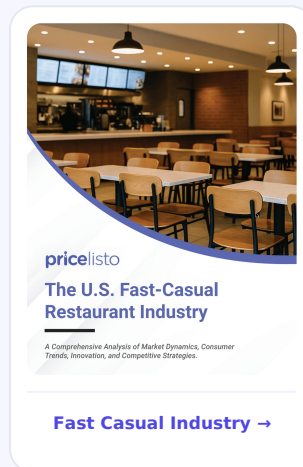




Stir

Menu Prices — August 8, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Brunch Entrées	
ITEM	PRICE
Chicken and Waffles House-made malted waffle, chicken strips, whipped butter, breakfast syrup, breakfast potatoes	\$19.50
Shrimp and Grits Mushrooms, green onions, shrimp stock, white cheddar stone ground grits (Gluten-free)	\$26.40
Biscuits and Gravy Breakfast Buttermilk biscuits, sausage gravy, sausage, two eggs any style, breakfast potatoes	\$18.35
Classic Waffle House-made malted waffles, two eggs any way, whipped butter, breakfast syrup, breakfast potatoes	\$18.35
Shrimp and Crab Benedict Crab meat, crispy fried shrimp, poached eggs, English muffins, hollandaise, breakfast potatoes	\$21.80
Avocado Toast Roasted tomato, avocado, arugula, lemon oil, fried egg, sourdough bread, breakfast potatoes	\$18.35
Filet Benedict Petite filet, poached eggs, English muffins, hollandaise, roasted tomatoes, breakfast potatoes	\$25.25
Country Breakfast Three eggs any style, breakfast potatoes, grits, biscuit, choice of bacon or sausage	\$19.50
Stir Chop Salad Romaine, iceberg, salami, mozzarella, tomatoes, garbanzo beans, red wine vinaigrette, crostini	\$16.05
Breakfast Burger Tillamook cheddar, tomato, lettuce, onion, fried egg, bacon, mayo, pickles, hand-cut fries	\$18.35
BLT and Egg Sandwich Bacon, lettuce, tomato, mayonnaise, fried egg, hand-cut fries	\$17.20
Dozen House Oysters Raw or steamed - served with horseradish and cocktail and mignonette sauces (Gluten-free)	\$31.05
Charleston Omelette Bacon, green onions, cheese blend, breakfast potatoes (Gluten-free)	\$18.35
Baja Omelette Peppers, onions, cheese blend, pico, avocado, Mexican crema, charred salsa, breakfast potatoes (Gluten-free)	\$18.35
Stir Deviled Eggs our interpretations: classic, pimento cheese, bacon, avocado	\$12.60

Additional Sides	
ITEM	PRICE
White Cheddar Grits	\$5.70
Roasted Potatoes	\$5.70
Hand-Cut Fries	\$5.70
Fruit Medley	\$5.70
Asparagus	\$5.70
Seasonal Vegetables	\$5.70
Farro	\$5.70

Beverages

ITEM	PRICE
Strawberry Lemonade	\$3.75
Iced Tea	\$3.75
Fresh Squeezed Lemonade	\$3.75
Coke	\$3.75
Sprite	\$3.75
Diet Coke	\$3.75
Dr Pepper	\$3.75

Bar Supplies

ITEM	PRICE
Bloody Mary Mix	\$13.80
Handcrafted in small batches using only fresh herbs and vegetables. No preservatives or artificial ingredients. For a re...	

Appetizers

ITEM	PRICE
Parmesan White Truffle Fries	\$10.95
House-cut fries, white truffle oil, Parmesan cheese, ranch (Vegetarian)	
Fried Green Tomatoes	\$13.75
House pimento cheese, green tomato relish, cotija cheese (Vegetarian)	
Tillamook Cheeseburger Egg Rolls	\$16.05
House-ground beef, American cheese, Tillamook cheddar, house pickles, red onion, tomato, housemade 1000 island dressing	
Spicy Chicken Samosas	\$14.90
Chicken, peppers, house-made pineapple sweet chili sauce	
Sautéed Salmon Cakes	\$14.90
Citrus dill yogurt, pickled red onions	
Chef's Board	\$18.35
Genoa salami, prosciutto, goat cheese, pita points, house made American pimento cheese, candied pecans, grapes, pepper j...	
Spicy Tuna Bites	\$17.20
Sushi rice, cucumbers, furikake, sriracha wonton crisps, pineapple sweet chili sauce	

Oysters and Raw Bar

ITEM	PRICE
Dozen House Oysters	\$31.05
Raw or steamed - served with horseradish and cocktail and mignonette sauces (Gluten-free)	

Poke

ITEM	PRICE
Tuna Poke Bowl	\$24.10
Citrus soy marinated tuna, seasoned rice, sliced kale, sriracha wonton crisps, edamame, cucumbers, carrots, avocado, sha...	

ITEM	PRICE
Vegan Poke Bowl Citrus soy marinated beets & sweet potatoes, seasoned rice, kale, sriracha wonton crisps, edamame, cucumbers, carrots, av...	\$19.50
Salads & Soups	
Stir Chicken Chop Romaine, iceberg, salami, mozzarella, tomatoes, garbanzo beans, red wine vinaigrette, crostini	\$17.20
Seared Tuna Salad Carrots, cucumbers, tomatoes, avocado, sriracha potato wontons, kale chips, cilantro miso vinaigrette	\$20.65
Veggie Chop Salad Onions, peppers, carrots, tomatoes, cucumber, garbanzo beans, red wine vinaigrette, crostini (Vegetarian)	\$14.90
Stir Chop Salad Romaine, iceberg, salami, mozzarella, tomatoes, garbanzo beans, red wine vinaigrette, crostini	\$15.55
Crab Bisque Crab, cream, sherry, basil oil, crostini, celery leaves	\$9.80
Caesar Wedge Romaine, crostini, Parmesan, Caesar dressing	\$10.30
Iceberg Wedge Tomatoes, onions, bacon, blue cheese crumbles, blue cheese dressing	\$10.95
Shrimp Louie Salad Citrus-poached shrimp, asparagus, deviled eggs, lettuce blend, tomatoes, radish, housemade 1000 island dressing, crostin...	\$18.35
Sandwiches	
Blackened Fish Tacos Charred salsa, pico, pickled onions, cotija cheese, cilantro slaw, crema	\$14.90
Grilled Chicken Sandwich Grilled pineapple marinated chicken, tomato, iceberg lettuce, confusion sauce, Swiss-American cheese	\$13.75
Tillamook Cheeseburger Tillamook cheddar, tomato, lettuce, onion, mayo, pickles, hand-cut fries	\$14.90
Fried Green Tomato Burger Pimento cheese, fried green tomato, lettuce, onion, mayo, hand-cut fries	\$16.05
STIR Veggie Burger Tillamook cheddar, lettuce, tomato, onion, pickles, lemon aioli, hand-cut fries	\$16.70
Tillamook Sliders Fresh beef, tillamook cheddar, house pickles, garlic mayo, hand-cut fries	\$12.60
STIR Steakhouse Burger Filet and sirloin fresh ground blend, house made American pimento cheese, spiced pickle aioli, shredded lettuce, house p...	\$25.90
Spicy Tuna Burger Tuna, sriracha infused egg, namasu pickled green tomatoes, garlic mayo, hand-cut fries	\$19.50
BLT and Egg Sandwich Bacon, lettuce, tomato, mayonnaise, fried egg, hand-cut fries	\$13.75
Entrées	
ITEM	PRICE

Chicken Picatta	\$18.35
White wine, butter, capers, farro with roasted vegetables	
Sesame Steak Bowl	\$21.80
Sesame soy-marinated sirloin, pickled kale, edamame, julienne carrots, marinated cucumbers, green onions, rice cake, fri...	
Crispy Mahi Bowl	\$20.15
House-made pineapple sweet chili sauce, sweet and sour sushi rice, edamame, fresh pineapple, carrots	
Grilled Chicken Caprese	\$18.35
Tomatoes, mozzarella, basil, balsamic vinegar, farro with roasted vegetables	
Roasted Vegetables and Farro	\$16.05
Roasted vegetables with farro, orange kale emulsion, kale chips (Vegetarian)	

Additional Sides

ITEM	PRICE
Hand-Cut Fries	\$5.70
White Cheddar Grits	\$5.70
Roasted Potatoes	\$5.70
Salmon Filet	\$8.05
Grilled Vegetables	\$5.70
Grilled Chicken Breast	\$5.75
Grilled Asparagus	\$5.70
Roasted Root Vegetables	\$5.70
Vegetables and Farro	\$5.70

Cast Iron Desserts

ITEM	PRICE
Chocolate Espresso Flourless Cake	\$9.80
Gluten-free and vegetarian. Bourbon citrus caramel, whipped cream (Vegetarian)	
Matcha Green Tea Cheesecake	\$9.80
Saltine cracker crust, whipped cream, macerated berries (Vegetarian)	

Beverages

ITEM	PRICE
Dr Pepper	\$3.75
Coke	\$3.75
Ice Tea	\$3.75
Diet Coke	\$3.75
Strawberry Lemonade	\$3.75
Sprite	\$3.75
Fresh Squeezed Lemonade	\$3.75

Kids Menu

ITEM	PRICE
Chicken Fingers	\$8.00
Kids Cheeseburger	\$8.00
Grilled Chicken Tenders	\$8.00
Mac n Cheese	\$8.00
Grilled Cheese	\$8.00

Bar Supplies

ITEM	PRICE
Tonic Syrup	\$23.00
Brewed from scratch with real quinine, aromatic spices, citrus peel, and juniper berries. Make a perfect Gin or Vodka &...	
Bloody Mary Mix	\$13.80
Handcrafted in small batches using only fresh herbs and vegetables. No preservatives or artificial ingredients. For a re...	

Oysters and Raw Bar

ITEM	PRICE
Dozen House Oysters	\$31.05
Raw or steamed - served with horseradish and cocktail and mignonette sauces (Gluten-free)	
Fried Oysters Casino	\$18.35
Bacon, parmesan, green onion, garlic, shallots, butter sauce	
Char-Broiled Oysters	\$18.35
Lemon, scampi butter, shallots, red pepper flakes, parmesan cheese	
Oysters Rockefeller	\$18.35
Spinach, shallots, Pernod, parmesan	

Poke

ITEM	PRICE
Tuna Poke Bowl Entrée	\$26.40
Citrus soy marinated tuna, seasoned rice, sliced kale, sriracha wonton crisps, edamame, cucumbers, carrots, avocado, sha...	
Vegan Poke Bowl Entrée	\$20.65
Citrus soy marinated beets and sweet potatoes, seasoned rice, sliced kale, wonton crisps, edamame, cucumbers, carrots, a...	

Appetizers

ITEM	PRICE
Blackened Fish Tacos	\$14.90
Blackened Fish - charred salsa, pico, pickled onions, cotija cheese, cilantro slaw, crema	
Parmesan White Truffle Fries	\$10.95
House-cut fries, white truffle oil, Parmesan cheese, ranch (Vegetarian)	
Tillamook Sliders	\$12.60
Fresh beef, tillamook cheddar, house pickles, garlic mayo	
Fried Green Tomatoes	\$13.75
House pimento cheese, green tomato relish, cotija cheese (Vegetarian)	

ITEM	PRICE
Tillamook Cheeseburger Egg Rolls	\$16.05
House-ground beef, American cheese, Tillamook cheddar, house pickles, red onion, tomato, housemade 1000 island dressing	
Spicy Chicken Samosas	\$14.90
Chicken, peppers, house-made pineapple sweet chili sauce	
Sautéed Salmon Cakes	\$14.90
Citrus dill yogurt, pickled red onions	
Chef's Board	\$18.35
Genoa salami, prosciutto, goat cheese, pita points, house made American pimento cheese, candied pecans, grapes, pepper j...	
Spicy Tuna Bites	\$17.20
Sushi rice, cucumbers, furikake, sriracha wonton crisps, pineapple sweet chili sauce	
Salads & Soups	

ITEM	PRICE
Stir Chicken Chop	\$17.20
Romaine, iceberg, salami, mozzarella, tomatoes, garbanzo beans, red wine vinaigrette, crostini	
Seared Tuna Salad	\$20.65
Carrots, cucumbers, tomatoes, avocado, sriracha potato wontons, kale chips, cilantro miso vinaigrette	
Stir Chop Salad	\$15.55
Romaine, iceberg, salami, mozzarella, tomatoes, garbanzo beans, red wine vinaigrette, crostini	
Crab Bisque	\$9.80
Crab, cream, sherry, basil oil, crostini, celery leaves	
Veggie Chop Salad	\$14.90
Vegetarian. Onions, peppers, carrots, tomatoes, cucumber, garbanzo beans, red wine vinaigrette, crostini	
Shrimp Louie Salad	\$18.35
Citrus-poached shrimp, asparagus, deviled eggs, lettuce blend, tomatoes, radish, housemade 1000 island dressing, crostin...	
Iceberg Wedge	\$10.95
Tomatoes, onions, bacon, blue cheese crumbles, blue cheese dressing	
Caesar Wedge	\$10.30
Romaine, crostini, parmesan, caesar dressing	

Sandwiches	
ITEM	PRICE
Tillamook Cheeseburger	\$17.85
10 oz beef patties, tillamook cheddar, tomato, lettuce, onion, mayo, pickles, hand-cut fries	
Fried Green Tomato Burger	\$19.00
10 oz beef patties, pimento cheese, fried green tomato, lettuce, onion, mayo, hand-cut fries	
STIR Steakhouse Burger	\$25.90
Filet and sirloin fresh ground blend, house made American pimento cheese, spiced pickle aioli, shredded lettuce, house p...	
Spicy Tuna Burger	\$20.65
Tuna, sriracha infused egg, namasu pickled green tomatoes, garlic mayo, hand-cut fries	
STIR Veggie Burger	\$16.70
Tillamook cheddar, lettuce, tomato, onion, pickles, lemon aioli, hand-cut fries	

Entrées	
ITEM	PRICE

Steak Frites	\$27.55
Marinated hand cut sirloin, fries, house steak sauce, hand-cut fries	
Chicken Picatta	\$21.80
White wine, butter, capers, farro with roasted vegetables	
Scallop and Shrimp White Cheddar Mac and Cheese	\$31.00
Cavatappi pasta, asparagus, white truffle oil	
Crispy Mahi Bowl	\$24.75
House-made pineapple sweet chili sauce, sweet & sour sushi rice, edamame, fresh pineapple, carrots	
Shrimp and Grits	\$25.25
Mushrooms, green onions, shrimp stock, white cheddar stone ground grits (Gluten-free)	
Center Cut Filet	\$37.90
Grilled vegetables, roasted potatoes, blue cheese, bordelaise sauce	
Grilled Chicken Caprese	\$20.65
Tomatoes, mozzarella, basil, balsamic reduction, farro with roasted vegetables	
Sesame Steak Bowl	\$21.80
Sesame soy-marinated sirloin, pickled kale, edamame, julienne carrots, marinated cucumbers, green onions, rice cake, fri...	
Grilled Salmon	\$25.25
Citrus dill sauce, pickled red onions, farro with roasted vegetables	
Filet and House Goat Cheese Ravioli	\$40.20
Grilled house-cut filet, house-made goat cheese stuffed ravioli, pecan citrus pesto, seasonal vegetables	
Seared Scallops	\$28.70
Roasted seasonal vegetables, orange kale emulsion	
Roasted Vegetables and Farro	\$18.35
Roasted vegetables with farro, orange kale emulsion, kale chips (Vegetarian)	

Cast Iron Desserts

ITEM	PRICE
Chocolate Espresso Flourless Cake	\$9.80
Gluten-free and vegetarian. Bourbon citrus caramel, whipped cream	
Matcha Green Tea Cheesecake	\$9.80
Saltine cracker crust, whipped cream, macerated berries	

Sides

ITEM	PRICE
Hand-Cut Fries	\$5.70
Salmon Filet	\$8.05
Grilled Asparagus	\$5.70
Grilled Vegetables	\$5.70
White Cheddar Grits	\$5.70
Grilled Chicken Breast	\$5.75
Roasted Root Vegetables	\$5.70
Vegetables and Farro	\$5.70
Roasted Potatoes	\$5.70

Beverages

ITEM	PRICE
Strawberry Lemonade	\$3.75
Coke	\$3.75
Fresh Squeezed Lemonade	\$3.75
Diet Coke	\$3.75
Dr Pepper	\$3.75
Sprite	\$3.75
Iced Tea	\$3.75

Kids Menu

ITEM	PRICE
Chicken Fingers	\$8.00
Kids Cheeseburger	\$8.00
Mac n Cheese	\$8.00
Grilled Chicken Tenders	\$8.00
Grilled Cheese	\$8.00

Bar Supplies

ITEM	PRICE
Bloody Mary Mix Handcrafted in small batches using only fresh herbs and vegetables. No preservatives or artificial ingredients. For a re...	\$13.80
Tonic Syrup Brewed from scratch with real quinine, aromatic spices, citrus peel, and juniper berries. Make a perfect Gin or Vodka &...	\$23.00

Soups & Salads

ITEM	PRICE
Crab Bisque crab, cream, sherry, basil oil, crostini, celery leaves	\$10.95
Caesar Salad romaine, crostini, parmesan, caesar dressing	\$11.50
Iceberg Wedge tomatoes, onions, bacon, blue cheese dressing	\$11.50
STIR Chop Salad romaine, iceberg, salami, mozzarella, tomato, garbanzo beans, red wine vinaigrette, crostini	\$15.95
Chicken Chop Salad romaine, iceberg, salami, mozzarella, tomato, garbanzo beans, red wine vinaigrette, crostini	\$17.95
Seared Tuna Salad carrots, cucumbers, tomatoes, avocado, sriracha potato wontons, kale chips, cilantro miso vinaigrette	\$20.95
STIR Seafood Salad chopped shrimp & lobster, romaine, iceberg, tomato, avocado, radish, citrus vinaigrette, crostini	\$23.95

ITEM	PRICE
Pre-Entree Iceberg Wedge	\$6.95
Pre-Entree Caesar	\$6.95
Pre-Entree STIR Chop	\$7.50

Sandwiches & Burgers

ITEM	PRICE
Double Tillamook Cheddar Burger	\$18.95
Tillamook cheddar, tomato, lettuce, onion, mayo, pickles, hand-cut fries	
Steakhouse Burger	\$24.95
filet and sirloin fresh ground blend, sharp white cheddar cheese, spiced pickle aioli, shredded lettuce, house pickles,...	
STIR Veggie Burger	\$15.95
tillamook cheddar, lettuce, tomato, onion, pickles, lemon aioli, hand-cut fries	

Entrees

ITEM	PRICE
Chicken Picatta	\$22.95
white wine, butter, capers, farro with roasted vegetables	
Crispy Mahi Bowl	\$23.95
housemade pineapple sweet chili sauce, sweet & sour sushi rice, edamame, pineapple, carrots	
Filet and House Goat Cheese Ravioli	\$38.95
hand-cut filet, housemade ravioli, pecan citrus pesto, seasonal vegetables	
8 oz. Filet and House Goat Cheese Ravioli	\$40.95
hand-cut filet, housemade ravioli, pecan citrus pesto, seasonal vegetables	
Sesame Steak Bowl	\$22.95
sesame soy-marinated sirloin, pickled kale, edamame, julienne carrots, marinated cucumbers, green onions, rice cake, fri...	
Shrimp and Grits	\$23.95
mushrooms, green onions, shrimp stock, cheddar stone ground grits	
Steak Frites	\$27.95
marinated hand-cut sirloin, hand-cut fries, housemade steak sauce	
Center Cut Filet	\$37.95
grilled vegetables, roasted potatoes, blue cheese, Bordelaise sauce	
8 oz. Center Cut Filet	\$39.95
grilled vegetables, roasted potatoes, blue cheese, Bordelaise sauce	
Grilled Caprese Chicken	\$22.95
tomatoes, fresh mozzarella, basil, balsamic reduction, beurre blanc, farro, roasted vegetables	
Seared Salmon	\$24.95
citrus dill sauce, pickled red onions, farro with roasted vegetables	
Halibut Piccata	\$34.95
white wine, butter, capers, farro, roasted vegetables	
Lobster and Shrimp White Cheddar Mac and Cheese	\$31.95
cavatappi pasta, aparagus, lemon oil, bread crumbs, micro greens	

Oysters & Raw Bar

ITEM	PRICE
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Dozen House Oysters	\$29.00
raw or steamed with cocktail, horseradish, & mignonette. fresh daily	
1/2 Dozen Specialty	\$20.50
Tuna Poke Bowl Entree	\$24.95
citrus soy-marinated tuna, rice cake, sliced kale, wonton crisps, edamame, cucumbers, carrots, avocado, shaved radish, s...	
House Oyster EA	\$3.50
1/2 Dozen House	\$15.00
Specialty Oyster EA	\$4.25
Dozen Specialty Oysters	\$40.00
Oysters Rockefeller	\$17.95
(6) spinach, lemon, sambuca, Parmesan cheese	
Char-Broiled Oysters	\$17.95
(6) lemon, scampi butter, toasted Parmesan cheese	
Vegan Poke Bowl Entree	\$19.95
citrus soy-marinated beets & sweet potatoes, rice cake, sliced kale, won-ton crisps, edamame, cucumbers, carrots, avocad...	
1/2 LB Snow Crab	\$27.95
Cold Bar Platter	\$48.95
house oysters, steamed shrimp, tuna salad, crostini, cocktail sauce, horseradish	

Desserts

ITEM	PRICE
Matcha Green Tea Cheesecake	\$10.95
saltine cracker crust, whipped cream, macerated berries	
Four-Layer Chocolate Cake	\$10.95
caramel, fresh whipped cream, strawberries	

Kids Fare

ITEM	PRICE
Kids Cheeseburger	\$7.95
Kids Chicken Fingers	\$7.95
Kids Grilled Cheese	\$7.95
Kids Grilled Fingers	\$7.95
Kids Hamburger	\$7.95
Kids Mac n' Cheese	\$7.95
Kids Grilled Chicken Sandwich	\$7.95

Sides

ITEM	PRICE
SD Broccolini	\$5.95
SD Farro	\$5.95
SD Fresh Cut Fries	\$5.95

ITEM	PRICE
SD Fresh Fruit	\$5.95
SD Grilled Asparagus	\$5.95
SD Grits	\$5.95
SD Mac N Cheese	\$5.95
SD Mirepoix	\$5.95
SD Mirepoix and Farro	\$5.95
SD Roasted Potatoes	\$5.95
SD Roasted Root Vegetable	\$5.95

Add-Ons

ITEM	PRICE
Add-on Crab Meat	\$12.00
Side of 3 Ravioli	\$10.00
Add 1/4 Avocado	\$2.50
Add 1/2 Avocado	\$4.00
Add Bacon	\$4.00

Starters

ITEM	PRICE
Blackened Fish Tacos charred salsa, pico, pickled onions, Cotija cheese, slaw	\$14.95
Parmesan White Truffle Fries hand-cut fries, white truffle oil, Parmesan cheese, ranch	\$11.95
Cheeseburger Egg Rolls house-ground beef, American & Tillamook cheddar cheeses, house pickles, red onion, tomato, 1000 island	\$15.95
Chicken Lettuce Wraps marinated cucumber and carrots, sweet soy jus, water chestnuts, fresh shitake mushrooms, crispy rice sticks, butter lett...	\$15.95
Spicy Tuna Rice Bites sushi rice, cucumbers, furikake, sriracha wonton crisps, pineapple sweet chili sauce	\$16.95

Desserts

ITEM	PRICE
Matcha Green Tea Cheesecake saltine cracker crust, whipped cream, macerated berries	\$10.95
Four-Layer Chocolate Cake caramel, fresh whipped cream, strawberries	\$10.95

Starters Brunch

ITEM	PRICE
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Parmesan White Truffle Fries	\$11.95
hand-cut fries, white truffle oil, Parmesan cheese, ranch	
Deviled Eggs	\$12.95
Avocado Toast Bites	\$12.95
sourdough, avocado, Hollandaise, lemon oil, cherry tomatoes	
Brunch Bar	\$12.95

Sandwiches & Burgers Brunch

ITEM	PRICE
Breakfast Burger	\$17.95
Tillamook cheddar, tomato, lettuce, onion, fried egg, bacon, mayo, pickle, house-cut fries	
STIR Breakfast Sandwich	\$17.95
crispy bacon, ham, Tilamook and American cheese, tomato, avocado, scrambled eggs, mayonnaise, grilled white bread, break...	
Steakhouse Burger -BR	\$24.95
filet & sirloin fresh ground blend, sharp white cheddar cheese, spiced pickle aioli, shredded lettuce, house pickles, sm...	

Entrees Brunch

ITEM	PRICE
Biscuits and Gravy	\$17.95
buttermilk biscuits, sausage gravy, sausage, 2 eggs any style, breakfast potatoes	
Chicken and Waffles	\$18.95
housemade malted waffle, chicken strips, whipped butter, breakfast syrup, breakfast potatoes	
Classic Waffle	\$17.95
housemade malted waffles, 2 eggs any style, whipped butter, breakfast syrup, breakfast potatoes	
Shrimp and Grits -BR	\$24.95
mushrooms, green onions, shrimp stock, cheddar stone-ground grits	
STIR Chopped Salad -BR	\$15.95
Baja Omelette	\$17.95
peppers, onions, cheese blend, pico de gallo, avocado, Mexican crema, charred salsa, breakfast potatoes	
Charleston Omelette	\$17.95
bacon, green onions, cheese blend, breakfast potatoes	
Country Breakfast	\$18.95
3 eggs any style, breakfast potatoes, cheese grits, biscuit, choice of bacon or sausage	
Eggs Benedict	\$17.95
ham, poached eggs, English muffins, Hollandaise sauce, breakfast potatoes	
Shrimp and Crab Benedict	\$21.95
crab meat, crispy fried shrimp, poached eggs, English muffins, Hollandaise sauce, breakfast potatoes	
Steak Frites -BR	\$27.95
marinated hand-cut sirloin, hand cut fries, hollandaise sauce, 2 eggs any style	
Lobster Crab Cake Breakfast	\$30.95
lobster, lump crab, caper remoulade, 2 eggs any style, arugula, lemon oil, breakfast potatoes	
STIR Seafood Salad -BR	\$24.95
chopped shrimp & lobster, romaine, iceberg, tomato, avocado, radish, citrus vinaigrette, crostini	

Oysters & Raw Bar Brunch

ITEM	PRICE
House Oyster EA -BR raw or steamed - cocktail, horseradish, mignonette	\$3.50
1/2 Dozen House -BR	\$15.00
Dozen House -BR	\$29.00
Specialty Oyster EA -BR	\$4.25
1/2 Dozen Specialty	\$20.50
Dozen Specialty	\$40.00
Tuna Poke Bowl -BR citrus soy-marinated tuna, rice cake, sliced kale, wonton crisps, edamame, cucumbers, carrots, avocado, shaved radish, s...	\$24.95
Vegan Poke Bowl -BR citrus soy-marinated beets & sweet potatoes, rice cake, sliced kale, won-ton crisps, edamame, cucumbers, carrots, avocad...	\$19.95
Seafood Tower	\$81.00
1/2 LB Snow Crab	\$27.95
Char-Broiled Oysters (6) lemon, scampi butter, toasted Parmesan cheese	\$17.95
Oysters Rockefeller (6) spinach, lemon, sambuca, Parmesan cheese	\$17.95

Sides

ITEM	PRICE
SD Broccolini	\$5.95
SD Farro	\$5.95
SD Fresh Cut Fries	\$5.95
SD Fresh Fruit	\$5.95
SD Grilled Asparagus	\$5.95
SD Grits	\$5.95
SD Mac N Cheese	\$5.95
SD Mirepoix	\$5.95
SD Mirepoix and Farro	\$5.95
SD Roasted Potatoes	\$5.95
SD Roasted Root Vegetable	\$5.95

Kids Fare

ITEM	PRICE
Kids Chicken Fingers	\$7.95
Kids Grilled Cheese	\$7.95

ITEM	PRICE
Kids Grilled Fingers	\$7.95
Kids Hamburger	\$7.95
Kids Mac n' Cheese	\$7.95
Kids Breakfast	\$7.95
Kids Cheeseburger	\$7.95

Starters

ITEM	PRICE
Blackened Fish Tacos charred salsa, pico, pickled onions, Cotija cheese, slaw	\$14.95
Parmesan White Truffle Fries hand-cut fries, white truffle oil, Parmesan cheese, ranch	\$11.95
Cheeseburger Egg Rolls house-ground beef, American & Tillamook cheddar cheeses, house pickles, red onion, tomato, 1000 island	\$15.95
Chicken Lettuce Wraps marinated cucumber and carrots, sweet soy jus, water chestnuts, fresh shitake mushrooms, crispy rice sticks, butter lett...	\$15.95
Spicy Tuna Rice Bites sushi rice, cucumbers, furikake, sriracha wonton crisps, pineapple sweet chili sauce	\$16.95

Soups & Salads Lunch

ITEM	PRICE
Caesar Salad -L romaine, crostini, parmesan, caesar dressing	\$11.50
Crab Bisque -L crab, cream, sherry, basil oil, crostini, celery leaves	\$10.95
Iceberg Wedge -L tomatoes, onions, bacon, blue cheese dressing	\$11.50
STIR Chop Salad -L romaine, iceberg, salami, mozzarella, tomato, garbanzo beans, red wine vinaigrette, crostini	\$15.95
Seared Tuna Salad -L carrots, cucumbers, tomatoes, avocado, sriracha potato wontons, kale chips, cilantro miso vinaigrette	\$20.95
Chicken Chop Salad -L romaine, iceberg, salami, mozzarella, tomato, garbanzo beans, red wine vinaigrette, crostini	\$17.50
Pre-Entree Caesar	\$6.95
Pre-Entree Iceberg Wedge	\$6.50
Pre-Entree STIR Chop	\$6.50
STIR Seafood Salad -L chopped shrimp & lobster, romaine, iceberg, tomato, avocado, radish, citrus vinaigrette, crostini	\$23.95

Sandwiches & Burgers Lunch

ITEM	PRICE
BLT and Egg Sandwich -L bacon, lettuce, tomato, mayonnaise, fried egg, hand-cut fries	\$15.50

ITEM	PRICE
Grilled Chicken Sandwich -L pineapple-marinated chicken breast, Swiss-American cheese, iceberg lettuce, tomato, lemon aioli, hand-cut fries	\$15.50
STIR Veggie Burger -L Tillamook cheddar, lettuce, tomato, onion, pickles, lemon aioli, hand-cut fries	\$15.50
Blackened Fish Tacos -L charred salsa, pico, pickled onions, Cotija cheese, slaw, crema, hand-cut fries	\$15.50
Roast Beef Melt -L shaved beef, sourdough, sharp white cheddar, au jus	\$18.95
STIR Steakhouse Burger -L filet and sirloin fresh ground blend, sharp white cheddar cheese, spiced pickle aioli, shredded lettuce, house pickles,...	\$24.95
Tillamook Cheeseburger -L Tillamook cheddar, tomato, lettuce, onion, mayo, pickles, hand-cut fries	\$17.95

Entrees Lunch

ITEM	PRICE
Sesame Steak Bowl -L sesame soy-marinated sirloin, pickled kale, edamame, julienne carrots, marinated cucumbers, green onions, rice cake, fri...	\$21.95
Crispy Mahi Bowl -L housemade pineapple sweet chili sauce, sweet & sour sushi rice, edamame, pineapple, carrots	\$21.50
Chicken Picatta -L white wine, butter, capers, farro with roasted vegetables	\$20.95
Grilled Caprese Chicken -L tomatoes, fresh mozzarella, basil, balsamic reduction, beurre blanc, farro, roasted vegetables	\$20.95
Steak Frites -L marinated hand-cut sirloin, hand-cut fries, housemade steak sauce	\$27.50

Oysters & Raw Bar Lunch

ITEM	PRICE
House Oyster EA -L	\$2.50
1/2 Dozen House	\$10.00
Dozen House Oysters raw or steamed with cocktail, horseradish, & mignonette. fresh daily	\$19.00
Specialty Oyster EA	\$4.25
1/2 Dozen Specialty	\$20.50
Dozen Specialty Oysters	\$40.00
Oysters Rockefeller (6) spinach, lemon, sambuca, Parmesan cheese	\$17.95
Char-Broiled Oysters (6) lemon, scampi butter, toasted Parmesan cheese	\$17.95
Tuna Poke Bowl Entree -L citrus soy-marinated tuna, rice cake, sliced kale, wonton crisps, edamame, cucumbers, carrots, avocado, shaved radish, s...	\$23.50
Vegan Poke Bowl Entree -L citrus soy-marinated beets & sweet potatoes, rice cake, sliced kale, won-ton crisps, edamame, cucumbers, carrots, avocad...	\$19.95
1/2 LB Snow Crab	\$27.95

ITEM	PRICE
Cold Bar Platter	\$47.95
house oysters, steamed shrimp, tuna salad, crostini, cocktail sauce, horseradish	
Kids Fare	
ITEM	PRICE
Kids Chicken Fingers	\$7.95
Kids Grilled Cheese	\$7.95
Kids Grilled Fingers	\$7.95
Kids Hamburger	\$7.95
Kids Mac n' Cheese	\$7.95
Kids Cheeseburger	\$7.95
Kids Grilled Chicken Sandwich	\$7.95
Sides	
ITEM	PRICE
SD Broccolini	\$5.95
SD Farro	\$5.95
SD Fresh Cut Fries	\$5.95
SD Fresh Fruit	\$5.95
SD Grilled Asparagus	\$5.95
SD Grits	\$5.95
SD Mac N Cheese	\$5.95
SD Mirepoix	\$5.95
SD Mirepoix and Farro	\$5.95
SD Roasted Potatoes	\$5.95
SD Roasted Root Vegetable	\$5.95
Add-Ons	
ITEM	PRICE
Add-on Crab Meat	\$12.00
Side of 3 Ravioli	\$10.00
Add 1/4 Avocado	\$2.50
Add 1/2 Avocado	\$4.00
Add Bacon	\$4.00
Sodas & Juice	
ITEM	PRICE

Coke	\$4.95
Diet Coke	\$4.95
Dr. Pepper	\$4.95
Ginger Ale	\$4.95
Grapefruit Juice	\$4.75
House Ginger Ale	\$5.25
Lemonade	\$5.25
Milk	\$4.75
Mocktail	\$6.15
Orange Juice	\$4.95
Pineapple Juice	\$4.95
Shirley Temple	\$5.25
Sprite	\$4.95
Strawberry Lemonade	\$5.25

Coffee & Tea

ITEM	PRICE
Coffee	\$4.95
Decaf Coffee	\$4.95
Hot Tea	\$4.75
Sweet Tea	\$4.95
Unsweet Tea	\$4.95

Bottled Water

ITEM	PRICE
San Pellegrino BTL	\$4.95
Acqua Panna BTL	\$4.95