

# *Valentine's Day at The Stone Terrace*

## APPETIZER

**BAKED CLAMS** | oregano. garlic. breadcrumbs.

**WELLFLEET OYSTERS** | champagne mignonette.

**SHRIMP COCKTAIL** | house cocktail sauce.

**HOMEMADE MEATBALLS** | veal, pork, & beef blend. marinara.

**STUFFED MUSHROOMS** | sausage or crabmeat.

**FRIED CALAMARI** | lemon. marinara.

**CAESAR SALAD** | romaine. herb croutons. shaved parm. house caesar.

**S.T. BOXER SALAD** | mixed greens. candied walnuts. dried cranberries.  
strawberries. crumbled bleu cheese. raspberry vinaigrette.

## ENTREE

**VODKA CHICKEN PARM** | fresh mozzarella. mezz rigatoni.

**GRILLED VEAL CHOP** | rosemary seasoned.

**FILET MIGNON** | certified black angus. center-cut.

**MACADAMIA NUT-CRUSTED GROUPER** | beurre blanc.

**JH'S FAMOUS CRAB CAKES** | house tartar.

**LINGUINE PESCATORE** | scallops. crabmeat. shrimp. lobster tail.  
your choice of sauce: bianca, marinara, or fra diavolo.

**LOBSTER FRANCAISE** | lemon. butter. white wine.

**SURF & TURF** | center-cut filet mignon & lobster tail. (+18)

**\*LOBSTER TAILS** | drawn butter.

**\*stuff your lobster tails with jumbo lump crabmeat +25**

## DESSERT

your server will present our dessert tray.