

### SHEARWATER RESTAURANT

#### **SNACKS & SHARE PLATES**

#### Toasted Focaccia | 8

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

Fried Stuffed Olives | 11 blue cheese stuffed olives

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 naan bites, baby carrot, celery, cherry tomato, cucumber, smoked paprika, sesame, olive oil, maldon sea salt

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 & Pepperoni | 18 marinara, cheese blend, ricotta, hot honey

Margherita | 18 marinara, oven dried tomato, basil, fresh mozzarella

#### **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
Grilled Salmon	15
Pan-Seared Scallops	21
Lobster Meat	MKT

## '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 mashed potatoes, asparagus, white wine herb sauce, fried leeks & capers

Grilled Hickory Salmon | 33 sweet potato, bacon & onion hash, broccoli rabe, hickory maple beurre blanc

Twin Tails | MKT mashed potatoes, asparagus, drawn butter

Copper Creek Ribeye | 47 oven roasted shallot, mashed potatoes, broccoli rabe, port wine demi-glace

Statler Chicken | 28 kabocha squash & purple cauliflower purees, wilted spinach, forbidden rice

Chicken Pomodoro Linguini | 28 parmesan, basil, grilled bread

Autumn Gnocchi | 26 coconut squash puree, spinach, caramelized onions, & oven roasted tomatoes

# 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 | 25 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

Fruit Cup | +5

#### SUBSTITUTE:

#### **ODDS & ENDS**

Asparagus | 7
Broccoli Rabe | 7

Jasmine Rice | 7
Forbidden Rice | 9
Mashed Potatoes | 7

New Potatoes | 7 French Fries | 5

Sweet Fries | 8