

SHEARWATER

AT STAGE NECK INN

Executive Chef
Corey Nachampassak



Executive Sous Chef
Nathan Godfrey

Snacks & Small Plates

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

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

Sweet Heat Wings | 12
pickled vegetables, lemon ranch dressing

Jumbo Crab Cake | 13
fried capers, remoulade, fresh herbs

Calamari | 15
bacon crumble, banana peppers, sweet chili aioli

Fried Feta | 11
black pepper honey, fresh herbs

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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Garden Plates

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
fried feta, arugula, cilantro, balsamic glaze, olive oil

Margherita Flatbread | 18
tomato, mozzarella, parmesan, basil, pesto

Fried Brussels Sprouts | 14
spiced goat cheese spread, honey drizzle

Medium Plates

Ahi Tuna Poke Bowl | 24
edamame, cherry tomato, smashed avocado, red cabbage,
ginger, rice, ponzu, seaweed salad, fried wontons

Coconut Curry Mussels | 17
red curry, ginger, basil, grilled crostini

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
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, 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, braised kale, fried baby potatoes

Boon Island Stew | 34
fisherman's broth, swordfish, salmon, haddock, scallops, shrimp,
mussels, grilled crostini

Char-Grilled Ribeye | 45
14 oz. ribeye, mashed potatoes, asparagus, shiitake glaze

Grilled Swordfish | 32
forbidden rice, broccoli medley, red curry sauce

Statler Chicken | 27
Shao Xing wine, fried baby potatoes, pickled rhubarb salad,
fried garlic

Scallops with Duck Fried Rice | 33
confit duck, bean sprouts, crispy shiitakes, egg, red miso

Twin Tails | 44
two baked lobster tails, mashed potatoes, asparagus

Maine's 'Original' | MKT
lazy or steamed lobster, mashed potatoes, asparagus

'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.