

MATT'S STOCK ISLAND KITCHEN & BAR

DINNER

RAW BAR

Tuna Tartare \$18
green apple, horseradish, avocado,
lemon, pork rinds

Key West Pink Shrimp \$16
vodka cocktail sauce

Daily Crudo \$MP

The Commodore For Two \$MP
oysters, shrimp, lobster cocktail,
tuna tartare,
yellowtail snapper ceviche

The Admiral For Four \$MP
oysters, shrimp, lobster cocktail,
tuna tartare,
yellowtail snapper ceviche

**Oysters on the Half Shell,
East & West Coast \$MP**
check daily board

Hackleback Caviar \$62
deviled egg dip, charred pineapple, citrus
crème fraîche, fried green tomatoes

Yellowtail Ceviche \$16
aji amarillo, lime, tomato

SMALL PLATES

Matt's Smoked Fish Dip \$13
Ritz crackers, celery, carrots

Cioppino Mussels \$16
tomato, fennel, white wine, shellfish
broth, sweet onions, grilled bread

Crab Beignets \$16
lemon powder, old bay aioli

Scallops & Bacon \$18
citrus marmalade

Fried Green Tomatoes \$12
pimento cheese, bacon onion jam

Char Grilled Octopus \$15
smoked almond ragu, orange,
pickled radish

Steamed Clams \$16
Nueske bacon, white wine, cream,
potato, celery, onion and thyme

Cheese Cornbread Muffins \$6

Oysters Rockefeller \$16
parmesan, kale, bacon, anise

FOR TWO

Carolina Seafood Chowder \$62
clams, mussels, crayfish, scallops, shrimp,
potatoes, tasso ham, sweet corn, grilled
Cuban bread

22oz Smoked Bone in Ribeye \$65
baked jumbo potato, "cheese whiz", asparagus,
house steak sauce

BYO Whole Roast Snapper Tacos \$42
orange jalapeno slaw, avocado poblano crème,
pickled red onion, cilantro, lime, radish,
corn tortillas

Whole Roasted Yellowtail \$50
caramelized baby fennel, tomato, baby turnips,
steamed mussels, shellfish broth

TODAY'S CATCH

Grilled, Blackened, Cast Iron Seared, PBR Batter

Choice of Sauce:

Crayfish Thyme Butter, Pickled Okra Tartar,
Alabama White BBQ, Cutting Board Chimi Churi

Choose One Side:

Cook Your Catch \$20, Includes Choice of Sauce & Side.

GREENS & THINGS

Pink Shrimp Chowder \$10

Creamy Caesar \$14
kale, romaine, cuban croutons, parmesan

Little Gem Wedge \$16
buttermilk dressing, pork belly, red onion,
heirloom tomato, blue cheese

Avocado & Tomato \$15
cilantro, lime, red onion, queso blanco

Baby Kale \$14
candied pecans, pickled onions, goat cheese,
roasted tomatoes

SIDES \$8 each

Baked Yukon Potato
"cheese whiz", bacon onion jam, chive

Grilled Asparagus
crispy country ham, parmesan

Roasted Brussel Sprouts
pork belly & orange

Cornbread Mash

French Fries
bacon salt, buttermilk dressing

Citrus Coleslaw

Black Bean Fritters
avocado poblano sauce

HOUSE SPECIALTIES

Black Grouper \$35
cornbread gnudi, kale, crawfish thyme
butter

Crispy Key West Pink Shrimp \$24
Crystal, buttermilk, Old Bay aioli

Char Grilled Skirt Steak \$36
wilted spinach, carolina gold "risotto",
blue crab salad

Fish & Chips \$23
beer batter, lemon, pickled okra tartar,
bacon salt fries

Espresso Braised Short Rib \$30
cornbread mash, carrot, mushroom,
cipollini onion and fresh herbs

Fried Chicken \$21
citrus dust, habanero hot sauce, bacon salt fries

Pink Shrimp & Grits \$24
stone ground grits, tomato bacon gravy, parmesan

Cayo Hueso Burger \$18
smoked cheddar boursin cheese, bacon onion jam,
mustard aioli, bacon salt fries

DESSERTS \$10

Key Lime Tart

Skillet Peach Cobbler
Vanilla & Bourbon Ice Cream

Banana Marble Cake

Tahitian Vanilla Ice Cream Sammich

Triple Chocolate Pound Cake
Coffee icing and chocolate ice cream

SHAKES & BEER FLOATS

Smores Milk Shake \$10 *NA

BP Coffee Porter \$12
Caramel Ice Cream

Avery Vanilla Bean Stout \$25
Vanilla Ice Cream (750ml)

Linderman's Raspberry \$16
Lambic
Strawberry Cheesecake Ice Cream

A service charge of 20% will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness.

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

Please note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concerns.

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BEVERAGES

COCKTAILS

Moscow Mule \$10
Tito's Vodka, Ginger Beer, Angostura Bitters, Lime Juice

Key Lime Martini \$14
Stoli Vanilla Vodka, Cream of Coconut, Pineapple Juice
Graham Cracker Crust, Lime Twist

Banana Bread Old Fashioned \$14
Bulleit Rye, Banana Liqueur, Pear Brandy, Black Walnut Bitters

Hemingway Daiquiri \$12
Pilar Blonde Rum, Luxardo, Grapefruit Juice, Lime

Little Devil \$13
Milagro Silver Tequila, Montelobos Mezcal,
Luxardo Ancho Reyes, Agave, Jalapeño Salt Rim

Negroni \$11
Nolet's Silver Gin, Campari, Sweet Vermouth, Orange Twist

French Press \$14
Earl Grey Infused Vodka, St. Germaine, Fresh Lemon Juice, Prosecco Floater

Stock Rock Mojito \$13
Pilar Blonde Rum, Pilar Aged Rum, Agave, Fresh Lime Juice, Muddled Mint

BEER (CAN)

Avery White Rascal \$6

Jdubs Kolsch \$5

Orange Blossom Pilsner 2 \$8

Stiegal Grapefruit Radler \$8

Angry Orchard Cider \$6

Avery Maharaja IPA \$7

Ballast Point Even Keel Mango IPA \$6

Bolevard Tropical Pale Ale \$7

Karbach Lemon Ginger Radler \$ 6

Barrel of Monks Wizard Wit \$8

Dale's Pale Ale \$7

Tank 7 \$9

Yuengling \$5

Guinness \$7

Kona Big Wave Golden Ale \$5

WINE

By The Glass:

WHITE

Nobilo Sauvignon Blanc \$10
Fransican Estate Chardonnay \$12
Trefethen Riesling \$10
Three Pears Pinot Grigio \$11

ROSÉ

Stemmari \$10

RED

Diseno Malbec \$10
Seaglass Pinot Noir \$12
Federalist Cabernet Sauvignon \$14

Bottle:

WHITE:

Burgans Albarino \$49
Brancott Chosen Rows Sauvignon Blanc \$98
Cakebread Cellars Chardonnay \$90
Sonoma Cutrer Chardonnay \$65
Baby Blue Sauvignon Blanc Blend \$45
King Estate Domaine Willamette Pinot Gris \$70
Domaine Des Grosses Pierres Sancerre \$68
Pine Ridge Chenin Blanc \$48
Rabble Chardonnay \$54
Helfrich Grand Cru Gewurztraminer \$72

Bottle:

ROSÉ:

Miraval Rose \$57
Fleur de Prairie Rose \$42

RED:

Stag's Leap Artemis Cabernet Sauvignon \$135
Duckhorn Cabernet Sauvignon \$125
La Crema Willamette Valley Pinot Noir \$60
Siduri Pinot Noir Russian River Valley \$75
Bon Pas Cotes Du Rhone \$38
Trivento Malbec Golden Reserve \$50
Domaine Napa Cellars Merlot \$52
The Paring Red Blend \$65
Bianchi Petite Sirah \$55
Austin Hope Cabernet Sauvignon \$80
Earthquake Zinfandel \$56
Red Schooner Voyage 4 \$116
Caymus Cabernet Sauvignon \$220

SPARKLING:

Cantine Maschio Sparkling Rosé \$46
Laurent Perrier Sparkling Rosé \$109
Moet Chandon Half Bottle \$60
Poema Cava Brut \$45
Billecart Salmon Brut Reserve \$95
Veuve Cliquot Champagne \$95

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