

SHEARWATER

DINNER

AT STAGE NECK INN

Executive Chef
Corey
Nachampassak



House Baked Bread with whipped herb butter | 3

Snacks & Small Plates

- Spiced Cashews | 4
Chinese five, cardamom, Korean chili flake
- Sampler Flight | 8
marinated olives, cashews, pickled veggies
- Short Rib Egg Rolls | 6
horseradish sour cream, Indonesian soy sauce
- Wings | 8
sweet heat, celery and carrots, lemon ranch
- Crab Cake | 9
remoulade, greens, fried leeks
- Maine Clam Chowder | 8
potato, chopped bacon, herbs, cream
- Poutine | 8
fries, cheddar curd, red wine glaze, chipotle aioli
- Shrimp Cocktail | 13
cocktail, horseradish
- Local Oysters | half dz. 19 | dz. 32
cocktail, mignonette, hot sauce

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Garden Plates

- Strawberry Tea Soup | 8
Yerba Mate, lemon, honey
- Simple Green Salad | 11
greens, tomato, cucumber, carrot, onion, choice of dressing
- Classic Caesar | 12
romaine, croutons, Parmesan cheese, caesar dressing

Add ons:
| chicken +7 | shrimp +7 | salmon +9 | scallops +13 | lobster +20 |

- Ginger Sesame Brussels | 11
Shoyu, molasses, citrus, cheese curd
- Margherita Flatbread | 15
marinated artichoke, tomato, fresh mozzarella, pesto, garlic oil

Medium Plates

- Mussels | 13
red curry coconut broth, basil, garlic, grilled focaccia
- Smoked Turkey Focaccia | 14
sharp cheddar, field greens, pickled onions, whole grain mustard aioli, french fries
- Gallows Point Burger | 15
potato bun, two patties, sharp cheddar, american, bacon, onion jam, lettuce, tomato, french fries
- Lobster Sliders | MKT
brioche slider buns, greens, dijonaise, french fries
- Haddock Fish n' Chips | 18
IPA batter, french fries, coleslaw, creole tartar
add potato bun with lettuce and tomato | +2

Substitute Sweet Potato Fries or Onion Rings | +2

- Ahi Poke Bowl | 20
ponzu, jasmine rice, avocado mousse, edamame, cucumber, red cabbage, wakame

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'Maines'

- Panko Crusted Haddock | 24
horseradish rub, white wine herb sauce, potato puree, asparagus, tomato, fried leeks, capers
- Grilled Maine Salmon | 25
Harissa paint, poblano, sweet potato, roasted tomato, cilantro, green onion
- Boon Island Stew | 27
scallops, mussels, shrimp, haddock, salmon, & crab in a fisherman's broth, focaccia
- Lemon Honey Chicken | 23
fried almonds, garbanzo beans, new potato, broccolini, feta, spiced yogurt
- Scallops with Crab Fried Rice | 26
sauteed pork, scallions, peas, bean sprouts, truffles
- 6 ounce Filet | 36 - Add Lobster Tail | +15
potato puree, broccolini soubise, demi glace
- Sirloin Au Poivre | 30
fried baby potatoes, broccoli medley, au poivre
- Maine's 'Original' | MKT
lazy or steamed lobster, potato puree, asparagus

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.