

SHEARWATER

AT STAGE NECK INN



Executive Chef
Corey Nachampassak

Executive Sous Chef
Nathan Godfrey

Chef de Cuisine
Tangie Kapise

House Baked Bread with whipped herb butter | 3

Snacks & Small Plates

- Spiced Cashews | 5
Chinese five, cardamom, red pepper flake
- Marinated Mushrooms | 6
spiced black vinegar, roasted garlic, cotija cheese
- Short Rib Egg Rolls | 8
horseradish sour cream, Indonesian soy sauce
- Wings | 11
sweet heat, celery and carrots, lemon ranch
- Tempura Cauliflower | 9
with Korean buffalo sauce, sesame tofu cream
- Maine Clam Chowder | 10
potato, chopped bacon, herbs, cream
- Soup du Jour | 8
- Onion Soup | 10
veal broth, onions, crostini, swiss
- Angry Crab Dip | 14
red crab, cream cheese, herbs, aleppo pepper, house hot sauce, served with mini naan
- Oysters Rockefeller | 13
traditional spinach stuffing, mignonette, house hot sauce
- Shrimp Cocktail | 12
cocktail, horseradish
- Local Oysters | half dz. 20 | dz. 32
cocktail, mignonette, hot sauce

.....

- Simple Green Salad | 11
greens, tomato, carrot, onion, choice of dressing
- Wedge & Beet | 12
iceberg, roasted beets, bacon, arugula, pecans, feta gremolata, creamy apple shallot dressing
- Roasted Fall Salad | 12
arugula, radicchio, baby spinach, roasted carrots, butternut squash, roasted tomato, turnips, choice of dressing

Add ons:

| chicken +6 | shrimp +7 | salmon +9 | scallops +13 | lobster +19 |

- Truffle Ranch Flatbread | 16
cheese blend, truffle oil and shavings, asparagus, lemon ranch drizzle, cured egg yolk

Garden Plates

Medium Plates

- Mussels | 15
red curry coconut broth, herbs, garlic, grilled focaccia
- Turkey, Cranberry and Pesto Panini | 14
smoked turkey, cranberry stilton spread, arugula, tomato, pesto, on thick cut wheat bread, french fries
- Shaved Steak Panini | 15
horseradish aioli, caramelized onions, swiss, on thick cut white bread, french fries
- Gallows Point Burger | 15
potato bun, sharp cheddar, bacon, lettuce, tomato, red onion, chipotle aioli, french fries
- Lobster Sliders | MKT
brioche slider buns, greens, dijonnaise, french fries
- Haddock Fish n' Chips | 19
IPA batter, french fries, coleslaw, creole tartar
add potato bun with lettuce and tomato | +2

Substitute Sweet Potato Fries or Onion Rings | +2

.....

Add Grilled Lobster Tail to Any Dish | 16

'Maines'

- Panko Crusted Haddock | 24
horseradish rub, white wine herb sauce, mashed potatoes, asparagus, fried leeks, capers
- Faroe Island Salmon | 25
with quinoa, bulgur, roasted root vegetables, topped with spiced bacon, onion, fennel, and apples
- Boon Island Stew | 28
scallops, mussels, shrimp, haddock, salmon, & crab in a fisherman's broth, focaccia
- Braised Short Rib | 26
local mushrooms, mashed potatoes, crispy shallots, red wine jus
- Scallops and Shrimp Alfredo | 26
fettuccine, roasted tomato, spinach, lemon, shaved parmesan
- Maine's 'Original' | MKT
lazy or steamed lobster, mashed potatoes, 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.