



STAGE NECK
INN

SHEARWATER RESTAURANT

SNACKS & SHARE PLATES

Toasted Focaccia | 8

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

Brussels & Feta | 16

pickled leeks, honey dijon vinaigrette

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 & fresno peppers

Lobster Rangoons | 17

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

SNI Little Neck Clams | 23

chorizo, stewed onions & garlic, fresh herbs, focaccia

Seared Tenderloin Carpaccio | 21

croasted garlic oil, sweet shoyu sauce, arugula, confit shallot, sour apple & beet jam, flaky salt, preserved egg yolk, house sesame crackers

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

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 mash, 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

Cobb | 18

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

Golden Beet | 16

spinach & watercress blend, fried chèvre croquette, pickled sweet onion, sesame-almond crumb, honey dijon vinaigrette

Seaside Garden | 14

baby head lettuce, carrot, scallions, tomato, cucumber, french radish, white balsamic raspberry vinaigrette

PROTEIN ADD-ONS

Grilled Chicken..... | 9

Grilled Steak Skewers..... | 15

Grilled Shrimp..... | 13

Grilled Salmon Skewers..... | 15

Pan-Seared Scallops..... | 21

Lobster Meat..... | MKT

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'

Scallops Mediterraneo | 41
saffron lobster cream sauce, roasted sunchoke, spinach, garbanzo,
oven-roasted tomato, crunchy herb topping

Boon Island Stew | 37
haddock, salmon, little neck clams, argentinian shell-on shrimp, scallop, potato,
saffron lobster broth, grilled bread

Horseradish Panko Haddock | 33
mashed potatoes, asparagus, white wine herb sauce, fried leeks & capers

Lemon Miso Salmon | 34
preserved lemon & miso cream, dashi broth, charred savoy cabbage, roasted carrots,
miso herb orzo

Twin Tails | MKT
mashed potatoes, asparagus, drawn butter

Copper Creek Ribeye | 49
roasted king oyster mushroom, mashed potatoes, asparagus, au poivre

Statler Chicken | 29
pickled leeks, english pea puree, fried new potatoes, chicken crisp compound butter,
crispy chicken crisp, sichuan peppercorn, dried orange dust

Short Rib | 39
sweet onion puree, mashed potatoes, pan-roasted kale, natural jus

Chili Garlic Linguine & Clams | 29
roasted garlic butter, caramelized onion jam, parmigiano reggiano, focaccia

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

SUBSTITUTE:

Sweet Potato Fries | +3

Vegetable | +3

Demi Salad | +5

Fruit Cup | +5

ODDS & ENDS

Asparagus | 7

Jasmine Rice | 7

Sweet Fries | 8

Kale | 7

Mashed Potatoes | 7

French Fries | 5

New Potatoes | 7

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