



HOLD FAST  HAVE FUN

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@STONETHROW\_TAMPA



OYSTERS · FRESH CATCH · BAR

*Stones Throw*

HOLD FAST  HAVE FUN

THE HEIGHTS · TPA · FL

## Snacks & Such

### TOTS AND TENTACLES \$14

fried calamari, crispy tater tots, "bang bang" sauce, pickled peppers, cilantro

### FRIED SHRIMP \$13

butterflied shrimp, sambal cocktail sauce, key lime aioli

### FISH SPREAD \$10

smoked mahi, house gardeniera, crackers, lemon

### CEVICHE MIXTO\* \$16

fresh catch, shrimp, leche de tigre, red onion, cancha, cilantro

### PEEL N EAT \$13

your choice of cold, hot or hot chili

### FRANKIE'S FRIES \$5

crinkle cuts, ketchup  
sub tots +\$2

### GRILLED OYSTERS \$14

garlic butter, bacon, jalapeño, parsley, cheddar

### OYSTERS ON THE HALF SHELL\*\* MKT

half-dozen or dozen, horseradish, cocktail sauce, lemon wedges, saltines

### SEA CRITTER'S GROUPER NUGGETS \$11

battered and fried black grouper, critters tartar sauce

### LOBSTER ROLL \$21

brioche bun, tarragon mayo, lemon, dill chips

## Fresh Catch

MARKET PRICE

CHOOSE YOUR CATCH: FISH, SHRIMP OR CHICKEN

CHOOSE YOUR PREPARATION: FRIED, BLACKENED OR GRILLED

CHOOSE YOUR VESSEL:

### ON A BUN

sesame bun, lettuce, tomato, key lime aioli

### IN A BOWL +\$2

brown rice, black beans, pickled red onion, corn salsa, avocado, cilantro, lime crema

### DOS TACOS

flour tortilla, pineapple pico, chipotle crema, avocado, pickled red onion, cilantro

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS \*\* THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. 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. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN\*\*

## Beer & Wine

### WHITES

Stone Cap Chardonnay \$7  
Donnafugata Sicilia Anthilia \$10  
Kim Crawford Sauvignon Blanc \$11

### BEERS

Narragansett 16oz. \$5  
\*Coors Light \$4  
Corona Light \$5.5  
\*Coppertail Free Dive IPA \$5  
Crooked Thumb Grapefruit Gose \$6  
White Claw Hard Seltzer \$5.5  
High Noon Hard Seltzer \$5.5  
\*ON DRAFT

### BUBBLES & ROSÉ

Le Contesse Prosecco \$9  
Francois Montand Sparkling Rosé \$9  
Francois Montand Blanc de Blancs \$9  
Breezette Cotes de Provence Rosé \$11

### REDS

Stone Cap Cabernet Sauvignon \$7  
Bouchard Bourgogne Reserve Pinot Noir \$11  
Villa Sparina Barbera del Monferrato DOC \$11

## Gintonique

SERVED WITH Q SPECTACULAR TONIC

### THE STATESMAN \$10

Treaty Oak Waterloo #9, juniper, lime, seasonal berries

### THE DEBUTANTE \$11

Hendrick's, rose, lemon peel, cucumber

### THE SCHOLAR \$12

Botanist, thyme, apple, chamomile

## Spritz & Giggles

BUBBLES MAKE EVERYTHING BETTER.  
ENJOY A SPRITZ AND RAISE YOUR SPIRITS!

### APEROL SPRITZ \$10

the classic: Aperol, prosecco, seltzer

### WIMBLEDON SPRITZ \$11

Pimm's #1, fresh strawberry, lemon, sparkling rosé

### BLOOD MOON \$11

Solerno Blood Orange, lime, mint, champagne

## Draft Cocktails

### BLACKBERRY LEMONADE \$11

Light and refreshing blend of Zodiac Vodka, Blackberry and fresh squeezed lemon juice.

### CLASSIC MARGARITA \$10

Corazon Blanco Tequila, fresh squeezed lime juice and agave

## Pick Your Poison

### AGAVE

Artenom Selection 1146 Anejo \$19  
Casa Noble Single Barrel Anejo \$24  
Casamigos Anejo \$16  
\*Cenote Reposado \$15  
\*Corazon Blanco \$8  
Creyente \$12  
Don Julio 1942 \$29  
Fortaleza Reposado \$14  
Leyenda Guerrero \$19  
Leyenda Puebla \$21  
Mezcal Real Minero Espadin \$24  
Milagro Silver \$10  
Montelobos \$12  
Patron Silver \$13  
Sierra Del Tigre \$19  
Tequila Ocho Anejo \$18  
Tequila Ocho Plata \$12  
Tequila Ocho Reposado \$14  
\*Tromba Blanco \$10  
Tromba Reposado \$12  
Tromba Anejo \$15

### WHISK(E)Y

Crown Royal \$11  
Glenfiddich 12 Year \$12  
Jack Daniels \$9  
Maker's Mark \$13  
Monkey Shoulder \$10  
\*Old Forester \$8  
Rittenhouse Rye \$9  
Tullamore Dew \$9  
\*Woodford Reserve \$12

\* Marks the Spot!  
Try one of our favorites!

### GIN

Benham's \$10  
Bols (Genever) \$12  
Bombay Sapphire \$10  
\*Botanist \$12  
Caorunn \$11  
Dark Door \$11  
Elephant Gin \$10  
Farmer's Organic \$10  
\*Hendrick's \$12  
Leopold Bros Gin \$11  
Monkey 47 \$15  
Nikka Coffey Gin \$12  
Nolets \$13  
Scapegrace \$12  
Sipsmith \$10  
St. Augustine \$10  
Tanqueray #10 \$11  
\*Waterloo #9 \$8  
Yaupon Gin \$10

### VODKA

Ciroc \$10  
Crop Organic \$10  
\*Grey Goose \$11  
Manifest Citrus \$10  
\*Reyka \$8  
\*Stoli Cucumber \$10  
Stoli Elit \$12  
Tito's \$10  
Zubrowka \$10  
Zodiac \$9

### RUM

Bacardi 10 \$12  
\*Flor De Cana 4 \$8  
Sailor Jerry \$9  
Zacapa 23 \$16

## MAKE IT A COCKTAIL

### I'M SICK OF THESE DOLPHINS +2

a Stevesie-approved pairing of Campari, rosemary, lemon and pineapple.  
TRY IT WITH RUM OR WHISKEY

### JAGUAR SHARK +2

a bold and invigorating blend of lemon, Cardamaro and ginger beer  
TRY IT WITH GIN OR VODKA

### ZÉ CRAZY EYES +2

stay subtle and spicy with fresh basil, cucumber, habanero shrub, and lime  
TRY IT WITH TEQUILA OR VODKA