

Apps & Salads

French Onion Soup

seasoned crouton and blend of cheeses 15

Rhode Island Calamari

spicy banana peppers, garlic oil and
sriracha aioli 22

Oysters Scargo

baked stuffed with artichoke, spinach, cheese,
bacon and bread crumbs 25

Sweet Potato Dippers

waffle cut sweet potato fries with
honey mustard sauce 13

Shrimp Martini

jumbo shrimp with spicy cocktail sauce (GR)
half 13 - full 21

Tuna Martini

honey soy marinated yellowfin, seaweed salad, sesame seeds,
pickled ginger, sriracha and wasabi cream (GR) 21

Roasted Cauliflower Bites

buffalo sauce drizzle, bleu cheese crumbles
served with avocado ranch (GR) 18

Tavern Wings

boneless chicken tenders, smoky spicy buffalo sauce,
bleu cheese, celery 21

Artichoke & Spinach Dip

with toasted walnuts, & house made corn tortilla chips (A) 21

Italian Meatballs

fresh mozzarella stuffed pork & beef meatballs served with pomodoro sauce,
truffle oil, basil, ricotta and parmesan 21

Seafood Chowder

cup 9 bowl 11

Oysters on the Half

locally farmed, mignonette & cocktail sauce,
half dozen (GR) 21

Charcuterie

proscuitto, brie, herb goat cheese, hot honey
pecans, strawberries, Belgium dark chocolate,
garlic crostinis (A) 20

Tossed Greens

baby greens, carrots, cherry tomatoes
red wine vinaigrette (GR)
15 / 9

Romaine Salad

Caesar dressing, parmesan, croutons (A)
15 / 9

Arugula Salad

sugared walnuts, apples, cheddar,
dijon dressing (GR) 17 / 10

Chilled Beet Salad

roasted marinated beets, baby greens, goat cheese
cream, pickled red onions, sugared walnuts, balsamic
vinaigrette (GR) 20

Ginger Shrimp Salad

grilled orange glazed shrimp over baby greens, craisins,
sugared almonds, mandarin oranges and cranberry vinaigrette (GR) 22

Teriyaki Tofu Power Bowl

crispy tofu, brown rice, avocado, roasted sweet potatoes, edamame,
roasted pistachios and sweet tamari soy vinaigrette
(GR / Vegan Friendly) 24

Farro Salad

baby spinach, heirloom cherry tomatoes, fresh mozzarella, cucumbers, fresh
mint, pomegranate molasses, orange-ginger dressing 20

Top anything with...

Chicken \$11 Shrimp \$13 Salmon \$15 Steak Tips \$18
Swordfish \$20 Lobster Salad \$29

Entrees & Large Plates

Prime NY Sirloin

grilled Brandt sirloin strip, roasted garlic compound butter,
piped whipped potatoes, and vegetable medley (A) 52

Grilled Tenderloin

beef filet, lemon-pea fritters, charred candied carrots, and hollandaise (A) 46

Linguine Bolognese

house-made beef & pork meat sauce, Parmesan and garlic bread 30

Chicken Saltimbocca

panko crusted chicken breasts, fried sage, crispy proscuitto,
linguine, and lemon jus 33

Mongolian Pork Chop

inspired by Mustards Grill in Napa, bone-in chop, mustard sauce,
braised red cabbage, piped mashed potatoes 36

Roasted Full Rack of Lamb

New Zealand, herb encrusted, roasted asparagus,
piped mashed potatoes, fresh mint beurre blanc (GR) 47

Buddha Bowl

grilled balsamic chicken, chilled quinoa, heirloom tomatoes, sweet potatoes,
feta, kalamata olives, and lemon basil vinaigrette (GR) 29

Pasta Primavera

EVOO and garlic sautéed seasonal vegetables tossed with linguine
(vegan friendly) 27

Athens Chicken

seared chicken tossed with lemon, orzo, artichoke hearts, kalamata olives,
baby spinach, heirloom cherry tomatoes, and feta (A) 34

Seafood Strudel

baked puff pastry with a Blue crab, shrimp and sea scallop stuffing
served with Newburg sauce, poached shrimp,
piped mashed potatoes and vegetable 34

Crispy Scallops

panko parmesan encrusted sea scallops over edamame,
roasted corn, bacon succotash, with lemon beurre blanc 38

Lemon Flounder

sautéed filets with shrimp & bacon cake, sautéed baby spinach
& lemon beurre blanc 37

Pan Seared Salmon

Atlantic filet, steamed Jasmine rice
and pineapple salsa fresca (GR) 36

Shrimp Gemelli

seared shrimp, chive scampi butter, heirloom cherry tomatoes,
Gemelli pasta, garlic bread (A) 36

Grilled Swordfish

herb butter, Jasmine rice and grilled asparagus (GR) 41

Lobster Casserole

Local lobster, peas, asparagus, pearl couscous,
sherry cream, Ritz crumbs (A) 46

Small Plates & Sandwiches

Spicy Fried Chicken

crispy chicken breasts with avocado, bacon, cheddar
and sriracha aioli on a bulkie roll 23

Wakame Sole on a Roll

crispy flounder filet, seaweed salad, sesame mayo on a bulkie roll 22

Lobster Roll

chilled lobster salad, served on brioche hot dog bun with fries & coleslaw 44

The Burger

served on a bulkie roll, with lettuce, tomato (A) 22 cheese +\$1

Shrimp Scampi Flatbread

garlic lemon butter, roasted tomatoes, fresh basil and mozzarella 24



GR - Gluten Reduced items. We make every effort to prepare
these items to be 99 - 100% gluten free. Cross contamination
and trace amounts of gluten are always possible. Persons with
Celiac disease should consult their server prior to ordering.
A - item can be Altered to be Gluten Reduced on request.
Other items may often be prepared in a gluten free style... just ask.

burgers & sandwiches accompanied by cole slaw or fries. sweet potato fries add \$1
(in place of regular fries) Substitute Gluten Free Bread +\$1



Wine by the Glass

White

		Glass / Bottle
Sauvignon Blanc	Lobster Reef, New Zealand	11 / 42
Sauvignon Blanc	Delaille, Loire, France	15 / 58
Pinot Grigio	Spasso, Italy	11 / 42
Riesling	Louis Guntrum, Germany	14 / 54
Gruener Veltliner	Pratsch, Austria - <i>Organic</i> -	14 / 54
Chardonnay	Kendall-Jackson, Vintners Rsv.	13 / 50
Chardonnay	Little Penguin, Australia	10 / 38
Albarino	Terras Gauda, Spain	13 / 50

Pink

Rose	Aime Roquesante, France	14 / 54
Rose	Truro Vineyards, Cape Cod	13 / 50
White Zinfandel	Beringer, California	10 / 38

Alcohol-Free

NA Sauvignon Blanc	Giesen, New Zealand	10 / 38
NA Red Blend	Luminara, Napa Valley	10 / 38

Red

		Glass / Bottle
Merlot	Noble Vines, Lodi, California	12 / 46
Chianti	Vecchia Cantina, Italy	12 / 46
Malbec	Alamos, Argentina	13 / 50
Cabernet Sauv	Little Penguin, Australia	10 / 38
Cabernet Sauv	Silver Palm, North Coast	14 / 54
Pinot Noir	Little Penguin, Australia	10 / 38
Pinot Noir	Tripper, Oregon	14 / 54
Shiraz	Oxford Landing, Australia	11 / 42
Grenache	Vina Borgia, Spain - <i>Organic</i> -	11 / 42
Bordeaux	Chat. Graviere, France	15 / 58
Red Blend	Josh Cellars, Legacy, California	13 / 50

Sparkling

Brut blanc de blanc	Wycliff, California	10 / 38
Prosecco	La Marca, Italy	13 / 50

Sangria

Made in house, with red wine, fresh fruit, orange liqueur, apple brandy, and pomegranate juice 12



Beer

On Tap

Barnstable Brewing
Jesuit Juice Hazy IPA
Hyannis, Mass
9 / 14

Cape Cod Red
Hyannis, Mass
8 / 12

Hog Island IPA
Orleans, Mass
8 / 12

Devil's Purse Kolsch
Dennis, Mass
8 / 12

Draft beers available in 16 oz
Pint and 25 oz Mugs

Bottles

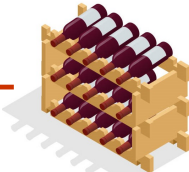
Budweiser 6.5
Bud Light 6.5
Coors Light 6.5
Michelob Ultra 6.5
Corona 7
Allagash White 7
Green's, *Gluten Free* 8
Heineken 0.0 (NA) 6
Sams Seasonal 7

Cans

Downeast Hard Cider 8
Cisco Brewers Gripah 7.5
(*Grapefruit IPA*)
High Noon Hard Seltzer 7.5
Guinness (14.9 oz) 8.5
Athletic IPA (NA) 6.5

The whole wine list...

Scan this QR code with your smart phone camera to see what's in our award winning wine cellar.



Large Format Craft Beers

Duvel

Belgian beer, blonde and refreshing like a pilsner, complexity of an ale (750 ml) \$17

Mayflower Brewing, Love & Wrestling
heavy hopped, double IPA from Plymouth, Mass, 8% ABV
(16 oz can) \$9

Unibroue, La Fin du Monde
triple style Quebec brew, meaning "the end of the world" 9.0% (750 ml) \$16

Lindeman's Lambic, Framboise
lambic beer made with raspberries (750 ml) \$16



On the Rocks

Honey Old Fashioned
Bulleit rye, honey simple syrup, rhubarb bitters 15

Spicy Mango Margarita
Tanteo jalapeno tequila, cointreau
mango nectar, lime, tajin rim 15

Scargo Bloody Mary
secret house made mix, starting at 11

Pomegranate Margarita
Sauza Hornitos, Pama liqueur, lime, sour mix 14
Make it spicy! Sub Tanteo jalapeno tequila for Hornitos

Crantucket Lemonade
Triple Eight Cranberry vodka, Limoncello, cranberry juice, soda water, fresh lemon 14

Darker 'N' Stormier
A twist on a classic, ginger beer, splash of
Domaine de Canton 13

Prickly Empress
Empress gin, prickly pear liqueur, fresh lemon,
ginger beer 15

Cape Mule
Triple Eight cranberry vodka, cranberry,
ginger beer, fresh lime 14

Blueberry Refresher
Triple Eight Blueberry vodka, Domaine de Canton,
lemonade, fresh lemon, rosemary 14

Spa Cocktail
Tito's, coconut water, pineapple, agave, fresh lime,
mint 14

On My Front Porch Swing
Bulleit Rye, Cointreau, iced tea, honey rosemary
simple syrup, fresh lemon, mint 15

Liquid Sunshine
Lillet, mandarin orange juice, club soda, mint 12

Specialty Cocktails



Straight Up

Ves-Pear
Grey Goose Pear, Hendrick's gin,
prickly pear liqueur, lemon twist 16

London Fog Martini
Earl grey infused vodka, lavender vanilla
simple syrup, splash of milk 14

Hawaiian Cosmopolitan
House pineapple infused vodka, triple sec,
lime juice, splash cranberry 14

The Pearfect Martini
Grey Goose Pear, Belle de Brillet,
sparkling wine 16

Espresso Martini
Fresh chilled espresso, Kahlua, Bailey's, Tito's 15

Black Manhattan
Basil Hayden Bourbon, Averna Amaro,
Angostura Bitters 16

South Meets North
Bulleit Bourbon, fresh lemon, organic maple syrup,
rosemary sprig 15

Cucumber Martini
Crop cucumber vodka, jalapeno simple syrup,
fresh cucumber juice 15

Sparkling

Hugo Spritz
Elderflower liqueur, prosecco, soda water 13

Summertime Spritz
Prosecco, Lillet blanc, elderflower,
honey simple syrup, fresh lemon 12

Spicy Rosé
Roquesante Rosé, jalapeno simple syrup, club
soda 14

Scargo Spritz
Hendrick's, Aperol, Prosecco, honey rosemary
simple, fresh lemon, soda water, rosemary 14

Coconut Dream
Bacardi coconut, Wycliff sparkling, orange,
cranberry, pineapple 13

Empress 75
Empress gin, splash simple syrup,
fresh lemon, Prosecco 15

Mocktails

Mock-A-Rita
Fresh lime, orange juice, agave nectar,
soda water 10

Coco-no-no
Pineapple juice, cranberry, orange, coconut water,
soda water, served in wine glass with ice 11

Lyre's Non-Alcoholic Cocktail
G&T - Citrus, Juniper, Tonic 10

Cucumber Mule
Fresh cucumber juice, lime, simple syrup, ginger
beer 11

- denotes a Scargo Seasonal Favorite!

Consuming any raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions. Note: Our menu items are prepared in a kitchen area alongside nuts and nut products. Please inquire if you have any food allergies or sensitivities and we will do our best to assist you in making selections.