

Topic: Food

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Now available: Seasonal features

New seasonally inspired, scratch prepared features are now available through
February 29th

[VIEW MENU](#)

Gather by the fire:

There's nothing quite as welcoming as a fire—and nothing gets mouths watering like wood fire grilling. That's why we use an open flame to cook...pretty much everything. Whether you're craving hand-cut steak, fresh seafood, locally-sourced vegetables, or simply a break from the ordinary, this is your place.

About:

Welcome to Woodbridge:

Stonebridge at Potomac Town Center

15100 Potomac Town Pl Woodbridge, VA 22191

Hours:

Sun-Thurs: 11am-10pm

Fri-Sat: 11am-11pm

Contact us:

703-763-5022

Your table awaits:

Pines of Nowhere is located in Woodbridge at Stonebridge at Potomac Town Center near Wegmans. We are an American Restaurant and Steakhouse known for our scratch kitchen, bold flavors and inviting atmosphere. Enjoy our signature menu items including hand-cut, aged steaks and fresh seafood or our specialty crafted cocktails and select wines. Join us for Happy Hour at the bar or on the patio. We offer top-notch service and upscale dining at a modest price. Reserve your table with us today.

Menu:

CLASSICS

CLAM CHOWDER clams, bacon, potato, celery, oyster crackers \$5

STUFFIES 3 baked top neck clams, smoked linguica, lemon, bread crumbs, house hot sauce \$9

BAKED PIMENTO CRAB DIP jumbo lump crab, Tillamook cheddar, green tabasco, Old Bay crab chips, scallions \$17

NASHVILLE HOT SOFT SHELL griddled white bread, pickled green tomatoes, black garlic honey \$20

SALADS

CRAB COBB jumbo lump crab, iceberg lettuce, hard boiled egg, bacon, avocado, blue cheese, cherry tomatoes \$19

LITTLE GEM CAESAR parmesan, croutons, anchovy \$15

SANDWICHES

Choice of Side

NEW ENGLAND SMASH BURGER 2 ground chuck patties, American cheese, lettuce, tomato, pickle, mayo, potato bun \$16

NORTH SHORE ROAST BEEF bbq sauce, horseradish cream, American cheese, onion roll \$16

LOBSTER ROLL Choice of dressed or buttered, split top bun \$26

CRISPY FISH SANDWICH lettuces, pickled shallot, tartar sauce, chile \$16

FRIED CHICKEN SANDWICH hot honey, smoked cheddar, house pickles, potato bun \$16

PON HAPPY MEAL Choice of sandwich, Cape Cod chips, stuffie, whoppie pie, 12oz

Narragansett lager substitute Lobster Roll / add \$10 must be 21+ \$21

FRESH CATCH PLATE

Build your Fresh Catch Plate by selecting your fish and preferred preparation. Pair your fish with one sauce and two sides.

1. FISH Maryland Rockfish / 25 Flounder / 24 Golden Tilefish / 26

2. PREPARATION Grilled, Charbroiled, Seared

3. SAUCE Red Pepper Romesco, Cilantro Chimichurri, or Lemon, Butter, Caper, Parsley

4. SIDES Pick Two - Cucumber Watermelon Salad, Street Corn Salad, Kaleslaw, Fries,

Mac & Cheese, Grilled Broccoli Rabe

SIDES

CUCUMBER WATERMELON SALAD grilled cucumber, watermelon, feta, almonds, mint \$5

STREET CORN SALAD grilled corn, lime-sriracha mayo, cilantro, queso fresco \$5

KALESRAW lemon-honey vinaigrette, kale, purple cabbage, carrots \$4

GRILLED BROCCOLI RABE grilled broccoli rabe, garlic, chili flake, pine nuts \$5

MAC & CHEESE fontina, parmesan, cheddar, garlic bread crumbs \$5

FAMILY MEAL – SERVES FOUR

Meal offerings will change weekly! Check back for menu changes.

PORCHETTA boned, rolled, and tied slow-roasted pork belly, served with grilled broccoli rabe, Mac & Cheese, parker house rolls, and whoopie pies \$70

OYSTERS

DOZEN UNSHUCKED OYSTERS Choice of local Chesapeake or New England oysters, lemon wedges, cocktail sauce, seasonal mignonette

Events:

Pines of Nowhere proudly hosts events such as buyouts of the restaurant as well as for the patio and private dining room.

3 websites for design inspiration:

<https://firebirdsrestaurants.com/>

<https://www.countrysideamishfurniture.com/>

<https://freshlifeorganics.com/>

Content, goals, and audience:

I want this website to feel very warm, cozy, and rustic, as I picture this restaurant being located in the midwest surrounded by mountains, cabins, and trees. My goals are to have viewers make a reservation, and the audience I feel is middle class/middle age Americans, and maybe outdoorsy people.



















