

COCKTAILS

ALL THINGS BLOODY

Bloody Mary

Vodka or Gin with Our own
Special Blend

7

Michelado

A bloody mary made less
bloody with beer replacing
the tomato juice

7

Bloody Bull

The Traditional with Beef
Stock

7

Fiery Caesar

With Absolut Peppar and
topped with an oyster shooter

10

Bloody Shame

The Traditional Minus
Alcohol

3

ALL THINGS SUNNY

Mimosa

Champagne & Orange Juice

6

Mimosa Rita

Champagne, Vodka, Grand Marnier &
Orange Juice

9

Stripers Sunrise

Tommy Bahama Rum, Grapefruit,
Pineapple, Grenadine and Club Soda

10

Mainer Mojito

Bacardi, Blueberry Cordial, Fresh Lime,
Mint and Club Soda

10

APPETIZERS

Clam Chowder

New England Style

9

Lobster Bisque

Rye croutons and red curry

10

Greens Salad

Maple Vinaigrette

6

Martini Salad

Caesar salad, with green olives,
shaken tableside

11

Crab Cake

Red Pepper Coulis, Lime jalapeno tartar sauce

10

Oysters

Half Dozen, On the Half Shell with Cocktail or
Spicy Garlic Sauce

SIDES

French Fries - 2.50

Home Fries - 2.50

Bacon - 3.00

Sausage - 3.00

18% gratuity will be added for a party of Six People or More

Please tell your server of any allergy or dietary restrictions. Consuming raw or undercooked foods may increase your risk of food born illness. Please consult your physician before eating these items.

BRUNCH SPECIALTIES

Striper's serves only farm fresh eggs
All brunch items are served with home fries

Eggs Benedict

Poached eggs, ham, toast
and Hollandaise sauce
12

Omelette

Options: cheddar, goat cheese, bacon, swiss chard,
pepper or onion 12
add Lobster - 6

Corned Beef Hash

From house cured brisket, with soft boiled egg
and Hollandaise.
12

Two Eggs

Any style with bacon, house cured ham or hand
made sausage, and toast.
10

Salmon Scramble

Two eggs scrambled with house cured salmon,
melted onions and crème fraiche over toast.
15

Sausage Bagel

Hand made sausage, egg and cheddar on a bagel
10

Crepes

With raspberries, honey
and whipped sweet cream
10

Maple Oatmeal

Blueberries and toasted walnuts
8

Pancakes

Apple butter and maple syrup
11

Lobster Benedict

With fresh lobster in place of ham
16

LUNCH ENTREES

Fish and Chips

Haddock and hand cut fries, lime jalapeno tartar
sauce
14

Chicken

Roasted 1/2 chicken with roasted vegetables and
fingerling potatoes
22

Grilled Salmon

Served with Ratatouille, topped with a fennel and orange salad
23