

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

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

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

Sour Cherry & Mozz | 15
spinach & arugula blend, cilinogenes, 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

POKE BOWL | 18

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

PROTEIN ADD-ONS

Ahi Tuna..... | 9
Grilled Chicken..... | 9
Grilled Steak Tips..... | 15
Grilled Shrimp..... | 13
Pan-Seared Salmon..... | 15
Pan-Seared Scallops..... | 21
Lobster Meat..... | MKT
Tofu..... | 10

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

SANDWICHES & SUCH

**12 p m to 2 p m
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,
served with french fries

Gallows Burger | 22
brioche bun, cheddar, bacon, lettuce, tomato,
onion, served with french fries

Lobster Roll | MKT
brioche roll, lemon old bay aioli, romaine,
served with french fries

Fish & Chips | 24
tartar sauce, served with french fries
add a brioche bun, lettuce & tomato +3

SUBSTITUTE:

Sweet Potato Fries | +3
Vegetable | +3
Demi Salad | +5
Fruit Cup | +5

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'MAINES'

Mussels, Bacon & Cream | 21

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, herbs

Boon Island Stew | 35

haddock, salmon, mussels, shrimp, scallop, potato, saffron lobster broth, grilled bread

Twin Lobster 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.

ODDS & ENDS

Asparagus | 7

Haricot Vert | 7

Broccolini | 7

Jasmine Rice | 7

Carolina Rice | 9

Potato Puree | 7

New Potatoes | 7

French Fries | 5

Sweet Fries | 8

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