

Apps & Starters

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

New Lattice Cut **Sweet Potato Dippers**
southern style sweet potato fries
with a 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 Crabcakes
Fried cakes served with a smoked paprika remoulade 12

**Clam Chowder or
Soup du Jour**
Cup 5.00 ala carte
Bowl 7.50

\$2.50 cup special
With any other lunch item

Scargo Charcuterie
ever evolving board of Italian meats
and cheeses, served with other
accompaniments, ask your server
for details.....

Salads

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

Romaine Salad
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

Watermelon Salad
diced watermelon tossed in a jalapeno basil lime dressing with feta
cheese and pine nuts 9

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

Sandwiches and 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 28

Spicy Fried Chicken
crispy chicken breast with avocado, bacon,
cheddar cheese and siracha mayo on a
bulkie roll 14

Grilled Portobello
marinated portobello mushroom, on toasted
rosemary 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
bearnaise sauce 14

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

Chicken in Heaven
grilled breast served with granny smith apple
and sliced brie on focaccia roll
with dill mayo 12

Turkey & Pesto Panino
oven roasted turkey on grilled sourdough
bread with melted swiss cheese, tomato, grilled
red onion, and arugula pesto 12

New York Deli Reuben
deli style grilled marble bread stuffed with a
half pound of thin sliced corned beef,
sauerkraut, and swiss 13

Ham & Brie Baguette
roasted ham with brie cheese on a crisp French
baguette with honey mustard, mayo, lettuce,
and tomato 12

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 16

From The Cellar & Bar

Fuedo di Morro, Pecorino

A medium bodied white wine from Abruzzo,
Italy, its crisp and refreshing with a touch of
green apple 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

Honoro Vera, Monastrell

This rich, medium bodied red from Jumilla,
Spain is made with organic grapes, it has some
nice blackberry and plum notes, would be
great with lamb, pork, and burgers 8

Entrees

Tenderloin au 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

Bistro Style Sirloin

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

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

Rack of Lamb

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

Mongolian Pork Chop

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

Caprese Kate's Spicy Potato Skins

stuffed with pepper bacon and pepper jack cheese, topped with sour cream, scallions, and our house blended BBQ sauce 8

Chicken Salad

seared statler chicken breast served over an arugula and heirloom tomato salad with fresh mozzarella cheese, basil and balsamic vinegar reduction 15

Soft Shell Crab Sandwich

Crispy tempura battered crab served on brioche roll with remoulade sauce, avocado, lettuce, tomato, and red onion 16

Marinated Beef Kebabs

Sirloin tips skewered with onions and bell peppers, grilled and served over house rice with a side of coleslaw 15

Shrimp and Scallion Pesto

Sauteed shrimp and zucchini noodles in a scallion pesto sauce with roasted tomatoes and mushrooms 16

Lobster Mac N' Cheese

three cheese sauce with penne, with buttered crumbs 31

Lobster and Sweet Pea Risotto

back by popular demand 31

Chicken and Goat Cheese

sautéed chicken, with roasted mushrooms, baby spinach, and heirloom tomatoes in a goat cheese sauce with linguine 21

Seafood Strudel

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

Shrimp & Scallop Stir Fry

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

Tuna Poke

Sushi grade tuna tossed in a honey lime tamari sauce with avocado, shallots, and grape tomatoes, served over sushi rice (A) 21



(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

Bacon Brussels Sprouts 7

Fresh Asparagus

with béarnaise sauce (A) 7

Sautéed Spinach

roasted garlic and pine nuts (GF) 7

Be sure

to save room...

Zabaglione

Sweet Italian custard with fresh berries 8

Strawberry Rhubarb Upside Down Cake

Topped with whipped cream 7

New York-Style Cheesecake

Topped with pecans, caramel and fudge sauce 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.