

SHEARWATER

AT STAGE NECK INN

Executive Chef
Corey Nachampassak



Executive Sous Chef
Nathan Godfrey

House Baked Bread with whipped herb butter | 5

Appetizers

Sweet Heat Wings | 12

lemon ranch dressing

Fried Brussels Sprouts | 14

spiced goat cheese spread, honey drizzle

Short Rib Egg Rolls | 10

sweet soy, horseradish aioli

Garlic & Bacon Mussels | 19

white wine garlic sauce, bacon, herbs, focaccia

Shrimp Cocktail | 16

cocktail, horseradish

Local Oysters | half dz. 21 | dz. 36

cocktail, mignonette, hot sauce

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Chicken & Prosciutto Ciabatta | 18

grilled chicken breast, pesto mayonnaise, roasted tomato relish, sliced mozzarella, prosciutto di parma, balsamic glaze, french fries

Gallows Point Burger | 18

Wagyu beef, cheddar, bacon, lettuce, tomato, red onion, brioche bun, french fries

Kimchi Reuben | 17

sweet chili aioli, house-made mild kimchi, sliced corned beef & swiss cheese, potato bulkie roll, 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**

Medium Plates

Soups & Salads

Maine Clam Chowder | 10

potato, chopped bacon, herbs, cream

Onion Soup | 11

veal broth, onions, crostini, swiss cheese

Simple Green Salad | 12

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

Winter Salad | 13

kale, roasted pecans, dried cranberries, red onion,
apple shallot dressing

Protein Add Ons:

| chicken +7 | shrimp +10 | salmon +11 |

| scallops +15 |

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Add Lobster Tail to 'Maines' | 18

Braised Short Rib | 29

mashed potatoes, broccolini, red wine jus, fried shallots

Panko Crusted Haddock | 28

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

Spicy Salmon Fried Rice | 29

pan-seared salmon, kimchi & egg fried rice, crispy shallots, black garlic mayonnaise

Scallop Fettuccine | 35

roasted broccoli, alfredo, parmigiano reggiano, focaccia

Boon Island Stew | 33

fisherman's broth, salmon, scallops, shrimp, & mussels,
focaccia

Sirloin | 37

roasted baby potatoes, asparagus, Shiitake demi glace

Poached Twin Lobster Tails | 47

mashed potatoes, asparagus, spiced beurre blanc

'Maines'

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.