## GALLOWS BAR

Focaccia | 8
whipped lemon herb butter
Thai Roasted Cashews \& Almonds | 12
brown sugar, ginger, garlic, thai chili, tamarind, cilantro, lime
Miso Marinated Mushrooms | 13 wild mushrooms, sweet miso glaze, crushed cashews, preserved lemon, roasted shallot, scallions

## SOUPS

Seafood Chowder | 13 clams, shrimp, whitefish, bacon, potatoes, cream

French Onion | 15
beef broth, chicken jus, crostini, cheese, herbs

> Soup du Jour | 12
> chef's whim

## SNI RAW BAR

Shrimp Cocktail| 17
house cocktail sauce
Truffle Poke Bowl| 25 ahi tuna, mango, avocado mousse, truffle ponzu, toasted sesame, wonton chips

Oysters on the $1 / 2$ Shell
half dozen 22 | dozen 40
house cocktail sauce, mignonette, hot sauce
SNI Raw Bar Platter | 55
five shrimp cocktail, one dozen oysters, house cocktail sauce, mignonette, hot sauce

Double Platter | 99
ten shrimp cocktail, two dozen oysters, house cocktail sauce, mignonette, hot sauce

## SHARE PLATES

Jerk Mango Wings | 15
sweet mango glaze, lemon ranch
Truffle Bacon Cheddar Fries | 12 applewood smoked bacon, sharp cheddar sauce, truffle sea salt, green peppercorn \& herbs

Fried Feta | 15
house red sauce, korean chili flake

Hummus \& Tabbouleh | 15
vegetables, sumac, tzatziki sauce
Short Rib Egg Rolls | 14
sweet soy \& horseradish cream
Lobster Rangoon | 17
roasted corn, shallot, \& micro salad, yum yum sauce
SNI Mussels | 19
pancetta, white bean, tomato, basil, roasted garlic, italicus rosolio di bergamotto, grilled bread

## SALADS

SNI Green Salad | 13
house blend greens, cucumber, tomato, carrot, red onion, honey-herb vinaigrette
Panzanella Salad | 14
fried croutons, vine ripe tomatoes, roasted garlic, basil, red onion, mozzarella, honey balsamic dressing
Grilled Peach \& Blueberry Salad | 15
arugula, three charm farm goat cheese, toasted pecans, sweet dill \& chive dressing
Protein Add-On:
| grilled chicken +9 | grilled shrimp +11 | pan-seared salmon +13 | lobster meat +MKT

## ‘MAINES'

Grilled Lemon Honey Salmon | 33 zucchini \& summer squash spaghetti, house red sauce, roasted garlic \& shallots

Horseradish Panko Haddock | 30
white wine herb sauce, fried capers, shallots, asparagus, whipped potatoes
Copper Creek Ribeye | 45
mashed potatoes, broccolini, roasted garlic bordelaise
Linguine Alfredo \& Confit Chicken Thigh | 29
cracked pepper parmesan cream, asiago, grilled bread
Boon Island Stew | 38
haddock, salmon, mussels, shrimp, scallops, potatoes, saffron lobster broth, grilled bread

Pan-Seared Statler Chicken | 29
three charm farm chevre cream sauce, wild mushrooms, serrano ham, rice pilaf
Twin Lobster Tails | MKT
mashed potatoes, asparagus, roasted corn \& spring onion beurre blanc, micro herbs
Pan-Seared Scallops | 35
sauteed water spinach, fried tomatoes, roasted fingerlings, roasted chicken jus

## Summer Gnocchi | 28

cherry tomatoes, roasted eggplant, basil, green onion, grapefruit, ricotta, sauce rosa

## Add Lobster Tail to 'Maines' | 21

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

## SANDWICHES \& SUCH

Lobster Roll | MKT
lemon old bay aioli, romaine lettuce, toasted brioche roll, french fries

Fish \& Chips 24 tartar sauce, french fries

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

12 pm to 2 pm Daily:
Sandwich Special with Soup\& Demi Salad | 22

## ODDS \& ENDS | 7

Mashed Potatoes
Roasted Fingerlings French Fries

Zucchini \& Summer Squash Spaghetti
with house red sauce
Sweet Potato Fries

## Pan Roasted Broccolini Sauteed Water Spinach Grilled Asparagus

