

# SHEARWATER

AT STAGE NECK INN

Executive Chef  
Corey Nachampassak



Executive Sous Chef  
Nathan Godfrey

## House Baked Bread with whipped herb butter | 4

Honey Soy Roasted Cashews | 5

Herb Marinated Olives | 5

House Pickled Vegetables | 5

Sampler of cashews, olives, and pickled vegetables | 12

Short Rib Egg Rolls | 10  
sweet soy glaze, horseradish aioli

Sweet Heat Wings | 12  
pickled vegetables, lemon ranch dressing

Crab Cakes | 13  
fresh herbs, fried leeks, remoulade

Truffle Ranch Fries | 8  
ranch powder, truffle sea salt

Shrimp Cocktail | 14  
cocktail, horseradish

Local Oysters | half dz. 21 | dz. 36  
cocktail, mignonette, hot sauce

.....

Maine Clam Chowder | 10  
potato, chopped bacon, herbs, cream

Soup du Jour | 8

Onion Soup | 10  
veal broth, onions, crostini, swiss

Simple Green Salad | 12  
greens, cucumber, roasted tomato, carrot, onion, choice of dressing

Roasted Beet Salad | 13  
arugula, radicchio, feta, red beets, candied pecans, dried apples, sweet apple dressing

Spring Panzanella | 13  
English peas, asparagus, fennel, green onion, fried croutons, burrata, honey balsamic dressing, olive oil

Ahi Poke Bowl | 23

ponzu, jasmine rice, avocado mousse, edamame, cucumber, red cabbage, wakame

Mussels | 17

house made chorizo, spring onion, sweet peppers, fresh herbs

Smoked Turkey Focaccia | 15

sharp cheddar, field greens, pickled onions, whole grain mustard aioli, french fries

SNI Reuben | 17

house corned beef, Swiss cheese, sauerkraut, 1000 island dressing, french fries

Gallows Point Burger | 18

American Wagyu beef, potato bun, sharp cheddar, bacon, lettuce, tomato, red onion, french fries

Lobster Sliders | MKT

brioche slider buns, greens, dijonnaise, french fries

Haddock Fish n' Chips | 21

IPA batter, french fries, coleslaw, creole tartar  
add potato bun with lettuce and tomato | +2

Substitute sweet potato fries or onion rings | +3

.....

Add Grilled Lobster Tail to 'Maines' | 18

Panko Crusted Haddock | 27

horseradish rub, white wine herb sauce, mashed potatoes, asparagus, fried leeks, capers

Salmon & Spicy Harissa | 27

baby potatoes, grilled radicchio, herb chicken crumble

Boon Island Stew | 31

daily catch, scallops, shrimp, mussels, crab, grilled focaccia

Steak Frites | 34

garlic and herb marinated sirloin, seasoned fries, asparagus, peppers, onions

Lemon Chicken | 26

cannellini beans, artichoke, broccolini, new potato, lemon chicken jus, feta gremolata

Twin Tails | 44

two grilled lobster tails, mashed potatoes, asparagus

Maine's 'Original' | MKT

\*\*based on availability\*\*

lazy or steamed lobster, mashed potatoes, asparagus

Spicy Crab Fried Rice | 20

red crab, peas, egg, leeks, truffle soy sauce, fresh herbs

Snacks & Small Plates

Medium Plates

Soups & Salads

'Maines'

### Protein Add Ons:

| chicken +7 | shrimp +10 | salmon +11 | scallops +15 | lobster salad +MKT |

For parties of 8 or more, a 20% service charge for your server may be automatically added.

Consumption of raw or under cooked foods may increase the risk of foodborne illness.

Please inform your server if you have any allergies or special dietary needs.