

## 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

Fried Calamari | 16 spicy lemon sauce, pickled red onion, tomatillo, jalapeno & fresno peppers

Lobster Rangoons | 17 roasted corn, shallot, micro salad, sweet & spicy chili aioli

Bang Island Mussels | 21 bacon, cream, 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

Roasted Garlic & Pepperoni | 18 mozzarella & provolone cheese blend, pickled tomatillo relish

#### **SNI RAW BAR**

Shrimp Cocktail | 17

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

A h i 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

## **SALADS**

Sour Cherry & Mozz | 15 spinach & arugula blend, cilingenes, 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, white balsamic raspberry vinaigrette

## **PROTEIN ADD-ONS**

Grilled Chicken	9
Grilled Steak Tips	15
Grilled Shrimp	13
Pan-Seared Salmon	15
Pan-Seared Scallops	21
Lobster Meat	MKT

# 'MAINES'

39

Hong Kong Style Scallops

lo mein noodles, carrot, snap pea, red pepper, fried ginger, sesame soy glaze, spicy chili crisp Boon Island Stew haddock, salmon, mussels, shrimp, scallop, potato, saffron lobster broth, grilled bread Horseradish Panko Haddock potato puree, asparagus, white wine herb sauce, fried leeks & capers Pan-Roasted Honey Lemongrass Salmon vellow pepper puree, new potato, haricot vert, herbs Twin Tails | MKT potato puree, asparagus, drawn butter Copper Creek Ribeye 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 parmesan, basil, grilled bread Mediterranean Penne | 26 mediterranean cream sauce, asparagus, haricot vert, broccolini, shaved parmesan Lobster Tail to 'Maines' Add 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 Lobster Roll | MKT Gallows Burger | 22 brioche bun, cheddar, bacon, lettuce, french fries, tartar sauce brioche roll, lemon old bay aioli, romaine, tomato, onion, french fries french fries add a brioche bun, lettuce & tomato +3 SUBSTITUTE: Sweet Potato Fries | +3 Vegetable | +3 Demi Salad | +5 Fruit Cup | +5 **ODDS & ENDS** New Potatoes | 7 Asparagus | 7 Jasmine Rice | 7 French Fries | 5 Carolina Rice | 9 Haricot Vert | 7

Potato Puree | 7

Sweet Fries | 8

Broccolini | 7