

## Snacks & Small Plates

**Focaccia | 6**  
roasted garlic, balsamic glaze, sea salt, extra virgin olive oil

**Roasted Pistachios | 11**

**Wings | 15**  
house truffle buffalo sauce, celery & carrots, lemon ranch dressing

**Short Rib Egg Rolls | 11**  
cabot cheddar, sweet soy, horseradish cream

**Onion Rings | 10**  
mediterranean spice blend, herbs, chipotle aioli

**Fried Feta | 16**  
herbs, aleppo pepper, citrus honey aioli

**Crispy Calamari | 17**  
cherry tomatoes, pepperoncini, herbs, marinara sauce

**Red Curry Coconut Mussels | 17**  
thai red curry, coconut milk, ginger, scallion, grilled bread

**Crab Cakes | 16**  
zhug sauce, apple-dill relish, remoulade

**Mezze | 21**  
baba ghanoush, hummus, pistachios, olives, beet pickled onions, roasted red peppers, fried feta, naan

## Raw Bar

**Local Oysters - half dz. 24 | dz. 40**  
cocktail, mignonette, hot sauce

**Shrimp Cocktail | 16**  
house cocktail sauce,

**Tuna Poke | 23**  
red cabbage slaw, edamame, wakame, toasted sesame, jasmine rice, avocado mousse, fried wonton chips, ponzu sauce, tobiko

# SHEARWATER RESTAURANT



## 'Maines'

**Seared Sea Scallops | 36**  
carolina gold rice pilaf, char-grilled fennel, rouille, lemon dill veloute, tuille

**Pan Seared Salmon | 29**  
fried baby potatoes, broccoli medley, yellow pepper sauce

**Panko Crusted Haddock | 27**  
horseradish rub, white wine herb sauce, mashed potatoes, asparagus, fried onions, sundried tomato

**Twin Lobster Tails | 44**  
mashed potatoes, broccoli medley, garlic butter pan sauce

**Bouillabaisse | 35**  
saffron lobster cream, mussels, shrimp, salmon, haddock, scallops, potato, grilled focaccia

**Creekstone Ribeye | 41**  
parmesan herb fries, asparagus, tuscan garlic butter

**Braised Lamb Shank | 37**  
natural jus, saffron-dill rice, roasted butternut squash

**Statler Chicken | 27**  
sauteed spinach, roasted garlic & tomato cream sauce, mashed potatoes

## Add Lobster Tail to 'Maines' | 19

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 7 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.

## Soup & Salad

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

**Soup du Jour | 9**

**French Onion Soup | 11**  
veal broth, crostini, swiss

**Caesar Salad | 13**  
spinach, romaine, croutons, creamy caesar dressing, parmigiano reggiano

**Burrata | 14**  
roasted butternut squash, pumpkin puree, arugula, toasted pepitas, roasted cippoloni onions, apple balsamic glaze

**SNI Green Salad | 13**  
house blend greens, cucumber, tomato, carrot, red onion, choice of dressing

### Protein Add Ons:

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

## Medium Plates

**The Gallows Burger | 18**  
Ground Wagyu beef, bacon, smoked cheddar, lettuce, tomato, red onion, fries

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

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

**Chicken & Mozzarella Sando | 17**  
grilled chicken breast, red sauce, balsamic glaze, basil, brioche bun, fries

**Haddock Fish n' Chips | 23**  
IPA batter, fries, coleslaw, tartar sauce  
add brioche bun with lettuce and tomato | +2

### Substitute:

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



# STAGE NECK INN