



STAGE NECK
INN

SHEARWATER RESTAURANT

SNACKS & SHARE PLATES

Toasted Focaccia | 8
roasted garlic butter

*** 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

**** Tenderloin Carpaccio | 21**
roasted 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 | 26**
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 chevre croquette,
pickled sweet onion, sesame-almond crumb,
honey dijon vinaigrette

*** Seaside Garden | 14**
blended baby greens, carrot, scallions, tomato, cucumber,
french radish, white balsamic raspberry vinaigrette

PROTEIN ADD-ONS

*** Grilled Chicken..... | 9**
*** Grilled Tenderloin Skewer.... | 15**
*** Grilled Shrimp..... | 13**
*** Grilled Salmon Skewer..... | 15**
*** Pan-Seared Scallops..... | 21**

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.

Gluten Free:

* is prepared gluten free ** can be prepared gluten free with modifications

'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,
chicken rind, 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, parmigiano reggiano, chili crisp, 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

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

SUBSTITUTE:

Sweet Potato Fries | +4 Vegetable | +3 Fruit Cup | +5

ODDS & ENDS

* Asparagus | 7
* Kale | 7

* Jasmine Rice | 7
* Mashed Potatoes | 7
* New Potatoes | 7

Sweet Fries | 9
* French Fries | 7

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