

SHEARWATER

AT STAGE NECK INN

Executive Chef
Corey Nachampassak



Executive Sous Chef
Nathan Godfrey

House Baked Bread with whipped herb butter | 5

Honey Soy Roasted Cashews | 5

Marinated Mushrooms | 5

House Pickled Vegetables | 5

cashews, mushrooms, and pickled vegetables trio | 12

Shrimp Chips | 5

ranch vinegar powder, aleppo pepper, herbs

Short Rib Egg Rolls | 10

sweet soy glaze, horseradish aioli

Sweet Heat Wings | 12

pickled vegetables, lemon ranch dressing

Jumbo Crab Cake | 13

fresh herbs, fried capers, remoulade

Fried Feta | 11

fresh herbs, black pepper honey

Shrimp Cocktail | 16

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 | 9

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Simple Green Salad | 12

greens, cucumber, cherry tomatoes, carrot, onion,
choice of dressing

Wedge | 13

iceberg lettuce, crumbled blue cheese, bacon, cherry tomato,
scallion, lemon ranch

Watermelon Salad | 14

feta, arugula, cilantro, balsamic glaze, olive oil

Blueberry Panzanella | 13

mozzarella pearls, blueberries, cucumber, pickled onion, fried
croutons, honey balsamic dressing

Margherita Flatbread | 18

tomato, mozzarella, parmesan, basil, pesto

Curry Cauliflower | 14

sunbutter sauce, crispy onions, toasted sunflower seeds

Snacks & Small Plates

Garden Plates

Medium Plates

'Maines'

Ahi Tuna Poke Bowl | 24

pickled onion, cherry tomato, smashed avocado, red cabbage,
ginger, rice, ponzu, seaweed salad, fried wontons

Coconut Curry Mussels | 17

red curry, ginger, herbs, grilled crostini

Duck Confit | 19

pickled ginger salad, fried garlic & shallot, grape must

Smoked Turkey Ciabatta | 15

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

SNI Reuben | 17

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, dijonaise, french fries

Haddock Fish n' Chips | 21

IPA batter, french fries, coleslaw, tartar sauce

add potato bun with lettuce and tomato | +2

Substitute sweet potato fries or onion rings | +3

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Add Lobster Tail to 'Maines' | 18

Panko Crusted Haddock | 28

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

Blackened Salmon | 29

mango pineapple salsa, asparagus, fried baby potatoes

Boon Island Stew | 34

fisherman's broth, swordfish, salmon, haddock, scallops, shrimp,
mussels, grilled crostini

Char-Grilled Ribeye | 49

14 oz. ribeye, mashed potatoes, asparagus, shiitake glaze

Grilled Swordfish | 34

black rice, broccoli medley, red curry sauce

Braised Chicken Thigh | 26

pan jus, wild rice pilaf, red cabbage broccoli slaw, fried garlic

Twin Tails | 44

two grilled lobster tails, mashed potatoes, asparagus

Maine's 'Original' | MKT

lazy or steamed lobster, mashed potatoes, asparagus

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.