

Apps & Starters

Daily Soup & Chowder
cup 5.5 bowl 8

Baked French Onion Soup
seasoned crouton and blend of cheeses (A) 9

Rhode Island Calamari
spicy banana peppers and garlic oil 13

Oysters Scargo
baked stuffed with artichoke, spinach, cheese, and bacon 17

Local Oysters on the Half-Shell
Fresh from Dennis, served with mignonette and cocktail sauce, half dozen (GF) 16

Sweet Potato Dippers
southern style sweet potato fries with honey mustard sauce 8

Shrimp Martini
jumbo shrimp with spicy sauce (GF) half 8 - full 14

Tuna Martini
sashimi tuna in a honey soy marinade, seaweed salad, sesame seeds, ginger, sriracha and wasabi cream sauce (A) 16

Maine Crab Cakes
fried cakes served with a smoked paprika remoulade 13

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

Smoked Chicken Wings
smoked in house with seasoning and a touch of hot sauce, with bleu cheese dressing 14 (GF)

Salads

Tossed Greens
baby greens in a red wine vinaigrette (GF) 9 / 6.5 / 4.5 (demi)

Romaine Salad
Caesar dressing, fresh parmesan and house made croutons 9 / 6.5 / 4.5 (demi)

Arugula Salad
baby arugula, walnuts, apples, cheddar cheese, and dijon dressing 9 / 6.5 / 4.5 (demi)

Iceberg Wedge
bleu cheese crumbles, bacon, tomato, and champagne vinaigrette 11

Spinach Chevre Salad
baby spinach, crumbled goat cheese, dried cranberries, pecans, balsamic vinaigrette (GF) 13

Roasted Beet Salad
baby green salad, roasted beets, bleu cheese, sugared walnuts, and balsamic vinaigrette 13

Ginger Shrimp Salad
grilled shrimp basted with an orange glaze over greens with dried cranberries, almonds, and mandarin oranges (A) 15

Warm Spaghetti Squash Salad
with almonds, scallions, feta, and lemon vinaigrette (GF) 8

Top anything with...
Chicken \$8 Shrimp \$9 Crab Cakes \$12
Steak Tips \$13 Lobster Salad \$20



From The Cellar & Bar

Meridian, Chardonnay
This California chardonnay is lightly oaked with pineapple and vanilla notes, pairs nicely with chicken, pasta dishes, and salads 8

Meridian, Cabernet Sauvignon
This medium bodied cabernet from California goes well with steak and lamb, has hints of blackberry and pepper 8

Sandwiches & Light Sides

Lobster Salad Roll
tender lobster meat tossed lightly with celery and mayonnaise in a traditional toasted roll, served with cole slaw and french fries 29

Spicy Fried Chicken
flashed fried chicken breast with avocado, bacon cheddar cheese and sriracha sauce served on a bulkie roll 15

Asian Fish Sandwich
fried scrod filet topped with seaweed salad and sesame mayo 14

Grilled Portobello Sandwich
marinated portobello served on toasted focaccia with baby arugula and basil pesto 13
add brie or goat cheese +\$2

The Pretzel Burger
served on a soft Pennsylvania pretzel roll 14
cheese +\$1

Pepper-burger
cracked peppercorn seared burger, with béarnaise sauce 15

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

Entrees

Bistro Style Sirloin

Grilled Prime sirloin topped with caramelized onions and bleu cheese, served with baked potato and sour cream (GF) 27

Filet Arabica Duo

twin tenderloins in a coffee rub, sautéed in hazelnut demi glaze, served on Yukon gold potato cakes, with spinach and sautéed mushrooms (A) 29

Boneless Short Ribs

Slow braised, boneless short ribs, with a bourbon orange glaze over maque choux style mashed potato 24

Mongolian Pork Chop

grilled bone-in chop served with whipped Yukon gold potatoes, braised cabbage, and creamy mustard sauce 25

Rack of Lamb

full seven bone rack of NZ roasted lamb with Yukon gold mashed (GF) 29

Chicken Piccata

chicken scallopini dipped in flour and egg and lightly sautéed, finished in a white wine lemon sauce with artichoke hearts, capers, and diced tomato over linguini 22

Buddha Bowl

grilled balsamic chicken served with chilled quinoa tossed in lemon basil dressing, heirloom tomatoes, roasted sweet potatoes, feta cheese, and Greek olives 21

Tuna Poke

sushi grade tuna tossed in a honey lime tamari sauce with avocado, shallots, and grape tomatoes, served over sushi rice (GF) 23

Panko Crusted Scallops

sweet sea scallops, flash fried in crunchy Japanese crumbs, with herbed rice (A) 27

Grilled Swordfish

flame grilled and super fresh with lemon butter and herbed rice (GF) 27

Tenderloin au Chevre

filet mignon served with a grilled Portobello mushroom, dressed with chevre goat cheese and balsamic reduction (GF) 28

Pan Seared Scallops

New Bedford scallops served over butternut squash couscous, drizzled with a cranberry horseradish sauce 28

Piedmontese Sirloin Sous Vide

Heritage breed sirloin finished in the pan, served with grilled asparagus and roasted red potatoes, topped with a marsala sauce and parmesan crusted portobello 27

Lobster and Sweet Pea Risotto

back by popular demand (GF) 32

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 24

Glazed Salmon

topped with a tropical fruit salsa, served with parmesan risotto (GF) 25

Shrimp & Scallop Stir Fry

pan seared shrimp and scallops tossed in ginger-scallion sauce with seasonal veggies over asian noodles 24

Lobster Mac N' Cheese

three cheese sauce, penne and buttered crumbs, voted one of the ten best Macaroni and Cheese in Massachusetts 32

Lemon Flounder

local pan seared filets served over a shrimp and bacon cake with sautéed baby spinach, and lemon butter sauce 25

Crispy Potato Crusted Scrod

fresh baked, potato encrusted scrod fillet served over sweet corn and bacon chowder 24



(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 8

Fresh Asparagus

with béarnaise sauce (A) 7

Sautéed Spinach

roasted garlic and pine nuts (GF) 7

Be sure

to save room...

Double Chocolate Butterscotch Cake

Topped with Kahlua hard sauce 8

Carrot Cake

super fresh - made on premises 8

Turtle Cheesecake

New York style cheese cake topped with chocolate ganache, caramel sauce, and pecans 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.