SHEARWATER RESTAURANT

GALLOWS BAR

Focaccia | 8 whipped lemon herb butter

Thai Roasted Cashews & Almonds | 12 brown sugar, roasted rice powder, ginger, garlic, thai chili, tamarind, cilantro, lime

Herb Marinated Olives | 13 castelvetrano, picoline, kalamata, crushed pine nuts, lemon

SNI RAW BAR

Shrimp Cocktail | 17

Oysters on the Half Shell 1/2 dozen | 22 dozen | 40

Dozen Oysters & 5 Shrimp | 55

2 dozen Oysters & 10 Shrimp | 100

Truffle Poke Bowl | 25 ahi tuna, mango, avocado mousse, truffle ponzu, toasted sesame, wonton chips

SHARE PLATES

Hummus & Veggies | 15 roasted garlic, sumac, cold pressed olive oil, celery, baby carrots, broccolini

> Short Rib Egg Rolls | 14 sweet soy & horseradish cream

Lobster Rangoon | 17 roasted corn, shallot, & micro salad, yum yum sauce

SNI Mussels | 19 pancetta, poblano, mezcal, citrus, garlic, green onion, grilled bread

Jerk Mango Wings | 15 sweet mango glaze, lemon ranch

Truffle Bacon Cheddar Fries | 12 applewood smoked bacon, dubliner cheddar, truffle sea salt, green peppercorn & herbs

Fried Feta | 15 house red sauce, herbs, korean chili flake

SOUPS & SALADS Seafood Chowder | 13 clams, shrimp, whitefish, bacon,

diced potatoes, cream, herbs Onion Soup | 15 beef broth, chicken jus, crostini,

> cheese, herbs Soup du Jour | 12 chef's whim

Green Salad | 13 house blend greens, cucumber, tomato, carrot, red onion, honey-herb vinaigrette

Baby Kale & Caesar Vinaigrette | 14 breakfast radish, cherry tomatoes, parmigiano reggiano, focaccia croutons

Roasted Shiitake, & Pancetta | 17 arugula, almonds, honey herb vinaigrette

'MAINES'

Maple Poblano Salmon | 33 roasted roots, arugula, tomato, radish, verde sauce

Horseradish Panko Haddock | 30 white wine herb sauce, fried capers, shallots, asparagus, whipped potatoes

Grilled Ribeye 48

roasted brussels sprouts, fried baby potatoes, roasted garlic bordelaise

Linguine Alfredo & Confit Chicken | 29

cracked pepper parmesan cream, asiago, grilled bread

Boon Island Stew | 38

haddock, salmon, mussels, shrimp, half lobster tail, potatoes, saffron lobster broth, grilled bread

Five Spice Braised Short Rib | 37 pan roasted broccolini & baby carrots, shiitake mushrooms, whipped potatoes

shiitake mushrooms, whipped potatoes, red wine jus

Twin Tails | MKT

whipped potatoes, asparagus, drawn butter

House Lobster Mac & Cheese | MKT gemelli, lobster meat, sherried bread crumbs

Add Lobster Tail to 'Maines' | 21

SANDWICHES

Gallows Burger | 22 smoked bacon, bibb lettuce, tomato, onion, brioche bun, french fries

Lobster BLT | MKT bibb lettuce, tomato, lemon tarragon aioli, bacon, brioche bun, french fries

> Fish & Chips | 24 tartar sauce, french fries make it a sandwich: lettuce, tomato, brioche bun +3



SIDES 7

Roasted Brussels and Baby Carrots Mashed Potatoes Baby Potatoes Pan Roasted Broccolini Asparagus

Each dish is designed with care by the kitchen; inquire with your server for possible substitutions.

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

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