



STONEY BROOK

GRILLE

WHERE NEIGHBORS WINE AND DINE

RESTAURANT • BAR
PRIVATE EVENT ROOMS • BRUNCH

~ STARTERS ~

SBG JUMBO CRISPY WINGS (6) 6.99
WITH YOUR CHOICE OF OUR SIGNATURE SAUCES -
EACH ADDITIONAL WING \$0.75

FRIED MOZZARELLA STICKS (8) 7.99
SERVED WITH MARINARA SAUCE

CHICKEN POT STICKERS (6) 8.99
SAUTEED IN ORANGE GINGER GLAZE SAUCE

*SBG ONE DOZEN STEAMED CLAMS 10.99
WHITE WINE, EXTRA VIRGIN OLIVE OIL, GARLIC BROTH,
FRESH TOMATOES BASIL, AND ONIONS.

MEZZO TRIO PLATE (SERVES TWO) 9.99
HUMMUS, BABA GHANOUSH AND CANNELLINI BEAN DIP
WITH PITA CHIPS AND CUCUMBERS

FRIED CALAMARI 10.99
SERVED WITH MARINARA SAUCE OR GARLIC AIOLI

*FRESH OYSTERS CHEF'S CHOICE (6) 12.99

*SHRIMP AND LUMP CRABMEAT TOWER 14.99
CUCUMBERS, MANGO, AVOCADO, SHRIMP,
LUMP CRABMEAT, REMOULADE SAUCE

SMOKED BBQ MEATBALL SLIDERS(3) 7.99

*FRESH HOUSE MADE MOZZARELLA CAPRESE 8.99

*LEMON GARLIC SHRIMP SKEWERS (2) 13.99
LEMON ZEST, BLACK PEPPER, FRESH GARLIC,
OREGANO, EXTRA VIRGIN OLIVE OIL

BRAISED BBQ PULLED PORK NACHOS 11.99
BLACK BEANS, CHEESE, JALAPEÑOS, LETTUCE, TOMATO,
ONIONS, SALSA AND SOUR CREAM

HAWG WINGS (3) 11.99
ASIAN CHILI SAUCE

WANTON POINTS SASHIMI TUNA 13.99
AVOCADO EDAMAME MOUSSE, MANGO, TERIYAKI GLAZE

~ HOUSEMADE SOUPS & FLATBREAD PIZZA ~

FRESH LUMP CRAB MEAT
AND CORN CHOWDER BOWL 6.99
WITH FRESH CORN, YUKON GOLD POTATOES,
RICH SEAFOOD STOCK

FRENCH ONION SOUP 5.99
WITH SWISS, PROVOLONE AND PARMESAN CHEESE

CHEESE PIZZA 6.99
ADD ANY TOPPING FOR \$1.50 EA
MUSHROOMS, ONIONS, BLACK KALAMATA OLIVES,
GREEN PEPPERS, SAUSAGE, APPLEWOOD SMOKED BACON,
PEPPERONI, HAM, EXTRA CHEESE

SBG CAPRESE PIZZA 8.99
ROASTED TOMATOES, FRESH MOZZARELLA
AND FRESH BASIL

SOUP OF THE DAY BOWL 5.29

~ SALADS ~

*SBG ARTISAN ROMAINE WEDGE 7.99
MAYTAG BLUE CHEESE DRESSING, APPLEWOOD SMOKED
BACON, FRESH DICED TOMATOES, PICKLED RED ONIONS

CRISP ROMAINE AND BABY KALE CAESAR SALAD 7.99
GARLIC CROSTINI, PECORINO CHEESE
IN A FRIED LINGUINE BOWL

SBG BLT SALAD 9.99
MIXED GREENS, CHOPPED TOMATOES, RED ONIONS,
KALAMATA OLIVES, BACON, FRESH MOZZARELLA,
FRESH BASIL, BRIOCHE CROUTONS, EXTRA VIRGIN OLIVE OIL
AND VINEGAR DRESSING IN A FRIED LINGUINE NEST

WASABI DUSTED SUSHI GRADE SEARED TUNA SALAD 14.99
PAN SEARED RARE OVER ASIAN VEGETABLE SOBA NOODLE
SALAD, MANGO, AVOCADO AND SESAME GINGER DRESSING

*MEDITERRANEAN CHOPPED SALAD 10.99
ROMAINE LETTUCE, CHOPPED TOMATOES, RED ONIONS,
ROASTED RED PEPPERS, KALAMATA OLIVES, FETA CHEESE,
ARTICHOKES AND CUCUMBERS WITH GREEK DRESSING

*BALSAMIC GRILLED CHICKEN SALAD 13.99
MESCLUN MIX, FRESH GLAZED ROASTED WALNUTS,
CRANBERRIES, GORGONZOLA CHEESE, MANDARIN ORANGES
AND BALSAMIC DRESSING IN A FRIED LINGUINE NEST

*HUMMUS AND GRILLED CHICKEN SALAD 13.99
ON A BED OF SPINACH, GARNISHED WITH
TOMATOES, CUCUMBERS, ONIONS, DRIZZLED WITH
EXTRA VIRGIN OLIVE OIL, LEMON AND OREGANO DRESSING

*APPLE AND SWEET POTATO SALAD 10.99
BABY KALE, CRANBERRIES, MANDARIN SEGMENTS,
WALNUTS, FETA CHEESE, APPLE CIDER VINAIGRETTE

~ ADDITIONS TO SALADS: 6OZ GRILLED CHICKEN BREAST... 4 6OZ SLICED STEAK MEDALLIONS... 7 4 SHRIMP... 5 6 OZ BLACKENED SALMON... 7 ~
MOST OF OUR SALADS ARE SERVED IN A FRIED LINGUINE BOWL.

~ GOURMET BURGERS AND SANDWICHES ~

JIM BEAM APPLEWOOD SMOKED BACON BURGER 12.29
HALF POUND CERTIFIED ANGUS BEEF PATTY TOPPED WITH
CHEDDAR CHEESE, APPLEWOOD SMOKED BACON AND
OUR HOUSE MADE JIM BEAM SAUCE ON AN ARTISAN
BRIOCHE BUN WITH LETTUCE AND TOMATO

HICKORY CHAR GRILLED
CLASSIC STONEY BROOK BURGER 9.29
HALF POUND CERTIFIED ANGUS BEEF PATTY ON AN ARTISAN
BRIOCHE BUN. SERVED WITH LETTUCE AND TOMATO

THE STONEY BROOK KNIFE AND FORK BURGER 16.99
DOUBLED STACKED CERTIFIED ANGUS BEEF PATTY ON AN
ARTISAN BRIOCHE BUN. TOPPED WITH MARINARA SAUCE,
ROASTED RED PEPPER, HAM, PROVOLONE CHEESE,
FRIED ONION STRAWS

SBG SURF AND TURF BURGER 14.99
HALF POUND CERTIFIED ANGUS BEEF PATTY TOPPED WITH
CRAB AND SHRIMP SALAD ON AN ARTISAN BRIOCHE BON.

SBG ROAD TO HAVANA BURGER 13.29
LAYERS OF OUR HALF POUND CERTIFIED ANGUS BEEF
BURGER, BBQ PULLED PORK, HAM, PICKLES, SWISS CHEESE,
MUSTARD MAYONNAISE ON AN ARTISAN BRIOCHE BUN

CHESAPEAKE CRABCAKE SANDWICH 13.99
SERVED ON AN ARTISAN BRIOCHE BUN WITH LETTUCE
AND TOMATO. REMOULADE SAUCE

PULLED PORK SANDWICH 8.99
SAUTEED IN A TANGY BBQ SAUCE WITH CHEDDAR CHEESE,
SERVED ON AN ARTISAN BRIOCHE BUN

GRILLED CHICKEN BLT 9.79
ON AN RUSTIC SUB ROLL WITH LETTUCE, TOMATO,
APPLEWOOD SMOKED BACON AND CHIPOTLE MAYO SPREAD

ALL NATURAL TURKEY REUBEN SANDWICH 10.99
ON MARBLE RYE BREAD, SWISS CHEESE, SAUERKRAUT,
RUSSIAN DRESSING

ALL GROWN UP GRILLED CHEESE 8.99
APPLEWOOD SMOKED BACON, GARLIC AIOLI, SLICED TOMATO,
PICKLES, GOUDA CHEESE, PROVOLONE CHEESE
AND CHEDDAR CHEESE ON COUNTRY WHITE BREAD.

FIREWOOD COOKED FAMOUS FRENCH DIP AU JUS 14.99
8OZ CERTIFIED ANGUS BEEF OF FRESHLY COOKED
AND THIN SLICED ROAST PRIME RIB OF BEEF WITH
CARAMELIZED ONIONS AND PROVOLONE CHEESE
ON ARTISAN RUSTIC SUB ROLL

~ ALL BURGERS AND SANDWICHES ARE SERVED WITH LAMB WESTON SEA SHORE FRIES OR SOUP OF THE DAY ~
ADD TOPPINGS TO SATISFY YOUR STYLE FOR .99 CENTS PER TOPPING - SWISS, AMERICAN, PROVOLONE OR CHEDDAR CHEESE, MUSHROOMS, SAUTEED ONIONS, RAW ONIONS, PEPPERS

~ STEAK, PORK AND CHICKEN ~

SBG HEARTY CHICKEN POT PIE 11.99

*HICKORY AND CHERRY WOOD SMOKED BBQ
PORK RIBS, HALF RACK 16.99 FULL RACK 28.99
SLOW COOKED PORK RIBS SERVED WITH
SWEET POTATO FRIES AND APPLESRAW

WALNUT HONEY GLAZED FRIED CHICKEN 15.99
ALL NATURAL, SERVED WITH WAFFLES AND APPLESRAW

*MARINATED CHARCOAL GRILLED HALF CHICKEN 16.99
ALL NATURAL, SERVED WITH MASHED POTATOES,
FRESH ROASTED VEGETABLES, ZESTY CHICKEN JUS

*HICKORY CHAR GRILLED CERTIFIED ANGUS BEEF
12 OZ NEW YORK STRIP STEAK 26.99
ROASTED VEGETABLES, MASHED POTATOES
AND GARLIC HERBED BUTTER

*SPICY BLUEBERRY PORK TENDER LOIN 19.99
FRESH ROASTED VEGETABLES, LEMON PARMESAN RISOTTO

SAGE AND PARMESAN CRUSTED CHICKEN 17.99
LIGHTLY BREADED, MOZZARELLA CHEESE IN A WILD
MUSHROOM WHITE WINE GARLIC SAUCE OVER FRESH
HOUSEMADE FETTUCCINE PASTA

CHIMICHURY SKIRT STEAK 23.99
WITH MASHED POTATOES AND FRESH ROASTED VEGETABLES

~ SEAFOOD AND SPECIALTIES ~

FRESH HOUSE MADE FETTUCCINE PASTA 12.99
FRESH TOMATO, FRESH BASIL, SPINACH AND FETA CHEESE
IN A ZESTY MARINARA SAUCE. ADD THREE MEATBALLS \$4

FRESH HOUSE MADE FETTUCCINE PASTA
& VEGETABLES 14.99
SUN-DRIED TOMATOES, SPINACH, BLACK OLIVES,
ARTICHOKES, IN GARLIC AND OLIVE OIL,
ADD CHICKEN BREAST 3, ADD FOUR SHRIMP 5

WILD MUSHROOM RAVIOLI 17.99
IN A ROASTED RED PEPPER CREAM SAUCE

CHESAPEAKE LUMP CRAB CAKES 26.99
SERVED WITH RICE, FRESH ROASTED VEGETABLES
AND REMOULADE SAUCE

TORTELLINI TRI-COLORE 14.99
IN A VODKA SAUCE TOSSED WITH SUN-DRIED TOMATO
AND FRESH SPINACH.
ADD CHICKEN BREAST 3, ADD FOUR SHRIMP 5

*FRESH ATLANTIC ROASTED MAPLE SALMON 19.99
PAN SEARED COOKED MEDIUM.
SERVED WITH RICE AND FRESH ROASTED VEGETABLES

*JAMBALAYA 17.99
AN OLD TIME SOUTHERN FAVORITE WITH RICE, CHICKEN,
ANDOUILLE SAUSAGE, PRAWNS, ZESTY CREOLE SAUCE

*SOUTHERN STYLE SHRIMP AND GRITS 20.99
AN OLD TIME SOUTHERN FAVORITE SAUTEED SHRIMP,
CHORIZO, BACON, STONE GROUND CHEDDAR GRITS

*SEAFOOD RISOTTO (CLAMS, SHRIMP, CALAMARI) 19.99
SERVED WITH CHERRY TOMATO BASIL RISOTTO

*SESAME CRUSTED FRESH AHI TUNA 26.99
COOKED RARE. PAN SEARED AHI TUNA WITH WASABI
MASHED POTATOES AND FRESH ROASTED VEGETABLES

CRAB AND SHRIMP MAC AND CHEESE 19.99
PENNE PASTA, FOUR CHEESE SAUCE (GOUDA, CHEDDAR,
PARMESAN, AMERICAN) TOPPED WITH LEMON
BREAD CRUMB GREMOLATA

ROASTED VEGETABLE AND TRUFFLE OIL
MAC AND CHEESE 13.99
PENNE PASTA, FOUR CHEESE SAUCE (GOUDA, CHEDDAR,
PARMESAN, AMERICAN) TOPPED WITH LEMON
BREAD CRUMB GREMOLATA

* GLUTEN FREE

PLEASE NOTE: WE RESERVE THE RIGHT TO ADD 18% GRATUITY TO ANY GROUP CHECK OF 8 GUESTS OR MORE