SHEARWATER RESTAURANT

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

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

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

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

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
Lobster Meat +25

SALADS

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

***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

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

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

SANDWICHES & SUCH

12pm to 2pm Daily:
Sandwich of the Day, Soup du Jour Cup & Demi Garden Salad
$22

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

Buffalo Chicken Wrap | 18
romaine lettuce, grilled chicken, tomato, lemon ranch, served with french fries

**French Dip | 21
thin shaved roast beef, caramelized onions, cheddar cheese, toasted sub roll, side of au jus, served with french fries

**Turkey BLT Wrap | 17
roasted turkey, lettuce, tomato, bacon, sliced avocado, lemon dill ranch, served with french fries

**SNI Reuben | 19
marble rye, house bacon sauerkraut, corned beef, swiss, three thousand island dressing, served with french fries

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

**Salmon Skewer Bowl | 26
steamed jasmine rice, umami blend, carrot & ginger wakame, crispy shallots, sliced avocado, sweet soy glaze, sweet chili aioli

**Boon Island Stew | 35
haddock, salmon, mussels, jumbo shrimp, scallop, potato, saffron lobster broth, focaccia

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