



# SHEARWATER RESTAURANT

## SNACKS & SHARE PLATES

### Toasted Focaccia | 8

cold-pressed olive oil, aged balsamic, flaky salt, sichuan peppercorn, roasted garlic

### Gordal Olives | 11

herb marinade, preserved lemon, chive dust

### Feta Bites | 15

house marinara, parmesan, herbs

### Spicy Sambal Wings | 17

ginger honey, celery & carrots, lemon dill ranch

### Short Rib Egg Rolls | 15

sweet soy, horseradish crema

### Hummus Plate | 16

marinated olives, green beans, broccolini, peppers, carrot, cherry tomato, roasted garlic, cardamom, garlic oil

### Miso Scalloped Mushrooms | 13

king oyster mushrooms, fried leeks, herb crumb, miso peppercorn cream

### Lobster Rangoons | 17

roasted corn, shallot, micro salad, sweet & spicy chili aioli

## PIZZA

### Three Cheese | 17

### Pepperoni & Bacon | 19

hot honey

### Seafood | 25

pesto, shrimp, scallops

### Classic Veggie | 19

mushrooms, onions, peppers

## SNI RAW BAR

### Shrimp Cocktail | 17

house cocktail sauce

### 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

## SOUPS

### Seafood Chowder | 14

clams, shrimp, whitefish, bacon, potatoes, cream

### French Onion | 15

beef broth, chicken jus, crostini, cheese, herbs

### Soup du Jour | 13

chef's whim

## SALADS

### Spring Revival | 15

little gem lettuce, micro green mix, grapefruit, strawberries, spring onion, chevre cheese, mint strawberry vinaigrette

### Seaside Garden | 14

baby head lettuce, carrot, scallions, tomato, cucumber, french radish, sweet dill & chive dressing

## Protein Add-Ons

grilled chicken | 9

grilled steak tips | 18

grilled shrimp | 13

pan-seared salmon | 15

pan-seared scallops | 21

lobster meat | MKT

tofu | 10

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.

# 'MAINES'

## Hong Kong Style Scallops | 39

lo mein noodles, carrot, snap peas, red peppers, fried ginger, sesame soy glaze, spicy chili crisp

## Boon Island Stew | 33

haddock, salmon, mussels, shrimp, scallops, potatoes, saffron lobster broth, grilled bread

## Horseradish Panko Haddock | 31

potato puree, asparagus, white wine herb sauce, fried leeks & capers

## Pan-Roasted Honey Lemongrass Salmon | 33

yellow pepper puree, new potato, haricot vert, green oil

## Twin Tails | MKT

potato puree, asparagus, drawn butter

## Petit Filet Mignon | 47

miso duxelles puree, oven roasted shallot, potato puree, broccolini, port wine demi-glace

## Garlic Pepper Pork Belly | 27

rice pilaf, thai basil, braised swiss chard, toasted sesame

## Chicken Pomodoro Linguini | 28

parmesan, basil, grilled bread

## Potato Vera Cruz | 28

fingerling potatoes, capers, red onion, olives, roasted shallot, french green beans, yellow pepper puree, cilantro lime butter

## Add Lobster Tail to 'Maines' | 21

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

## LIGHTER FARE

### Ahi Poke Bowl | 25

steamed jasmine rice, cucumber, avocado puree, wakame salad, edamame, shredded carrot, radish, ponzu, toasted sesame

### Garlic Chardonnay Mussels | 21

butter, shallot, garlic, scallion, toasted bread

### Fish & Chips | 24

french fries, tartar sauce

add a brioche bun, lettuce & tomato +3

### Gallows Burger | 22

brioche bun, cheddar, bacon, lettuce, tomato, french fries

### Lobster Roll | MKT

brioche roll, lemon old bay aioli, romaine, french fries

## ODDS & ENDS

### Asparagus | 7

### Haricot Vert | 7

### Broccolini | 7

### Jasmine Rice | 7

### Rice Pilaf | 9

### Potato Puree | 7

### New Potatoes | 7

### French Fries | 5

### Sweet Fries | 8

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