



SHEARWATER RESTAURANT

Toasted Focaccia | 8
roasted garlic butter

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

* Sweet Heat Wings | 17
celery & carrots, lemon dill ranch

Short Rib Egg Rolls | 15
sweet soy, horseradish crema

* Brussels & Feta | 16
pickled leeks, honey dijon vinaigrette

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

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

** SNI Little Neck Clams | 23
chorizo, stewed onions & garlic, fresh herbs, focaccia

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

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

*AHI POKE BOWL | 26

steamed jasmine rice, cucumber, avocado
mash, wakame salad, edamame, shredded
carrot, radish, ponzu, toasted sesame

SUBSTITUTE:

Grilled Chicken
Grilled Steak Skewers +4
Grilled Shrimp +2
Grilled Salmon Skewers +4
Pan-Seared Scallops +10

**SALMON SKEWER BOWL | 26

steamed jasmine rice, umami blend,
carrot & ginger wakame, crispy shallots,
sweet soy glaze, sweet chili aioli

SALADS

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

** Caesar Salad | 16
romaine lettuce, shaved parmesan, croutons

* 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
* Ahi Tuna..... | 11

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

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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

romaine 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

**Gallows Burger | 22

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

**Pho Chicken | 22

grilled chicken, baguette, lettuce, cilantro, shredded carrot,
onion, pho broth for dipping, 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 | +4 Vegetable | +3 Fruit Cup | +5

'MAINES'

Horseradish Panko Haddock | 31

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

*Pan-Seared Salmon | 33

roasted fingerling potatoes, asparagus, cajun lemon cream

**Boon Island Stew | 35

haddock, salmon, little neck clams, argentinian shell-on shrimp, scallop, potato,
saffron lobster broth, focaccia

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