

EXCLUSIVE  EXPERIENCE  
**SHEARWATER**  
AT THE STAGE NECK INN

## Chowder & Soups

SOUP DU JOUR 6/8

CLAM CHOWDER 7/9

## Seasonal Salads

SHEARWATER GREENS GF VEG

mixed greens • cucumber • roasted tomato • radish • feta 9

GRILLED HEART OF ROMAINE

caesar • pecorino • bacon • focaccia breadstick 12

ROASTED BEETS & CHEVRE GF VEG

spinach • golden beet purée • roasted red beets • roasted pistachios  
smoked Maine sea salt • cider vinaigrette 13

additions: chicken 7 salmon 10 shrimp 10

steak tips 12 scallops 14 lobster 25

## Entrées

HORSERADISH PANKO-CRUSTED HADDOCK

chardonnay sauce • fried leeks & capers • mashed potatoes • broccoli rabe 22

JUMBO SCALLOPS with SOUR UME GLAZE GF

red kosho • roasted corn • confit potato • dried local herbs • radish 28

PAN-ROASTED SCOTTISH SALMON GF

beet paint • pickled white beets • charred radicchio • herb-seasoned rice 25

GRILLED RIBEYE GF

au poivre sauce • choice of two sides 36

HERB-SMOKED CHICKEN GF

spicy bacon serrano jam • shaved fennel • mashed potatoes • grains of paradise 24

UDON & ROASTED TOFU VEG

butternut dashi • corn • spinach • braised cipollino onion • nori • housemade togarashi • herbs 19  
add fried egg 2

MAINE LOBSTER SELECTIONS GF

steamed or lazy

mashed potatoes • asparagus market

Corey Nachampassak Executive Chef

*\*Gluten free modifications can be made to many of our menu items upon request. Please ask your server for details.*

DINNER SEP 2019

## Snacks

### CRAB CAKE

remoulade • fried leeks 8

### FISH TACO

deep fried mahi mahi • mango slaw  
cotija cheese • spicy lime aioli 5

### SHORT RIB EGGROLL

sweet soy • horseradish aioli • cheddar 5

### TRUFFLE FRIES

rosemary salt • bacon • parmesan 7

### ROASTED CASHEWS GF VEG

brown sugar • chili flake • citrus dust 4

## Build Your Own PAN PIZZA \*

classic cheese 13

add ons:

pepperoni • ham • pineapple  
onions • peppers • olives + \$2 each

## Sandwiches

### LOBSTER ROLL

Maine lobster • dijonaise • toasted brioche market

### FRIED HADDOCK

brioche bun • lettuce • tomato • tartar sauce • slaw 14

### BIG STAGE BURGER

thick cut bacon • lettuce • tomato • onion  
pickles • cheddar • secret sauce 15

### TURKEY & TOMATO PESTO

kewpie mayo • fried onions • pickled mustard seeds  
spinach • sharp provolone • schiacciata bread 13

### CORNED BEEF REUBEN

marble rye • sauerkraut • swiss • thousand island 14

## Small Plates

### AHI CRUDO

ahi tuna • sesame ponzu • avocado • scallion • wonton chips 18

### MUSSELS

red curry & coconut broth • ginger  
cipollini onion • fried dough 12

### GULF SHRIMP GF

tossed with avocado • cilantro • pickled red onion  
citrus cocktail sauce 14

### OYSTERS ON THE ½ SHELL GF 3ea

### FRIED OYSTERS

truffle oil • quail gibiche purée • herbs  
bacon • parmigiano reggiano 13

### CHICKEN WINGS

sweet heat bbq 10

### CAULIFLOWER

vanilla butternut purée • curry sunflower butter  
bacon candy • lime aioli 10

### BRUSSELS SPROUTS VEG

lemon aioli • caramelized onions • cotija cheese 10

## Sides

5

### TRUFFLE FRIES VEG

### SHEARWATER GREEN SALAD GF VEG

### BEET SALAD GF VEG

### MASHED POTATOES GF VEG

### BABY POTATOES VEG

### BROCCOLI RABE GF VEG

### BABY ROOT VEGETABLES GF VEG

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A 20% service charge will be added for parties of 8 or more. \$5.00 split plate charge per item.

Consumption of raw or undercooked food may increase risk of foodborne illness

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