

Apps & Salads

French Onion Soup
seasoned crouton and blend of cheeses (A) 13

Rhode Island Calamari
spicy banana peppers and garlic oil 17

Oysters Scargo
baked stuffed with artichoke, spinach, cheese,
and bacon 20

Sweet Potato Dippers
southern style sweet potato fries with
honey mustard sauce 10

Shrimp Martini

jumbo shrimp with spicy cocktail sauce (GR)
half 10 - full 18

Tuna Martini

sashimi tuna in a honey soy marinade, seaweed salad, sesame seeds, ginger,
sriracha and wasabi cream sauce (GR) 19

Chesapeake Bay Crab Cakes

seared Maryland blue crab, pineapple salsa fresca, mango beurre blanc 17

Tavern Wings

boneless, smoky sweet buffalo sauce, house, bleu cheese, celery 18

Artichoke & Spinach Dip

topped with toasted walnuts, served with house made
corn tortilla chips (GR) 18

BBQ Pork Belly Bites

house rubbed slow roasted pork belly with cilantro crema 20

Seafood Chowder

cup 8 bowl 10

Oysters on the Half

locally farmed, mignonette & cocktail sauce,
half dozen (GR) 18

Deconstructed Bruschetta

olive tapenade, basil aioli, fresh mozzarella,
focaccia bread 16

Tossed Greens

baby greens, red wine vinaigrette (GR)
12 / 5.5 (demi)

Romaine Salad

Caesar dressing, parmesan, croutons
13 / 7 (demi)

Arugula Salad

sugared walnuts, apples, cheddar,
dijon dressing (GR) 16 / 7 (demi)

Iceberg Wedge

bleu cheese crumbles, bacon, tomato, blue cheese dressing, champagne
vinaigrette (GR) 15

Roasted Beet Salad

baby green salad, roasted beets, bleu cheese, sugared walnuts,
balsamic vinaigrette (GR) 17

Ginger Shrimp Salad

grilled shrimp basted with an orange glaze over greens with dried cranberries,
almonds, mandarin oranges (A) 19

Teriyaki Tofu Power Bowl

confit crispy tofu, brown rice, avocado, roasted sweet potato, edamame,
roasted pistachios, pea shoots and sweet tamari soy vinaigrette (GR) 20

Top anything with...

Chicken \$9 Shrimp \$10 Crab Cakes \$14

Salmon \$13 Tenderloin Tips \$15

Entrees & Large Plates

Fire-Kissed Filet Mignon

grilled tenderloin of beef with lyonnaise potato tart, rainbow swiss chard,
and peppercorn bordelaise 39

Short Ribs

boneless, roasted vegetable gravy, maque choux mashed potatoes (GR) 30

Linguine Bolognese

tossed with house made, beef & pork Bolognese sauce, garlic bread 25

Buddha Bowl

grilled balsamic chicken over a chilled salad of quinoa tossed in lemon basil
dressing, heirloom tomatoes, fried sweet potatoes,
feta cheese, Greek olives (A) 26

Shanghai Chicken

tender cuts of chicken with fresh Asian veggies sautéed in a ginger soy sauce,
with coconut jasmine rice and crispy vermicelli 26

Mongolian Pork Chop

borrowed from Mustards Grill in Napa, bone-in chop, mustard sauce,
braised red cabbage, Yukon gold mashed potatoes 31

Lemon Flounder

pan seared over a shrimp and bacon cake, sautéed baby spinach,
lemon butter sauce (A) 31

Seafood Strudel

genuine crab, shrimp, and sweet scallops in a flaky pastry crust
with Newburg sauce and large shrimp, Yukon gold mashed 30

Glazed Salmon

topped with a tropical fruit salsa, served with
parmesan risotto (GR) 30

Grilled Swordfish

flame grilled and super fresh with lemon butter, served with
coconut jasmine rice and asparagus (GR) 32

Pistachio Scrod

encrusted scrod fillet, creamy smoked gouda risotto 30

Crispy Sea Scallops

large panko fried sea scallops with smoked tomato and corn salsa,
coconut jasmine rice, avocado crema 31

Seafood Cioppino

swordfish, shrimp, scallops & mussels, with garlic bread 33

Small Plates & Sandwiches

Spicy Fried Chicken

crispy chicken breast with avocado, bacon, cheddar, sriracha aioli, bulkie roll 18

Asian Fish Sandwich

flash fried scrod fillet topped with seaweed salad and sesame mayo 18

The Burger

served on a bulkie roll, with lettuce, tomato, fries 18 cheese +\$1

Shrimp Scampi Flatbread

sautéed shrimp, garlic butter, tomato, basil & mozzarella on a rustic flatbread 19

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

**View this entire menu right on
your smartphone!**

Point the camera on your phone at the QR code
below and our menu should appear right on
your device.



Wine by the Glass



White

| | | Glass / Bottle |
|------------------|--------------------------------|----------------|
| Sauvignon Blanc | Lobster Reef, New Zealand | 9 / 34 |
| Pinot Gris | Erath Vineyards, Oregon | 12 / 46 |
| Pinot Grigio | Copper Ridge, California | 8.5 / NA |
| Riesling | Louis Guntrum, Germany | 11 / 40 |
| Gruner Veltliner | Broadbent, Austria | 11 / 40 |
| Chardonnay | Four Vines, Santa Barbara | 10 / 38 |
| Chardonnay | Kendall-Jackson, Vintners Rsv. | 12 / 46 |
| Chardonnay | Little Penguin, Australia | 8.5 / 32 |
| White Blend | Empathy, California | 12.5 / 48 |

Red

| | | Glass / Bottle |
|---------------|-------------------------------|----------------|
| Merlot | Noble Vines, Lodi, California | 9 / 34 |
| Chianti | Vecchia Cantina, Italy | 9.5 / 36 |
| Malbec | Alamos, Argentina | 10 / 38 |
| Cabernet Sauv | Little Penguin, Australia | 8.5 / 32 |
| Cabernet Sauv | Silver Palm, North Coast | 13 / 50 |
| Pinot Noir | Little Penguin, Australia | 8.5 / 32 |
| Pinot Noir | Brandborg, Oregon | 12 / 46 |
| Shiraz | Oxford Landing, Australia | 9 / 34 |
| Grenache | Vina Borgia, Spain | 9 / 34 |
| Red Blend | Empathy, California | 14 / 54 |

Rose

| | | |
|-----------------|---------------------------|-----------|
| Rose | Empathy, California | 12.5 / 48 |
| White Zinfandel | Sycamore Lane, California | 8.5 / 32 |

Sparkling

| | | |
|------------------------------|---------------------|----------|
| Brut blanc de blanc Prosecco | Wycliff, California | 8.5 / 32 |
| | Primaterra, Italy | 10 / 38 |



Beer

Bottles

- Budweiser 5
- Bud Light 5
- Coors Light 5
- Narragansett 5
- Hake Beck's (NA) 4.5
- Corona 5.5

Cans

- Downeast Hard Cider 6
- Cisco Brewers Gripah 6 (Grapefruit IPA)
- Guinness 7
- High Noon Hard Seltzer 6.5
- Athletic IPA (NA) 5.5

On Tap

- Barnstable Brewery
- Jesuit Juice - N.E. IPA
Hyannis, Mass
7 / 10
- Cape Cod Red
Hyannis, Mass
6.5 / 9
- Hog Island IPA
Orleans, Mass
6.5 / 9
- Devil's Purse Kolsch
Dennis, Mass
6.5 / 9

Draft beers available in 16 oz Pint and 25 oz Mugs

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



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) \$13
- Lindeman's Lambic, Framboise
lambic beer made with raspberries (750 ml) \$15

On the Rocks

- Scargo Bloody Mary
secret house made mix, starting at 8
- Pomegranate Margarita
Sauza Hornitos, Pama liqueur, lime, sour mix 11
- Crantucket Lemonade
888 Nantucket vodka, Limoncello, cranberry juice 11
- Darker 'N' Stormier
A twist on a classic, ginger beer, splash of Domaine de Canton 10
- Priqly Empress
Empress gin, priqly pear liqueur, ginger beer 13
- Cucumber Cooler
Crop Cucumber Vodka, St. Germain, soda water 10
- Native Mule
Oysterville Vodka, cranberry, basil simple syrup, ginger beer, fresh lime 11
- Blueberry Refresher
Triple Eight Blueberry vodka, Domaine de Canton, lemonade, fresh lemon, rosemary 11
- Spa Cocktail
Tito's, coconut water, pineapple, agave, mint 11
- Poco Picante
Tanteo jalapeno-infused tequila, splash pineapple, fresh lime, cilantro, soda water 11
- Smoked Herb
Alipus Mezcal, Domaine de Canton, grapefruit, basil, mint 12
- On My Front Porch Swing
Bulleit Rye, Cointreau, iced tea, honey rosemary simple syrup, lemon, fresh mint, rosemary sprig 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 13
- Espresso Martini
Tito's, Kahlua, Bailey's, chilled espresso 12
- Black Manhattan
Basil Hayden Bourbon, Averna Amaro, Angostura Bitters 14
- South Meets North
Bulleit Bourbon, fresh lemon, organic maple syrup, rosemary sprig 12
- Key Lime Pie Martini
Keke Key Lime Liqueur, Stoli Vanilla, pineapple, lime, graham cracker 12

Sparkling Drinks

- Bicyclette
Wycliff sparkling, Campari, St. Germain, fresh lemon 10
- Ginger Basil Bellini
Wycliff sparkling, Domaine de Canton, basil simple syrup, peach nectar 10
- Scargo Spritz
Prosecco, Hendrick's, Aperol, honey rosemary simple, fresh lemon, soda water, over ice 11
- Coconut Dream
Bacardi coconut, Wycliff sparkling, orange, cranberry, pineapple, over ice 10

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.



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.