

Apps & Starters

Daily Soup & Chowder
Cup 5 Bowl 7.5

Baked French Onion Soup
seasoned crouton and blend of cheeses (A) 8

Rhode Island Calamari
spicy banana peppers and garlic oil 12

Oysters Scargo
baked with artichoke, spinach, cheese, and bacon 16

Local Oysters on the Half-Shell
half dozen (GF) 15

Tavern Wings
Boneless chicken wings tossed in spicy buffalo sauce, served with bleu cheese dressing 12

Sweet Potato Dippers
southern style sweet potato fries with honey mustard sauce 7

Shrimp Martini
jumbo shrimp with spicy sauce (GF) half 7 - full 13

Tuna Martini
sashimi tuna in a honey soy marinade, seaweed salad, sesame seeds, ginger, sriracha and wasabi cream sauce (A) 15

Fresh Maine Crab Cakes
Fried cakes served with a smoked paprika remoulade 12

Quinoa Salad
Tossed with fresh veggies, in a Basil Jalapeño dressing, served over arugula 10

Salads

Tossed Greens
baby greens in a red wine vinaigrette (GF)
8.5 / 6 / 4 (demi)

Romaine Salad
caesar dressing, fresh parmesan and house made croutons
8.5 / 6 / 4 (demi)

Arugula Salad
Baby arugula, walnuts, apples, cheddar cheese, and Dijon dressing
8.5 / 6 / 4 (demi)

Iceberg Wedge
bleu cheese crumbles, bacon, tomato, and champagne vinaigrette 10

Spinach Chevre Salad
baby spinach, crumbled goat cheese, dried cranberries, pecans, balsamic vinaigrette (GF) 12

Roasted Beet Salad
baby green salad, roasted beets, bleu cheese, sugared walnuts, and balsamic vinaigrette 12

Ginger Shrimp Salad
grilled shrimp basted with an orange glaze over greens with dried cranberries, almonds, and mandarin oranges (A) 14

Warm Spaghetti Squash Salad
with almonds, feta, and lemon vinaigrette (GF) 7

New Lattice Cut

Top anything with...
Chicken \$7 Shrimp \$8 Crab Cakes \$10
Steak Tips \$12



From The Cellar & Bar

Tavernello, Pinot Grigio

This lighter bodied pinot grigio from Northeast Italy is crisp and refreshing, with hints of apple, great with salads and light pasta dishes 8

Anew, Rose

This Syrah and Sangiovese based rose from Washington has just a hint of sweetness, would pair nicely with oysters on the half shell or shrimp cocktail 7

Tavernello, Montepulciano d'Abruzzo

This rich, medium bodied red from Montepulciano, Italy is great with lamb, steaks, and grilled items 8

Sandwiches & Light Sides

Spicy Fried Chicken
flashed fried chicken breast with avocado, bacon cheddar cheese and sriracha sauce served on a bulky roll 14

Asian Fish Sandwich
fried scrod filet topped with seaweed salad and sesame mayo 13

Grilled Portobello Sandwich
marinated portobello served on toasted focaccia with baby arugula and basil pesto 12
add brie or goat cheese +\$2

The Pretzel Burger
served on a soft Pennsylvania pretzel roll 13
Cheese +\$1

Pepper-burger
cracked peppercorn seared burger, with béarnaise sauce 14

burgers & sandwiches accompanied by cole slaw, pasta salad or fries.
sweet potato fries add \$1
(in place of regular fries)

Scampi Flatbread
sautéed shrimp, garlic butter, tomato, basil, and mozzarella 16

Join us all week!

Sunday
Wine & Dine!
2 Entrees and a Bottle of Wine \$49

Monday
Beef, Burgers, and Barbecue Steaks, House-Smoked Meats, & Specialty Burgers

Tuesday
Double Points all day long for VIP Resident Rewards Club members. Live on the Cape?... join today.

Wednesday
Anthony!!!!
Italian Specialty Night

Thursday
Throwback Thursday
#TBT
Dishes from Scargo's Past

Entrees

Tenderloin a la Chevre

filet mignon served with a grilled portobello mushroom, dressed with chevre goat cheese and balsamic reduction 28

Boneless Short Ribs

braised short ribs served over bleu cheese mashed potatoes with vegetable gravy and crispy onions (A) 23

Glazed Salmon

topped with a tropical fruit salsa, served with parmesan risotto (GF) 24

Panko Crusted Scallops

sweet sea scallops, flash fried in crunchy Japanese crumbs, with herbed rice 26

Grilled Swordfish

flame grilled and super fresh with herbed rice (GF) 26

Crispy Potato Crusted Scrod

fresh baked, potato encrusted scrod fillet served over sweet corn and bacon chowder 23

Lemon Flounder

local pan seared filets served over a shrimp and bacon frittata with sautéed baby spinach, and lemon butter sauce 24

Seafood Strudel

genuine crab, shrimp, and sweet scallops baked in a flaky pastry crust crowned with Newburg sauce and a pair of large shrimp served with Yukon gold mashed potatoes 23

Pan Seared Scallops

served on a bed of quinoa with a cranberry horseradish sauce 25

Braised Lamb Shank

braised in a red wine sauce with vegetable ragout, served over soft polenta 22

Poke Bowl

Traditional Hawaiian shrimp bowl with sushi rice and vegetable 21

Bistro Style Sirloin

10 oz sirloin char grilled topped with caramelized onions and blue cheese served with a baked potato and sour cream 24

Rack of Lamb

full seven bone rack of NZ roasted lamb with Yukon gold mashed (GF) 28

Shrimp & Scallop Stir Fry

Pan seared shrimp and scallops tossed in ginger-scallion sauce with seasonal veggies, over asian noodles 23

Mongolian Pork Chop

grilled bone-in chop served with whipped Yukon gold potatoes, braised cabbage, and creamy mustard sauce 24

Lemon-Parmesan Chicken Linguine

Sautéed chicken tenders, artichoke hearts, baby spinach, roasted plum tomatoes, linguine tossed in a light lemon-cream sauce 19



(GF) indicates that our regular menu preparation is **Gluten Free**.
(A) indicates item can be slightly **Altered** to be Gluten Free on request.
Other items may often be prepared in a gluten free style... just ask.

Extras...

New Lattice Cut

Sweet Potato Fries

by now they're almost famous...
(as an alternate starch \$1)
full order 7

Fresh Asparagus

with béarnaise sauce (A) 7

Sautéed Spinach

roasted garlic and pine nuts (GF) 7

*Be sure
to save room...*

Gingerbread & Mascarpone

served warm with mascarpone cream and vanilla hard sauce 8

New York-Style Cheesecake

Topped with fresh sliced strawberries 8

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.