



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

Sweet Heat Wings | 17
celery & carrots, lemon dill ranch

Short Rib Egg Rolls | 15
sweet soy, horseradish crema

Hummus Plate | 16
marinated olives, 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

Mussels, Bacon & Cream | 21
shallot, garlic, scallion, toasted bread

FLATBREADS

Three Cheese | 16
marinara, cheese blend, fresh mozzarella

Bacon & Italian Sausage | 18
marinara, cheese blend, ricotta, arugula & spinach,
hot honey

Spicy Chicken Cashew | 18
thai cashew sauce, jalapenos, chicken, shallots,
chili crisp, micro greens

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

Ahi Poke Bowl | 25
steamed jasmine rice, cucumber, avocado puree,
wakame salad, edamame, shredded carrot, radish,
ponzu, toasted sesame

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

Sour Cherry & Mozz | 15
spinach & arugula blend, cilengenes, cherries,
toasted almonds, pancetta wheel, sherry almond
tarragon vinaigrette

Little Gem Caesar | 15
parmesan cheese, croutons, caesar dressing

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..... | 15
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 pea, red pepper, fried ginger, sesame soy glaze, spicy chili crisp

Boon Island Stew | 35

haddock, salmon, mussels, shrimp, scallop, potato, 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, herbs

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

Statler Chicken | 28

mediterranean cream sauce, sun-dried tomato, artichoke, carolina gold rice, fennel oil

Chicken Pomodoro Linguini | 28

parmesan, basil, grilled bread

Mediterranean Penne | 26

mediterranean cream sauce, asparagus, haricot vert, broccolini, shaved parmesan

Add Lobster Tail to 'Maines' | 21

steamed, drawn butter, lemon

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

SANDWICHES & SUCH

Fish & Chips | 24

french fries, tartar sauce

add a brioche bun, lettuce & tomato +3

Lobster Roll | MKT

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

Gallows Burger | 22

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

SUBSTITUTE:

Sweet Potato Fries | +3

Vegetable | +3

Demi Salad | +5

Fruit Cup | +5

ODDS & ENDS

Asparagus | 7

Jasmine Rice | 7

New Potatoes | 7

Haricot Vert | 7

Carolina Rice | 9

French Fries | 5

Broccolini | 7

Potato Puree | 7

Sweet Fries | 8

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