### Snacks & Small Plates

### House Focaccia | 6

olive oil, balsamic glaze, sea salt

Hummus & Vegetables | 15

pomegranate molasses, toasted sesame, fried garlic, five spice, lemon

Short Rib Egg Rolls | 13

sharp cheddar, sweet soy, horseradish aioli

Lobster Cakes | 17

kabocha squash puree, pickled scallions, thai remoulade

SNI Mussels | 19

bacon, garlic, white wine

### Raw Bar

### Truffle Tuna Poke | 23

small diced ahi tuna, mango, avocado, truffle ponzu, wonton chips

Local Oysters - half dz. 24 | dz. 40

house cocktail sauce, mignonette, hot sauce

Shrimp Cocktail | 16

house cocktail sauce

### Sides

Whipped Potatoes | 7 Romanesco Broccoli | 7 Asparagus | 7 French Fries | 7 Sweet Potato Fries | 9

For room service, take out, or parties of 7 or more, a 20% service charge may be automatically added.

# SHEARWATER RESTAURANT



# 'Maines'

## Horseradish Panko Haddock | 30

white wine herb sauce, fried capers, fried onions, asparagus, whipped potatoes

Maple Bourbon Glazed Salmon | 31

bacon root vegetable hash, micro basil, pickled baby vegetables

Seared Sea Scallops | 35

roasted garlic & onion grits, crispy pancetta, citrus chicken jus, micro salad

Ribeye au Poivre | 47

mashed potatoes, asparagus, fried garlic

Grilled Sweet and Sour Chicken Thighs | 27

leek & potato confit, red pepper puree, rice vinegar glaze

Pan Roasted Snapper | 29

butternut squash puree, rainbow carrots, romanesco broccoli, garlic herb veloute

Boon Island Stew | 41

half lobster tail, scallops, haddock, salmon, mussels, potatoes, cipollini onion, saffron lobster broth, grilled bread

Roasted Corn & Potato Bisque | 19

fried artichokes, lemon herb oil, micro cilantro

Add Lobster Tail to 'Maines' | 21

Each dish is designed with care by the kitchen. Please inquire with your server for possible substituions.

Please inform your server of any allergies or dietary needs prior to ordering.

While we use our utmost vigilance while accommodating these requests- all of our products are prepared in an environment where items containing gluten, dairy, shellfish, peanuts and other known allergens are also being prepared.

### Soups

Seafood Chowder | 12

clams, whitefish, shrimp, bacon, diced potatoes, cream

Roasted Butternut Squash Soup | 15

French Onion Soup | 13

veal broth, chicken jus, brioche, cheese, herbs

### Salads

Roasted Winter Salad | 15

little gem lettuce, delicata, braised cippolini onions, baby carrots, brussels, radish, granny smith apples, garlic basil dressing

SNI Green Salad | 13

house blend greens, cucumber, tomato, carrot, red onion, honey-herb vinaigrette

### Protein Add-Ons:

grilled chicken | +9 grilled shrimp | +11 grilled salmon | +13 seared scallops | +18

### Sandwiches

lobster meat | +MKT

Gallows Point Burger | 21

lettuce, tomato, onion, bacon, sharp cheddar, french fries

Lobster Roll | MKT

mayonnaise, lettuce, grilled brioche roll, french fries

Substitute Sweet Potato Fries +4

Consumption of raw or under cooked foods may increase the risk of foodborne illness.