



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

SNACKS & SHARE PLATES

Hummus Plate | 16

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

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

Fried Calamari | 16

pickled red onion, tomatillo &
fresno peppers, spicy lemon sauce

Lobster Rangoons | 17

roasted corn, shallot, micro salad,
sweet & spicy chili aioli

Bang Island Mussels | 21

bacon, cream, shallot, garlic, scallion,
toasted bread

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.

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

FLATBREADS

Three Cheese | 16
marinara, cheese blend, fresh mozzarella

Bacon & Pepperoni | 19
marinara, cheese blend, ricotta, hot honey

Margherita | 19
marinara, oven dried tomato, basil, fresh mozzarella

SALADS

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

Cobb | 18
blended baby greens, cherry tomatoes, bacon, roasted sweet corn, crumbled blue cheese, diced egg, lemon dill ranch dressing

POKE BOWL | 18

steamed jasmine rice, cucumber, avocado mash, 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

Grilled Salmon..... | 15
Pan-Seared Scallops..... | 21
Lobster Meat..... | MKT

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SANDWICHES & SUCH

12pm to 2pm Daily:

Sandwich of the Day, 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

Caesar Wrap | 15

little gem lettuce, shaved parmesan, croutons, caesar dressing
served with french fries

add chicken +9

add steak +15

Turkey Swiss Jr. Club | 17

roasted turkey, swiss, lettuce, tomato, bacon, mayonnaise
served with french fries

Lobster Roll | MKT

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

Gallows Burger | 22

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

Sweet Heat Chicken | 22

grilled chicken, brioche bun, lettuce, tomato, onion,
served with french fries

Salmon BLT | 24

sweet & spicy aioli, lettuce, tomato, bacon,
rosemary focaccia
served with french fries

Fish & Chips | 25

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

'MAINES'

Horseradish Panko Haddock | 31

roasted fingerling potatoes, asparagus, white wine herb sauce, fried leeks & capers

Pan-Seared Hickory Salmon | 33

roasted fingerling potatoes, broccoli rabe, hickory maple butter

Boon Island Stew | 35

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

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