

**House Baked Bread | 4**  
with whipped herb butter

### Small Plates

Malt Vinegar Cashews | 6

Candied Pecans | 6

Salt Roasted Walnuts | 6

**Enjoy all Three | 15**

Baba Ghanoush | 10

tomato, caramelized onion, sumac, tahini, cucumbers, celery, carrots, toasted naan

Sweet Heat Wings | 13

house sweet heat sauce, celery & carrots, lemon ranch dip

Short Rib Egg Rolls | 11

cabot cheddar, sweet soy, horseradish cream

Onion Rings | 9

chipotle IPA aioli

Fried Cauliflower | 13

za'atar salt, mint-basil aioli

Buttermilk Battered Lobster | 21

garlic lemon pepper butter & cocktail sauce

Red Curry PEI Mussels | 17

coconut milk, ginger, garlic, thai red curry, grilled bread

### Raw Bar

Shrimp Cocktail | 16

cocktail, horseradish

Local Oysters - half dz. 21 | dz. 36

cocktail, mignonette, hot sauce

Little Neck Clams - half dz. 18 | dz. 30

cocktail, mignonette, hot sauce

Tuna Poke | 22

pickled onions, avocado puree, seaweed salad, toasted sesame, wontons, edamame, greens, jasmine rice, ponzu

# SHEARWATER RESTAURANT

Executive Chef - Corey Nachampassak

Executive Sous Chef - Nathan Godfrey

Sous Chef - Dwayne Tate

## 'Maines'

Brick Chicken Fricassee | 27

english peas, spinach, roasted potato, pea tendrils, mushrooms, herb cream sauce

Honey Glazed Scallops | 35

black garlic & cauliflower puree, spinach, carrot, asparagus, jasmine rice, honey bacon glaze

Salmon with Ouzo Cream | 27

pan roasted fennel, spinach, sun dried tomatoes, preserved lemon cous cous, olive tapenade

Fettuccine & Herbs | 23

scallion, chive, basil, diced tomato, caramelized onion, lemon, parmigiano, grilled bread

Prime Sirloin | 47

creole sauce, roasted carrots, onions, asparagus, mashed potatoes

Lobster Tails | MKT

carrots, asparagus, scallion, cremini, caviar butter, roasted baby potatoes

Bouillabaisse | 37

saffron lobster cream, little neck clams, mussels, shrimp, salmon, haddock, scallops, potato, rouille, grilled bread

Panko Crusted Haddock | 27

horseradish rub, white wine herb sauce, mashed potatoes, asparagus, fried onions, sundried tomato

Haddock Fish n' Chips | 23

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

**Add Lobster Tail to 'Maines' | MKT**

Please inform your server of any allergies or dietary needs prior to ordering.

While we use our utmost vigilance while accommodating these requests- all of our products are prepared in an environment where items containing gluten, dairy, shellfish, peanuts and other known allergens are also being prepared.

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.

### Protein Add Ons:

| chicken +9 | shrimp +11 | salmon +13 |  
| scallops +17 | lobster salad +MKT |

### Soup & Salad

Maine Clam Chowder | 11  
potato, chopped bacon, herbs, cream

Soup du Jour | 9

Strawberry Feta Salad | 13  
house blend lettuce, satsuma poppy dressing, roasted cippolini onion, candied pecans

Spring Harvest Salad | 13  
house blend lettuce, honey herb vinaigrette, sundried tomato, english peas, carrots, cucumber, beet pickled onions, roasted walnuts

### Sandwiches

Sandwiches are served with french fries & a pickle unless otherwise noted.

Substitute:

sweet potato fries or onion rings | +4  
side of vegetable | +4

The Smoky Gallows Burger | 18  
Ground Wagyu beef, chipotle IPA aioli, fried onion strings, smoked sharp cheddar, lettuce & tomato on a brioche bun

Maine Corned Beef Reuben | 17  
house bacon sauerkraut, gruyere, 3000 island dressing, thick cut pumpernickel rye

Jumbo Lobster Roll | MKT  
butter toasted brioche roll, shredded greens, old bay mayo

Chicken Sando | 17  
pesto, tomato, mozzarella, greens, brioche bun

Garden Vegetable Wrap | 16  
greens, baba ghanoush, roasted cippolini onions, cucumber, tomato, pea tendrils, feta, mint-basil aioli; served with a side of berries



# STAGE NECK

## I N N