

SHEARWATER

SNACKS & SHARE PLATES

Toasted Focaccia | 8

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

Marinated Gordal Olives | 11 herb marinade, preserved lemon, chive dust

Honey Roasted Almonds | 10

Feta Bites | 15 house marinara, parmesan, herbs

Citrus Sambal Wings | 17 ginger honey, lemon dill ranch

Short Rib Eggrolls | 15 sweet sov. horseradish crema

Hummus Plate | 16

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

Miso Scalloped Mushrooms | 13

king ovster 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

'MAINES'

Hong Kong Style Scallops | 39 lo mein noodles, carrot, snap peas, red peppers, fried ginger, sesame soy glaze

Boon Island Stew | 33

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

Horseradish Panko Haddock | 31 potato puree, grilled asparagus, white wine herb sauce, fried leeks & capers

Pan-Roasted Honey Lemongrass Salmon | 35 yellow pepper puree, new potato, haricot vert, green oil, salmon roe

Twin Tails | MKT potato puree, asparagus, drawn butter

Petit Filet Mignon | 49

miso duxelles puree, oven roasted shallot, potato puree, asparagus, 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

baby 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 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