

Appetizers

SBG Jumbo Crispy Wings (6) 6.99

with your choice of our signature sauces - each additional wing \$0.75

Chimichurri Meatball Sliders(3) 7.99

sprinkled with pecorino Romano cheese

Fried Mozzarella Sticks (8) 7.99

Served with marinara sauce

Chicken Pot Stickers (6) 8.99

sauteed in orange ginger glaze sauce

Mezzo Trio Plate (Serves Two) 9.99

Hummus, Baba Ghanoush and Cannellini Bean Dip with pita chips and cucumbers

***SBG One Dozen Steamed Clams 9.99**

white wine, extra virgin olive oil, garlic broth, fresh tomatoes basil, and onions.

Fried Crispy Calamari 9.99

served with marinara sauce

***Fresh Oysters Chef's Choice (6) 12.99**

***Shrimp and Lump Crabmeat Tower 13.99**

cucumbers, mango, avocado, shrimp, lump crabmeat, remoulade sauce

***Fresh House Made Mozzarella Caprese 8.99**

***Honey Pineapple Shrimp Skewers (2) 13.99**

Braised BBQ Pulled Pork Nachos 11.99

black beans, cheese, jalapenos, lettuce, tomato, onions, salsa and sour cream

Crab and Lobster Roll 12.99

Taragon, mayonaise, celery, onions, fresh herbs, lettuce on a buttered potato roll

House Made Soups

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

Soup of the Day bowl 5.29

*** Gluten Free**

Please note: All of our entrees are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions

House Made Flat Bread Pizzas

Cheese Pizza 6.99

add any topping for \$2 ea

Mushrooms, onions, black kalamata olives, green peppers, sausage, applewood smoked bacon, Ham, extra cheese, Pepperoni

SBG Caprese 7.99

sliced fresh tomato, marinara sauce, fresh mozzarella, balsamic drizzle and fresh basil

Salads

All salads are gluten free provided they are not served with any bread or pasta products

***SBG Iceberg Wedge 7.99**

maytag bleu cheese dressing, applewood smoked bacon, fresh diced tomatoes, pickled red onions

Add 6oz Grilled Chicken Breast... 4 Add 4 Shrimp ... 6 Add 6oz Blackened Salmon ... 7

Crisp Romain and Baby Kale Caesar Salad 7.99

bagette garlic crostini, pecorino cheese. Served in a fried pasta bowl nest

Add 6oz Grilled Chicken ... 4 Add 4 Shrimp ... 6 Add 6oz Blackened Salmon ... 7

Balsamic Grilled Chicken Salad 12.99

Mesclun mix, fresh glazed roasted walnuts, cranberries, gorgonzola cheese, mandarin oranges and balsamic dressing.
Served in a fried pasta bowl nest

Wasabi Dusted Ahi Tuna Salad 14.99

pan seared rare, soba noodles, Asian vegetables, sliced mango and sesame ginger dressing

***Mediterranean Chopped Salad 9.99**

romaine lettuce, chopped tomatoes, red onions, roasted red peppers, Kalamata olives, feta cheese, artichokes and cucumbers with Greek dressing or your choice of dressing.

add 6oz grilled chicken ... 4 add 6oz sliced steak medallions... 7

add 4 Shrimp ... 6 Add 6oz Blackened Salmon ... 7

Hummus and Grilled Chicken Salad 11.99

On a bed of spinach, garnished with tomatoes, cucumbers, onions, drizzled with extra virgin olive oil, lemon and oregano dressing

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Gourmet Burgers and Sandwiches

All burgers and sandwiches are served with your choice of Lamb Weston Sea Shore fries or cup of soup of the day

add toppings to satisfy your style for .99 cents per topping –

Swiss, American, provolone or cheddar cheese, mushrooms, sautéed onions, peppers, Crispy Applewood smoked Bacon

Jim Beam Applewood Smoked Bacon Burger 11.99

half pound Certified Angus Beef patty topped with cheddar cheese, crispy Applewood smoked bacon and our house made Jim Beam sauce on Artisan brioche bun with lettuce and tomato

Hickory Char Grilled Classic Stoney Brook Burger 9.79

half pound Certified Angus Beef patty on Artisan brioche bun. Served with lettuce and tomato

SBG Surf and Turf Burger 14.99

half pound Certified Angus Beef patty topped with crab and lobster salad on an artisan brioche bun.

SBG Road to Havana Burger 12.99

layers of our half pound CAB burger, BBQ pulled pork, ham, pickles, Swiss cheese, mustard mayonnaise on an artisan brioche bun

Chesapeake Sandwich 13.99

served on Artisan brioche bun with lettuce and tomato. Remoulade sauce

Pulled Pork Sandwich 9.29

sautéed in a tangy BBQ Sauce with cheddar cheese, served on Artisan brioche bun

Grilled Chicken BLT 9.79

on Artisan brioche bun with lettuce, tomato, crispy Applewood smoked bacon and chipotle mayo spread

Tiered Turkey and Pastrami BLT Panini 10.99

on sliced brioche bread with gouda cheese and apple butter spread

All Grown Up Brioche Grilled Cheese Panini 8.99

sliced tomato, Applewood smoked bacon, gouda cheese, provolone cheese and cheddar cheese

French Dip Au Jus 13.99

8oz Certified Angus Beef of freshly cooked and thin sliced Roast Prime Rib of beef with caramelized onions and provolone cheese on French baguette.

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Steaks, Pork, Chicken

SBG Hearty Chicken Pot Pie 11.99

***Marinated Charcoal Grilled Half Chicken 15.99**

Goffle Roads Poultry Farm – Organic, served with mashed potatoes, fresh vegetables and zesty chicken jus

Sage and Parmesan Crusted Chicken 17.99

Lightly breaded, mozzarella cheese in a wild mushroom white wine garlic sauce. Over linguine

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 coleslaw

***Spicy Blueberry Pork Tender Loin 19.99**

roasted vegetables, mashed potatoes

***Hickory - Char Grilled Certified Angus Beef New York Strip 29.99**

roasted vegetables, mashed potatoes and chimichurri sauce

***Hickory - Char Grilled 8oz Prime Filet Mignon 31.99**

roasted vegetables, mashed potatoes, port wine berry cabernet sauce

Seafood and Specialty Dishes

SBG Pasta 9.99

Linguine, fresh tomato, fresh basil, spinach and feta cheese in a zesty marinara sauce.
add three meatballs \$4

Penne & Vegetable Pasta 11.99

sun-dried tomatoes, fresh basil, garlic, mushrooms, broccoli, spinach, extra virgin olive oil and garlic
add chicken \$4, add four shrimp \$5

Wild Mushroom Ravioli 16.99

Brown sage butter sauce

***Fresh Atlantic Roasted Salmon 18.99**

Roasted Pineapple Habanero sauce. Served with rice and fresh vegetable

***Jambalaya 17.99**

An old time southern favorite with rice, chicken, andouille sausage, prawns, zesty creole sauce

***Southern Style Shrimp and Grits 17.99**

An old time southern favorite sautéed shrimp, chorizo, bacon, stone ground cheddar grits and Kale

Chesapeake Lump Crab Cakes 26.99

Served with vegetable of the day, rice and remoulade sauce

Seafood Pasta (clams, shrimp, calamari) 17.99

In a garlic butter sauce over linguine

***Sesame Crusted Fresh Ahi Tuna 25.99**

Pan seared ahi tuna Cooked rare. Served with wasabi mashed potato and vegetables

Crab and Lobster Mac and Cheese 18.99

Penne pasta, four cheese sauce (gouda, cheddar, parmesan, American) topped with Lemon bread crumb gremolata

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