STAGE NECK INN

SHEARWATER RESTAURANT

SNACKS & SHARE PLATES

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

Fried Feta Bites | 16
house marinara, parmesan, fresh basil

***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

Spinach & Artichoke Dip | 16
served with tortilla chips

Crab Rangoon Nachos | 17
mozzarella, sweet chili sauce, sweet soy, scallion, toasted sesame, fried shallots

****SNI Mussels | 23**
red Thai curry, coconut milk, garlic, lemongrass, ginger, grilled 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 ranch dressing

***Golden Beet | 16**
arugula, Three Charm Farm feta, candied pecans, craisins, apple cider vinaigrette

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

available dressings: honey balsamic vinaigrette, lemon ranch, 3000 island, apple cider vinaigrette, italian

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'

Hong Kong Style Scallops | 41
lo mein noodles, carrot, snap pea, red pepper, fried ginger, sesame soy glaze, spicy chili crisp

****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

****Salmon & Kimchi Fried Rice | 34**
eggs, bean sprouts, green onion, broccolini. sweet soy

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

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

***Brick Chicken Mole | 29**
pan roasted pumpkin, fried purple potato, salsa blanca, pickled fresno chilies

***Autumn Risotto (V) | 22**
red kabocha squash risotto, roasted carrot, maple coconut butter, garlic herb crumbs
add chicken 9 salmon 15 steak 15 shrimp 13 scallops 21

Penne Alfredo | 25
garlic & parmesan cream sauce, grilled focaccia
add broccolini 7 chicken 9 salmon 15 steak 15 shrimp 13 scallops 21

***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

Sweet Fries | 9
***French Fries | 7**
***Mashed Potatoes | 7**
***Fingerling Potatoes | 7**
***Kimchi Fried Rice | 9**
***Asparagus | 7**
***Broccolini | 7**

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