

SHEARWATER

AT STAGE NECK INN

Executive Chef
Corey Nachampassak



Executive Sous Chef
Nathan Godfrey

House Baked Bread with whipped herb butter | 5

Snacks & Plates to Share

- House Soy Roasted Cashews | 5
tamari, Aleppo pepper, Chinese Five spice
- House Kimchi | 5
gochuchang, Fresno chili, nappa cabbage, anchovy
- Sweet Heat Wings | 12
lemon ranch dressing
- Lobster Cake | 16
butternut squash puree, pink peppercorn
- Fried Brussels Sprouts | 14
spiced goat cheese spread, honey drizzle
- Charcuterie & Cheese | 18
Bresaola, Tasso, prosciutto, Irish cheddar, smoked gouda, black pepper honey, horseradish dijon sauce, crostini
- Autumn Tuna Bowl | 24
curry squash puree, house kimchi, pickled ginger, tobiko, wakame, jasmine rice, ponzu, wonton strips
- Roquefort & Bacon Mussels | 19
spinach, roasted shallots, thyme, lemon peel, grilled focaccia
- Truffle Mushroom Flatbread | 18
Shiitake mushrooms, thyme, white cheddar, truffle oil, cured egg yolk
- Shrimp Cocktail | 16
cocktail, horseradish
- Local Oysters | half dz. 21 | dz. 36
cocktail, mignonette, hot sauce

.....

Soups & Salads

- Maine Clam Chowder | 10
potato, chopped bacon, herbs, cream
- Onion Soup | 11
veal broth, onions, crostini, swiss
- Coconut Squash Soup | 10
Thai curry, roasted pecans, candied chilies
- Simple Green Salad | 12
greens, cucumber, cherry tomatoes, carrot, onion, choice of dressing
- Fall Salad | 13
spinach, baby leaf lettuce, roasted butternut & carrots, Marcona almonds, dried cranberries, apple shallot dressing

Protein Add Ons:

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

Medium Plates

- Kimchi Reuben | 17
corned beef, house spiced cabbage, Swiss cheese, sweet chili aioli, brioche bun, french fries
- Gallows Point Burger | 18
cheddar, bacon, lettuce, tomato, red onion, brioche bun, 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 | +3
- Substitute sweet potato fries or onion rings | +3**
- Pan-fried Gnocchi | 26
roasted corn bisque, crispy mushrooms, scallion oil
- Crispy Fried Chicken Thighs | 23
baby kale, root vegetables, crispy onions, tomato balsamic glaze, corn bread
- Braised Short Rib | 29
mashed potatoes, broccoli medley, red wine jus, fried shallots

.....

Add Lobster Tail to 'Maines' | 18

'Maines'

- Panko Crusted Haddock | 28
horseradish rub, white wine herb sauce, mashed potatoes, asparagus, fried shallots, capers
- Grilled Salmon | 29
Caribbean rice, sautéed spinach, Creole sauce
- Boon Island Stew | 34
fisherman's broth, salmon, scallops, shrimp, & mussels, grilled focaccia
- Sirloin | 37
roasted baby potatoes, root veggies, asparagus, Shiitake demi glaze
- Pan-seared Veal Chop | 35
shaved brussels sprouts, potato puree, orange, juniper & thyme glaze
- Lobster Pot Pie | 42
baby potato, peas, carrots, lemon thyme mornay, puff pastry
- Twin Tails | 48
two baked lobster tails, mashed potatoes, asparagus
- Maine's 'Original' | MKT
lazy or steamed lobster, mashed potatoes, asparagus

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.