamed Shrimp

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

Crab Legs 2 pounds \$25.

Cherrystone Clams steamed or raw dozen \$8. bucket (3 dozen) \$20.

Mussels

Mussels steamed in garlic and white wine \$12.



👺 Stoney's Mini Steamer

One 5 oz. lobster tail, 1/4 lb. shrimp, 3 mussels, 3 clams, 3 oysters, 1 crab cluster, andoulle sausage and corn \$32.

HARDSHELL CRABS AVAILABLE IN SEASON

- SOUP -

Broomes Island Crab Soup

This 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 Soup

Wild rice, brie, 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 dressing (creamy vidalia onion) \$7.

Top Your Salad with any of the following:

Grilled Chicken Breast add \$8. Jumbo Lump Crab Meat add \$12.

Filet Mignon add \$19. Fried Oysters add \$8.

Catch of the Day - market price

Grilled Wild Salmon add \$8

Small Crab Cake add \$14

Dressing Selections buttermilk ranch, 1000 island, zesty Italian, bleu cheese, french, honey mustard, house dressing (creamy vidalia onion), and balsamic vinaigrette

Crab Louis

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

Oyster Rockafeller Salad

Organic baby spinach, hot bacon, mozarrella cheese and tomatoes topped with fried oysters and warm bacon dressing \$15.

SANDWICHES

all sandwiches are served with your choice of homemade coleslaw or kettle potato chips or upgrade to french fries, onion rings or broccoli salad for \$1.50 more

Stoney's Crab Cake

Stoney's signature half pound jumbo lump crab cake served on a corn dusted Kaiser roll - market price

Stoney's Baby Crab Cake

A smaller version of the Stoney's signature lump crab cake served on a corn dusted Kaiser roll - market price

Angels on Horseback

Lightly breaded fried oysters, applewood smoked bacon, lettuce and tomato sit atop a French roll \$14.

Softshell Sandwich

Flashed fried served on ciabatta bread with a spicy corn relish \$16

Pub Battered Haddock

So big you won't believe it! Battered, fried to a golden brown and served on a corn dusted Kaiser roll with lettuce, tomato and tartar sauce \$12.

Grilled Salmon Sandwich

8 oz. of grilled wild sock-eye salmon in a tangy sweet sauce \$17.

Shrimp Salad Sandwich

Served on a kaiser roll \$12.

Fish Tacos

Soft flour tortillas are topped with fried or grilled fish, lettuce, tomato and drizzled with a creamy southwest ranch dressing \$12.

Ahi Tuna Wrap

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

Grilled Chicken

Grilled chicken breast topped with roasted red peppers and provolone cheese, served on grilled ciabatta bread with Dijondill mustard \$14.

Pier Burger

Our grilled half-pound chuck burger is topped with your choice of cheese and served on a corn dusted Kaiser roll \$9. Add applewood smoked bacon, grilled onions, sautéed mushrooms or a fried egg to really top it off \$0.50 each

Baked Vegetarian

Pesto, sliced tomatoes, provolone cheese—served open faced on asiago ciabatta bread \$11.

Reuben

A classic! Sliced corn beef brisket, fresh sauerkraut, Swiss cheese and 1,000 island dressing nestled between thick-cut rye bread slices \$9.

Patty Melt

"A Classic." A flat pressed hamburger with fried onions and cheese served between two thick pieces of rye bread \$9.

- BASKETS -

baskets are served with your choice of two sides

Fried Oysters

Fresh oysters are lightly breaded and fried \$22.

Breaded Shrimp

8 butterflied shrimp fried golden brown \$19.

Seafood Basket

Half dozen each of fried oysters, fried shrimp and 2 crab balls \$20.

- ENTREES

all entrées are served with two sides unless otherwise noted



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

Fish n' Chips

Pub-style batter haddock is fried to a golden brown and served with tartar sauce, fries and coleslaw \$19.

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.

Broiled Patuxent Seafood Platter

6 ounce grouper, 3 jumbo shrimp, 6 scallops and 2 crab balls \$26.

Rockfish Stuffed with Crab Imperial

Fresh rockfish fillet stuffed with our crab imperial and baked with an herb butter \$26.

Crab Imperial Dinner

A generous portion of Stoney's famous crab imperial - rich and creamy \$28.

Shrimp and Scallop Fra Diablo

Fresh shrimp and scallops in our own spicy tomato marinara sauce over linguine \$22.







- SIDES -

add an extra side for \$3.

Onion Rings Coleslaw Chips Vegetable of the Day
Small Fries
Potato of the Day

Side Salad Broccoli Salad

- KIDS MENU

kid's meals are served with chips or applesauce

Smucker's Uncrustables Grilled Cheese \$5. Smucker's Uncrustables Peanut Butter and Jelly \$5. Mac and Cheese \$4.

Crab Leg Cluster \$10.

Mini Burgers \$6.

- SPECIALTY DESSERTS

SOLOMONS PIER HOMEMADE PIES

Kim's Key Lime Pie

A delicate graham cracker crust filled with a traditional key lime custard \$5.

Kim's Peanut Butter Pie

Chocolate lined graham cracker crust with a creamy peanut butter filling and topped with chocolate frosting \$6.

Chocolate Fudge Truffle Cheesecake \$6.

Additional homemade desserts available - please ask your server

Mixed Berry Shortcake

Raspberries, strawberries & blueberries over a moist sponge cake with vanilla bean ice cream and whipped cream \$7.

Créme Brulee Cheesecake

Vanilla bean flecked créme brulee layered with rich and creamy cheesecake, with a touch of caramel and hand-fired to perfection \$6.

• Ask about our daily dessert specials •



bottomless soft drinks, iced tea & coffee



Soft Drinks

Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist, Root Beer & Pink Lemonade \$2.

Iced Tea

sweetened or unsweetened \$2.

Coffee

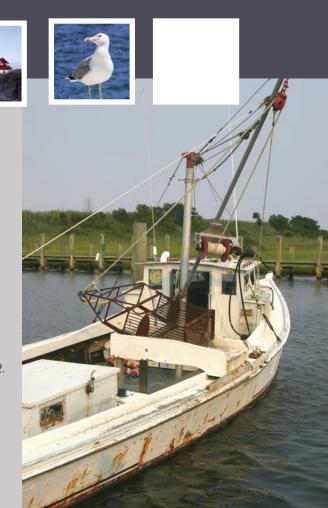
Hot Tea

regular & decaffeinated \$2. variety of regular & decaffeinated \$2.

Juices

cranberry, grapefruit, apple, pineapple and orange juice \$2.

Don't forget to ask about our many coffee drinks!





- SPECIALTY DRINKS -



Our signature cocktail made with orange vodka, triple sec and freshly squeezed orange juice

Blueberry Crush

use blueberry vodka for a refreshing change

Pineapple Upside Top S Down Cake Is

Absolute vanilla vodka, pineapple juice layered with grenidine

Solomons Sunset Punch

Coconut rum mixed with exotic passion fruit juices

Absolute Bloody Mary

Our original spicy bloody mary served with a pepperocinni

Patron Margarita

Dirty Shirley

Absolute vodka and grenadine with lemon lime soda

Mojito

Rum, simple sugar and fresh mint

Top Shelf Long Island

Made with only the best!

Rum Runner

Jamaican rum infused with tropical liquors and fruit juice served frozen or on the rocks

Chop Aide

Absolute citron, pink lemonade and a splash of lemon lime soda

Gold Margarita

Our famous margarita, rimmed with salt and topped with Gran Marnier

Hawaiian Punch

Mixed Berry Mojito

Our classic mojito with mixed berries

Vanilla Dream Crush

smooth & refreshing with absolute vodka

- FROZEN -SPECIALTY DRINKS

"FLOAT IT"

Kick it up a notch with the floater of your choice

Jose Cuervo/Gran Marnier/Patron/Malibu/Meyers (Prices Vary)

Fuzzy Navel

Toasted Almond

Píña Colada

Rum Runner

Mudslide

A chocolate lovers dream

Orange Creamsicle

- FROZEN -MARGARITAS

Strawberry

ime

Raspberry

- FROZEN - DAIQUIRIS

lime

Raspberry

Strawberry

Banana or Dirty Banana

- SPECIALTY MARTINI -

Mango Cosmopolitan