

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



SHARE PLATES

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 soy, horseradish crema

Hummus Plate | 16
marinated olives, green beans, broccolini, peppers,
carrot, cherry tomato, 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

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

shallot, white wine, scallion, toasted 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

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 | 49

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

Potato Vera Cruz | 28

baby 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.