

# SHEARWATER RESTAURANT

## Toasted Focaccia | 8

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

### 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

### 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



### SNACKS & SHARE PLATES

#### Gordal Olives | 11

herb marinade, preserved lemon, chive dust

#### Miso Scalloped Mushrooms | 13

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

#### 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

#### Lobster Rangoons | 17

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

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.

## 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

## POKE BOWL | 18

---

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

### Protein Add-Ons

grilled chicken | 9  
grilled steak tips | 18

grilled shrimp | 13  
pan-seared salmon | 15  
pan-seared scallops | 21

ahi tuna | 11  
lobster meat | MKT  
tofu | 10

## SANDWICHES & SUCH

---

12 pm to 2 pm Daily:

Sandwich Special  
Soup du Jour Cup  
Demi Garden Salad

\$ 22

### SNI Reuben | 19

marble rye, house bacon sauerkraut, corned beef, swiss,  
three thousand island dressing, french fries

### Gallows Burger | 22

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

### Lobster Roll | MKT

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

### Fish & Chips | 24

french fries, tartar sauce

add a brioche bun, lettuce & tomato +3

## PIZZA

---

### Three Cheese | 17

### Pepperoni & Bacon | 19

hot honey

### Seafood | 25

pesto, shrimp, scallops

### Classic Veggie | 19

mushrooms, onions, peppers

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'

---

Garlic Chardonnay Mussels | 19  
butter, shallot, white wine, scallion, toasted 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

Boon Island Stew | 33  
haddock, salmon, mussels, shrimp, scallops, potatoes, saffron lobster broth, grilled bread

Twin Lobster Tails | MKT  
potato puree, asparagus, drawn butter

Chicken Pomodoro Linguini | 28  
parmesan, basil, grilled bread

Petit Filet Mignon | 47  
miso duxelles puree, oven roasted shallot, potato puree, broccolini, port wine demi glace

Potato Vera Cruz | 28  
fingerling potatoes, capers, red onions, 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.

## ODDS & ENDS

---

Asparagus | 7

Jasmine Rice | 7

New Potatoes | 7

French Fries | 5

Haricot Vert | 7

Broccolini | 7

Potato Puree | 7

Sweet Fries | 8

---

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.