SHEARWATER RESTAURANT

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

> Ovsters 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

make it a sandwich: lettuce, tomato, brioche bun +3 Gallows Burger | 22 smoked bacon, cheddar, bibb lettuce, tomato, onion, brioche bun, french fries

2 2

12pm to 2pm Daily: Scial with Soun & Demi Sa

Sandwich Special with Soup & Demi Salad |

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