



STAGE NECK  
INN

# SHEARWATER RESTAURANT

## SNACKS & SHARE PLATES

**Toasted Focaccia | 8**  
olive oil, balsamic glaze, maldon salt

**\* 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

**\* Duck Poutine | 16**  
confit duck leg, demi-glace, cheddar curd

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

**\*\* SNI Mussels | 23**  
smoked tomato and garlic butter broth, chardonnay,  
lemon peel, herbs, focaccia

## 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

**\*\* Caesar Salad | 16**  
romaine lettuce, shaved parmesan, croutons,  
caesar dressing

**\* Seaside Garden | 14**  
blended baby greens, carrot, scallions, tomato, cucumber,  
french radish, honey balsamic 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**  
**\* Lobster Meat..... | 35**

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'

\* Champagne Scallops | 41  
potato gnocchi, pancetta pepato, coppa stagionata,  
spinach, champagne cream sauce

\*\* Boon Island Stew | 37  
haddock, salmon, mussels, jumbo shrimp, scallop, potato,  
saffron lobster broth, grilled bread

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

Grilled Honey Garlic Salmon | 34  
sesame noodles, zucchini, summer squash, bean sprouts,  
carrot, fried shallots

\* Twin Tails | MKT  
mashed potatoes, asparagus, drawn butter

\* Copper Creek Ribeye | 49  
oakwood shiitake mushrooms, mashed potatoes, asparagus, au poivre

\* Pan Seared Chicken Thighs | 29  
corn silk pan jus, roasted sweet corn puree, Three Charm Farm chevre cheese,  
baby zucchini, roasted baby potatoes, chive oil

\* Garlic Herb Gnocchi (V) | 22  
fresh herbes, roasted garlic, shallot, spinach, tomatoes, vegan coconut butter

Penne Alla Vodka | 27  
house marinara, cream, parmesan, basil, 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 | +4    Vegetable | +3    Fruit Cup | +5

## ODDS & ENDS

\* Mashed Potatoes | 7  
\* Fingerling Potatoes | 7

\* Asparagus | 7  
\* Spinach | 7  
\* Baby Zucchini | 7

Sweet Fries | 9  
\* French Fries | 7

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