

MATT'S
STOCK ISLAND
KITCHEN & BAR

LUNCH & DINNER

SERVING FROM 11AM–5PM

SMALL PLATES

Char Grilled Octopus \$15

Smoked almond sauce, orange, pickled radish

Fried Green Tomatoes \$12

Avocado poblano sauce

Black Bean Fritters \$10

Avocado poblano sauce

SALADS

Creamy Caesar \$12

Kale, Romaine, Cuban
Croutons, Parmesan

ADD Shrimp

Grilled, Blackened or Popcorn +8

ADD Chicken

Grilled or Blackened +6

ADD Daily Fish

Grilled or Blackened +MP

TODAY'S CATCH

Grilled, Blackened, PBR Batter
or Cast Iron Seared \$MP

Choice of Sauce:

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

Choose One Side

BASKETS

Shrimp \$16

Beer Batter, Lemon, Cocktail Sauce

SIDES \$8

Grilled Asparagus

Brussel Sprouts

French Fries

Coleslaw

HOUSE SPECIALTIES

Cayo Hueso Burger \$18

Smoked cheddar boursin cheese, bacon onion
jam, mustard aioli, served with bacon salt fries

Matt's Fried Wings \$16

Jameson Pickle BBQ sauce, hot sauce, Matt's BBQ
sauce, ranch, celery, carrots

Pulled Pork Sliders \$15

Bacon salt fries

Stock Yard Tacos \$14

Tempura mahi, citrus slaw, flour tortilla, pico de gallo

DESSERTS \$10

Key Lime • Caramel Cookie Tart

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

BOTTLED WINE

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

SPARKLING:

- Cantine Maschio Sparkling Rosé \$56
- Laurent Perrier Sparkling Rosé \$142
- Moet Chandon Half Bottle \$60
- Poema Cava Brut \$45
- Billecart Salmon Brut Reserve \$95
- Veuve Cliquot Champagne \$120

RED:

- Stag's Leap Artemis Cabernet Sauvignon \$135
- Duckhorn Cabernet Sauvignon \$125
- La Crema Willamette Valley Pinot Noir \$60
- Calera Pinot Noir Central Coast \$72
- Bon Pas Cotes Du Rhone \$42
- Trivento Malbec Golden Reserve \$50
- DuckHorn Merlot \$115
- The Pairing Red Blend \$65
- Bianchi Petite Sirah \$55
- Austin Hope Cabernet Sauvignon \$76
- Earthquake Zinfandel \$56
- Red Schooner Voyage 4 \$116
- Caymus Cabernet Sauvignon \$172

ROSÉ:

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

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

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