

# Apps & Starters

# Salads

**Baked French Onion Soup**  
seasoned crouton and blend of cheeses (A) 10

**Rhode Island Calamari**  
spicy banana peppers and garlic oil 14

**Oysters Scargo**  
baked with artichoke, spinach, cheese, and bacon 18

**Sweet Potato Dippers**  
southern style sweet potato fries  
with a honey mustard sauce 9

**Oysters on the Half-Shell**  
locally farmed, half dozen (GF) 17

**Honey Garlic Chicken Wings**  
slow roasted, tossed in a spicy honey garlic sauce served with ranch  
dressing and celery sticks 15 (GF)

**Shrimp Martini**  
jumbo shrimp with spicy sauce (GF) half 9 - full 15

**Tuna Martini**  
sashimi tuna in a honey soy marinade, seaweed salad, sesame seeds,  
ginger, sriracha and wasabi cream sauce (A) 17

**Maine Crabcakes**  
crispy cakes served with a smoked paprika remoulade 15

**Charcuterie Board**  
Assorted Italian meats, cheeses, and spreads ask your server for details  
18

**Clam Chowder or Soup  
du Jour**  
Cup 6.00 ala carte  
Bowl 9  
\$2.50 cup special  
with any other lunch item

**Tossed Greens**  
baby greens in a red wine vinaigrette  
(GF) 10 / 7 / 5 (demi)

**Romaine Salad**  
fresh parmesan and house made croutons  
10 / 7 / 5 (demi)

**Arugula Salad**  
baby arugula, walnuts, apples, cheddar cheese, and Dijon dressing  
(GF) 10 / 7 / 5 (demi)

**Iceberg Wedge**  
bleu cheese crumbles, bacon, tomato, and champagne vinaigrette 12

**Spinach Chevre Salad**  
baby spinach, crumbled goat cheese, dried cranberries, pecans,  
balsamic vinaigrette (GF) 14

**Roasted Beet Salad**  
baby green salad, roasted beets, bleu cheese, sugared walnuts, and  
balsamic vinaigrette (GF) 14

**Ginger Shrimp Salad**  
grilled shrimp basted with an orange glaze over greens with dried  
cranberries, almonds, and mandarin oranges (GF) 17

**Farro & Butternut Salad**  
tossed with parmesan cheese, arugula, radish, pistachios, mint and  
lemon-basil vinaigrette 12

Top anything with...

**Chicken \$8    Shrimp \$9    Steak Tips \$13**  
**Crab Cakes \$12    Lobster Salad \$20**



## From The Cellar & Bar

Scargo Café is proud to be the first restaurant to offer Empathy wines in the U.S. These wines are highly sought after, but we have a special connection; Scargo alumni Jon Troutman is a co-founder of the winery! They would normally sell for over \$15 a glass, but we are offering them here for a limited time for only \$10.50

**Empathy, White Blend**  
Chenin blanc, chardonnay, and viognier from California make this unique, full bodied blend, a nice pairing with seafood and salads  
10.5

**Empathy, Rose**  
This dry rose features pinot noir, syrah and grenache from California, delicious on a hot summer night with salmon, tuna, and spicy foods 10.5

**Empathy, Red Blend**  
full-bodied and luxurious wine with dark fruit tones of blackberry, black cherry & fig. Great to go with fall and winter foods, pastas, red sauces and meats 10.5

**Night Shift, Raspberry-Lime Hard Seltzer**  
Reminiscent of raspberry ginger ale, Hoot Raspberry Lime is a gluten-free, sugar-free, 90 calorie hard seltzer with all-natural flavors 7  
Available in 16 oz can

# Sandwiches and Light Sides

**Scargo Steak & Cheese**  
shaved sirloin steak seared with peppers, onions, and mushrooms, in a scall roll with mayo & melted cheddar cheese 16

**Spicy Fried Chicken**  
crispy chicken breast with avocado, bacon, cheddar cheese and sriracha mayo on a bulkie roll 16

**Grilled Portobello**  
marinated portobello mushroom, on toasted rosemary focaccia, with baby arugula and basil-pesto 14  
add brie or goat cheese +\$2

**Crab Melt**  
it's back! open faced sandwich of Jonah crabmeat, sliced tomato, melted Swiss cheese and hollandaise sauce on white toast 17

**Lobster Salad Roll**  
tender lobster meat tossed lightly with celery and mayonnaise in a traditional toasted roll, served with cole slaw and French fries 30

**New York Deli Reuben**  
deli style grilled marble bread stuffed with a half pound of thin sliced corned beef, sauerkraut, and swiss 15

**The Pretzel Burger**  
served on a soft Pennsylvania pretzel roll 15  
Cheese +\$1

**Pepper-burger**  
cracked peppercorn seared burger, with béarnaise sauce 16

**Asian Fish Sandwich**  
fried scrod filet topped with seaweed salad and sesame mayo 16

**Chicken in Heaven**  
grilled breast served with granny smith apple and sliced brie on focaccia roll with dill mayo 14

**California Turkey Wrap**  
turkey, bacon, lettuce, tomato with avocado and ranch dressing on a flour tortilla 14

**Ham & Brie Baguette**  
roasted ham with brie cheese on a crisp French baguette with honey mustard, mayo, lettuce, and tomato 14

**Waldorf Chicken Salad**  
waldorf chicken salad served on a croissant 14

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

**Scampi Flatbread**  
sautéed shrimp, garlic butter, tomato, basil, and mozzarella on rustic flatbread 17

# Entrées

## New York Strip Sirloin

grilled prime grade strip steak served with bleu cheese butter, mashed potato and grilled asparagus (GF) 30

## Filet Arabica

coffee and spice rubbed beef tenderloin medallions, pan seared and served over crispy potato cakes, with baby spinach and a hazelnut mushroom demi glace 31

## Short Ribs de Provence

slow braised, boneless short ribs, topped with a rich vegetable ratatouille, served over soft polenta 26

## Mongolian Pork Chop

grilled bone-in chop served with whipped Yukon gold potatoes, braised cabbage, and creamy mustard sauce 26

## Rack of Lamb

full seven bone rack of NZ roasted lamb with Yukon gold mashed and fresh veggies (GF) 32

## Buddha Bowl

grilled balsamic chicken served over a chilled salad of quinoa tossed in lemon basil dressing, heirloom tomatoes, roasted sweet potatoes, feta cheese, and Greek olives (A) 22

## Chicken Marsala

sautéed chicken tenders with marsala wine reduction, mushrooms, and shallots over linguine pasta 24

## Tuna Poke

sushi grade tuna tossed in a honey lime tamari sauce with avocado, shallots, and grape tomatoes, served over sushi rice (GF) 25

## Grilled Swordfish

flame grilled and super fresh with lemon butter herbed rice and asparagus (GF) 29

## Glazed Salmon

topped with a tropical fruit salsa, served with parmesan risotto (GF) 27

## Linguine Bolognese

linguine pasta tossed with house made, slowly simmered beef Bolognese sauce, served with toasted garlic bread 23

## Pesto Chicken Panini

grilled chicken served on toasted sour dough bread with a basil & mint pesto, and roasted red peppers 16

## Blackened Shrimp & Broccoli Salad

Broccoli, apples, butternut squash, walnuts and dried cranberries tossed in a honey Dijon dressing served with a toasted quinoa cake and blackened shrimp 17

## Lemon Flounder

local pan seared filets served over a shrimp and bacon cake with sautéed baby spinach, and lemon butter sauce (A) 27

## Pistachio Encrusted Scrod

fresh baked pistachio encrusted scrod fillet served over a spinach and smoked gouda risotto (A) 26

## Panko Crusted Scallops

sweet sea scallops, flash fried in crunchy Japanese crumbs, with herbed rice (A) 28

## 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 27

## Lobster Mac N' Cheese

three cheese sauce, penne and buttered crumbs, voted one of the ten best Macaroni and Cheese in Massachusetts 34

## Lobster and Sweet Pea Risotto

back by popular demand (GF) 34

## Shrimp & Scallop Stir Fry

pan seared shrimp and scallops tossed in ginger-scallion sauce with seasonal veggies over Asian noodles (A) 27



(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...

### Sweet Potato Fries

by now they're almost famous...  
(as an alternate starch \$1)  
full order 9

### Fresh Asparagus

with béarnaise sauce (A) 8

### Sautéed Spinach

roasted garlic and pine nuts (GF) 8

*Be sure*

*to save room...*

### New York Style Cheesecake

a rich creamy cheesecake with a graham cracker crust 8

### Coconut Crème Brulee

The French classic with a hint of coconut rum 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.