

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

DRAGON BOWL VEGAN

quinoa • barley • carrots • avocado • beet curls • cabbage
tofu • sesame seeds • lemon maple dressing 19

PAN-ROASTED SCOTTISH SALMON GF

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

VEAL CUTLET

sautéed sweet peppers & onions • demi glace • baby potatoes • baby root vegetables 24

CHICKEN SCHNITZEL

mushrooms • shallots • lemon caper butter • mashed potatoes • broccoli rabe 19

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.*

LUNCH 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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