

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 spice, cardamom, red pepper flake

Short Rib Egg Rolls | 8
horseradish sour cream, Indonesian soy sauce

Wings | 11
sweet heat, celery and carrots, lemon ranch

Maine Clam Chowder | 10
potato, chopped bacon, herbs, cream

Soup du Jour | 8

Onion Soup | 10
veal broth, onions, crostini, swiss

Crab Cake | 8
remoulade, fried leeks

Shrimp Cocktail | 12
cocktail, horseradish

Local Oysters | half dz. 20 | dz. 32
cocktail, mignonette, hot sauce

.....

Turkey, Cranberry and Pesto Panini | 14
smoked turkey, cranberry stilton spread, arugula, tomato, pesto, on thick cut wheat 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

Garden Plates

Simple Green Salad | 11
greens, tomato, carrot, onion, choice of dressing

Roasted Fall Salad | 12
arugula, radicchio, baby spinach, roasted carrots, butternut squash, roasted tomato, turnips, asparagus, choice of dressing

Cobb Salad | 15
mixed greens, tomatoes, hard boiled egg, corn, avocado, bacon, cheddar cheese, lemon ranch dressing

Add ons:
| chicken +6 | shrimp +7 | salmon +9 | lobster +19 |

Tomato & Pesto Flatbread | 16
cheese blend, pesto, roasted tomatoes, basil

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

.....

Panko Crusted Haddock | 24
horseradish rub, white wine herb sauce, mashed potatoes, asparagus, fried leeks, capers

Coconut Curry Salmon | 25
quinoa, roasted carrots, baked apple, coconut curry sauce

Boon Island Stew | 28
daily catch, shrimp, crab, and lobster in a fisherman's broth with grilled focaccia

Steak Frites | 28
marinated flank steak, rosemary truffle fries, grilled asparagus, au poivre

Fall Statler Chicken | 23
sweet corn bisque, roasted brussels sprouts, candied pecans, feta, crispy pancetta

Braised Short Rib | 26
local mushrooms, mashed potatoes, crispy shallots, red wine jus

Shrimp & Spicy Crab Fried Rice | 25
peas, egg, leeks, truffle soy sauce, fresh herbs

Maine's 'Original' | MKT
lazy or steamed lobster, mashed potatoes, asparagus

Medium Plates

'Maines'

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.