

Apps & Salads

French Onion Soup
seasoned crouton and blend of cheeses 13

Rhode Island Calamari
spicy banana peppers and garlic oil 18

Oysters Scargo
baked stuffed with artichoke, spinach, cheese,
and bacon 22

Sweet Potato Dippers
southern style sweet potato fries with
honey mustard sauce 11

Shrimp Martini
jumbo shrimp with spicy cocktail sauce (GR)
half 11 - full 19

Tuna Martini
sashimi tuna in a honey soy marinade, seaweed salad, sesame seeds, ginger,
sriracha and wasabi cream sauce (GR) 20

Chesapeake Bay Crab Cakes
seared Maryland blue crab, pineapple salsa fresca, mango beurre blanc 18

Tavern Wings
boneless, smoky sweet buffalo sauce, house, bleu cheese, celery 19

Artichoke & Spinach Dip
topped with toasted walnuts, served with house made
corn tortilla chips (GR) 19

Seafood Chowder
cup 8 bowl 10

Oysters on the Half
locally farmed, mignonette & cocktail sauce,
half dozen (GR) 19

Baked Brie
served warm with cranberry chutney, pecans,
toasted focaccia, and sliced apple (A) 18

Tossed Greens
baby greens, red wine vinaigrette (GR)
13 / 6 (demi)

Romaine Salad
Caesar dressing, parmesan, croutons (A)
14 / 8 (demi)

Arugula Salad
sugared walnuts, apples, cheddar,
dijon dressing (GR) 17 / 8 (demi)

Iceberg Wedge
bleu cheese crumbles, bacon, tomato, scallions, blue cheese dressing,
champagne vinaigrette (GR) 16

Roasted Beet Salad
baby green salad, roasted beets, bleu cheese, sugared walnuts,
balsamic vinaigrette (GR) 18

Ginger Shrimp Salad
grilled shrimp basted with an orange glaze over greens with dried cranberries,
almonds, mandarin oranges (A) 20

Teriyaki Tofu Power Bowl
confit crispy tofu, brown rice, avocado, roasted sweet potato, edamame,
roasted pistachios, and sweet tamari soy vinaigrette
(GR / Vegan Friendly) 21

Top anything with...

Chicken \$9 Shrimp \$10 Crab Cakes \$14
Salmon \$13 Steak Tips \$15

Entrees & Large Plates

Steak Frites
grilled sirloin, horseradish compound butter, truffle parmesan rosemary fries
& garlic aioli (A) 37

Short Ribs
boneless, roasted vegetable gravy, maque choux mashed potatoes (GR) 31

Linguine Bolognese
tossed with house made, beef & pork Bolognese sauce, garlic bread 26

Buddha Bowl
grilled balsamic chicken over chilled salad of lemon, basil & quinoa, with
heirloom tomatoes, fried sweet potatoes, feta cheese, Greek olives (A) 27

Chicken Carbonara
sautéed chicken medallions, peas, and bacon, tossed in a parmesan egg sauce
served over linguine, with garlic bread 28

Mongolian Pork Chop
inspired by Mustards Grill in Napa, bone-in chop, mustard sauce,
braised red cabbage, Yukon gold mashed potatoes 32

Rack of Lamb
served with mashed potatoes, broccolini and mint beurre blanc 39

Pasta Primavera
seasonal veggies sauteed in EVOO and garlic, tossed with linguine
(vegan friendly) 24

Lemon Flounder
pan seared over a shrimp and bacon cake, sautéed baby spinach,
lemon butter sauce (A) 32

Seafood Strudel
genuine crab, shrimp, and sweet scallops in a flaky pastry crust
with Newburg sauce and large shrimp, Yukon gold mashed 31

Glazed Salmon
topped with a tropical fruit salsa, served with
parmesan risotto (GR) 33

Grilled Swordfish
flame grilled and super fresh with lemon butter, served with
jasmine rice and grilled asparagus (GR) 36

Shrimp Florentine
large sautéed shrimp tossed with baby spinach, heirloom cherry
tomatoes, lemon garlic beurre blanc over angel hair pasta,
served with garlic bread 31

Baked Citrus Scallops
large sea scallops baked with citrus & tarragon, topped with bread
crumbs, served with jasmine rice and sautéed fresh veggies (A) 33

Seafood Cioppino
swordfish, shrimp, scallops & mussels in a hearty tomato sauce,
with garlic bread (A) 34

Crispy Potato Scrod
broiled scrod filet served over sweet corn & bacon chowder, topped with
crispy shredded Yukon gold potatoes 32

Small Plates & Sandwiches


Spicy Fried Chicken
crispy chicken breast with avocado, bacon, cheddar, and sriracha aioli
on a bulkie roll 19

Asian Fish Sandwich
crispy scrod filet topped with seaweed salad and sesame mayo 19

The Burger
served on a bulkie roll, with lettuce, tomato, fries (A) 19 cheese +\$1

Shrimp Scampi Flatbread
sautéed shrimp, garlic butter, tomato, basil & mozzarella on a
rustic flatbread 20

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

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 - indicates the item can be **Altered** in some way to be **Gluten Reduced** on request.

Other items may often be prepared in a gluten free style... just ask.

Wine by the Glass



White

		Glass / Bottle
Sauvignon Blanc	Lobster Reef, New Zealand	9.5 / 36
Pinot Gris	Erath Vineyards, Oregon	13 / 50
Pinot Grigio	Copper Ridge, California	9 / NA
Riesling	Louis Guntrum, Germany	12 / 46
Gruener Veltliner	Broadbent, Austria	12 / 48
Chardonnay	Four Vines, Santa Barbara	11 / 42
Chardonnay	Kendall-Jackson, Vintners Rsv.	12.5 / 48
Chardonnay	Little Penguin, Australia	9 / 32
White Blend	Empathy, California	13 / 50

Red

		Glass / Bottle
Merlot	Noble Vines, Lodi, California	9.5 / 36
Chianti	Vecchia Cantina, Italy	10 / 38
Malbec	Alamos, Argentina	11 / 42
Cabernet Sauv	Little Penguin, Australia	9 / 34
Cabernet Sauv	Silver Palm, North Coast	14 / 54
Pinot Noir	Little Penguin, Australia	9 / 34
Pinot Noir	Lytic, California	13 / 48
Shiraz	Oxford Landing, Australia	9.5 / 36
Grenache	Vina Borgia, Spain	9.5 / 36
Bordeaux	Chat. Graviere, France	14 / 54

Rose

Rose	Aime Roquesante, France	13 / 50
White Zinfandel	Beringer, California	9 / 34

Alcohol-Free

NA Chardonnay	Luminara, Napa Valley	10 / 34
NA Red Blend	Luminara, Napa Valley	10 / 34

Sparkling

Brut blanc de blanc	Wycliff, California	9 / 34
Prosecco	Primaterra, Italy	11 / 42

The whole list...

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



Beer

On Tap

Barnstable Brewery
Jesuit Juice - N.E. IPA
 Hyannis, Mass
 7.5 / 10.5

Cape Cod Red
 Hyannis, Mass
 7 / 10

Hog Island IPA
 Orleans, Mass
 7 / 10

Devil's Purse Kolsch
 Dennis, Mass
 7 / 10

Draft beers available in 16 oz
 Pint and 25 oz Mugs

Bottles

Budweiser 5.5
 Bud Light 5.5
 Coors Light 5.5
 Mich Ultra 5.5
 Hake Beck's (NA) 5
 Corona 6

Cans

Downeast Hard Cider 6.5
 Cisco Brewers Gripah 6.5
 (Grapefruit IPA)
 Mayflower Porter 7.5
 High Noon Hard Seltzer 7
 Athletic IPA (NA) 6

Large Format Craft Beers

Duvel

Belgian beer, blonde and refreshing like a pilsner, complexity of an ale (750 ml) \$15

Night Shift, The 87

heavy hops, double IPA from award winning brewery in Everett, Mass, 8% ABV (16 oz can) \$9

Green's Discovery (Gluten Free)

Belgium amber ale made from millet, buckwheat, rice, and sorghum (16.9 oz) \$10

Unibroue, La Fin du Monde

triple style Quebec brew, meaning "the end of the world" 9.0% (750 ml) \$14

Lindeman's Lambic, Framboise

lambic beer made with raspberries (750 ml) \$15

On the Rocks

Scargo Bloody Mary
 secret house made mix, starting at 9

Pomegranate Margarita
 Sauza Hornitos, Pama liqueur, lime, sour mix 12

Crantucket Lemonade
 888 Nantucket vodka, Limoncello, cranberry juice 12

Darker 'N' Stormier
 A twist on a classic, ginger beer, splash of
 Domaine de Canton 11

Priqly Empress
 Empress gin, prickly pear liqueur, fresh lemon, ginger
 beer 13

Cucumber Cooler
 Crop Cucumber Vodka, St. Germain, soda water 11

Native Mule
 Oysterville Vodka, cranberry, basil simple syrup,
 ginger beer, fresh lime 12

Blueberry Refresher
 Triple Eight Blueberry vodka, Domaine de Canton,
 lemonade, fresh lemon, rosemary 12

Spa Cocktail
 Tito's, coconut water, pineapple, agave, mint 12

Poco Picante
 Tanteo jalapeno tequila, splash pineapple,
 fresh lime, cilantro, soda water 12

On My Front Porch Swing
 Bulleit Rye, Cointreau, iced tea, honey rosemary simple
 syrup, lemon, fresh mint 13

Cranberry Harvest Margarita
 Casamigos, Cointreau, lime juice, cinnamon simple syrup,
 cranberry juice 14

Maple Old Fashioned
 Bullet Bourbon, maple syrup, rosemary, orange bitters,
 maraschino cherry, splash soda 13

Hot Toddy

Jameson Irish Whiskey, honey, lemon, cinnamon,
 cloves, served warm 12

Specialty Cocktails



Straight Up

Hawaiian Cosmopolitan
 House pineapple-infused vodka, triple sec,
 lime juice, splash cranberry 12

The Pearfect Martini

Grey Goose Pear, Belle de Brillet.,
 sparkling wine 14

Espresso Martini

Titos, Kahlua, Bailey's,
 chilled espresso 13

Black Manhattan

Basil Hayden Bourbon, Averna Amaro,
 Angostura Bitters 14

South Meets North

Bulleit Bourbon, fresh lemon, organic maple
 syrup, rosemary sprig 13

Peppermint Mocha Martini

Mozart Chocolate Liqueur, Kahlua, chilled
 espresso, Stoli Vanilla, peppermint
 schnapps, candy cane 13

Sparkling Drinks

Bicyclette

Wycliff sparkling, Campari, St. Germain,
 fresh lemon 11

Ginger Basil Bellini

Wycliff sparkling, Domaine de Canton, basil simple
 syrup, peach nectar 11

Scargo Spritz

Prosecco, Hendrick's, Aperol, honey rosemary
 simple, fresh lemon, soda water, rosemary 12

Coconut Dream

Bacardi coconut, Wycliff sparkling, orange,
 cranberry, pineapple 11

Empress 75

Empress gin, splash simple syrup, fresh lemon,
 sparkling wine 14

Poinsettia

Prosecco, Cointreau, cinnamon simple syrup, fresh
 orange, cranberry juice 11

Mocktails

Mock Toddy

A "not toddy", honey, lemon, cloves, cinnamon,
 served warm 8

Lyre's Non-Alcoholic Cocktails

G&T - Citrus, Juniper, Tonic 9
 Dark N Spicy - Spiced Ginger & Lime 9

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.