

Appetizers

STEVENS' SAMPLER

pick any three appetizers, save \$3

BLUE POINT OYSTERS

\$16/30 raw. chesapeake bay • gf

OYSTER SHOOTER

\$4 chilled vodka, horseradish, cocktail, not available on sampler • gf

LOBSTER CROSTINI

\$14 lobster, fresh herbs, parmesan, crostini

LOBSTER MAC

\$14 lobster, cavatappi, 3 cheese blend, bread crumbs

STEAMED MUSSELS

\$12 prince edward island, white wine & garlic **or** spicy marinara

TUNA TARTARE

\$15 #1 sushi grade, cilantro, onion, tomato, avocado • gf

CALAMARI

\$10 fried **or** grilled

CRAB AVOCADO TOWER

\$15 lump crab meat, avocado, mango salsa, tortilla chips

SHRIMP COCKTAIL

\$14 four jumbo shrimp, horseradish cocktail • gf

FILET SLIDERS

\$19 four golden buns, tenderloin, horseradish cream, homemade chips

PRIME FLAT IRON

\$11 USDA prime, organic greens, blue cheese, balsamic reduction • gf

LAMB CHOPS

\$12 sesame seed, garlic aioli, balsamic reduction • gf

PORTOBELLO QUESADILLA

\$9 red wine portobellos, mozzarella, guacamole, salsa

GOAT CHEESE & PESTO DIP

\$8 goat cheese, basil & pine nut pesto, roasted tomato, crostini

BUFFALO CAULIFLOWER

\$8 fried, spicy buffalo sauce, parmesan peppercorn ranch

STEVENS' CAPRESE

\$10 fresh mozzarella, tomato, basil, kalamata, balsamic reduction, pita

SCALLOPS

\$14 two jumbo scallops, bacon, corn puree • gf

BLACK & BLUE TUNA

\$13 #1 sushi grade, wasabi • gf

COCONUT SHRIMP

\$14 four jumbo shrimp, sweet & sour, coconut milk

Salads & Soups

CRAB BRIE SOUP

\$8 our signature, blue crab, brie cheese

SOUP OF THE DAY

\$5 chefs homemade soup

HOUSE SALAD

\$5 iceberg, carrot, tomato, cucumber, red onion • gf

WEDGE

\$7 iceberg, tomato, cucumber, bacon, blue cheese • gf

STEVENS'

\$8 organic greens, granny smith apple, blue cheese, candied walnut, dry sherry vinaigrette • gf

CAPRESE

\$9 fresh mozzarella, tomato, spring mix, parmesan, balsamic vinaigrette

BEET SALAD

\$8 arugula, goat cheese, blood orange vinaigrette • gf

SPINACH

\$8 hard boiled egg, bacon, caramelized onion, warm bacon vinaigrette • gf

CAESAR

\$6 romaine, parmesan, cajun croutons • add anchovies \$2

AHI TUNA SALAD

\$15 #1 sushi grade, organic greens, sesame seed crust, sesame vinaigrette, balsamic vinegar reduction, sriracha • gf

PEPPER STEAK & TOMATO

\$15 peppercorn crusted prime flat iron, romaine, tomato, cucumber, blue cheese crumbles, balsamic vinaigrette • gf