

Apps & Salads

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

Rhode Island Calamari
spicy banana peppers and garlic oil 18

Oysters Scargo
baked stuffed with artichoke, spinach, cheese, and bacon 22

Sweet Potato Dippers
southern style sweet potato fries with honey mustard sauce 11

Shrimp Martini

jumbo shrimp with spicy cocktail sauce (GR)
half 11 - full 19

Tuna Martini

sashimi tuna in a honey soy marinade, seaweed salad, sesame seeds, ginger, sriracha and wasabi cream sauce (GR) 20

Chesapeake Bay Crab Cakes

seared Maryland blue crab, pineapple salsa fresca, mango beurre blanc 18

Tavern Wings

boneless, smoky sweet buffalo sauce, house, bleu cheese, celery 19

Artichoke & Spinach Dip

topped with toasted walnuts, served with house made corn tortilla chips (GR) 19

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) 19

Deconstructed Bruschetta

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

Tossed Greens

baby greens, red wine vinaigrette (GR)
13 / 6 (demi)

Romaine Salad

Caesar dressing, parmesan, croutons
14 / 8 (demi)

Arugula Salad

sugared walnuts, apples, cheddar,
dijon dressing (GR) 17 / 8 (demi)

Iceberg Wedge

bleu cheese crumbles, bacon, tomato, bleu cheese dressing, champagne vinaigrette (GR) 16

Roasted Beet Salad

baby green salad, roasted beets, bleu cheese, sugared walnuts,
balsamic vinaigrette (GR) 18

Ginger Shrimp Salad

grilled shrimp basted with an orange glaze over greens with dried cranberries,
almonds, mandarin oranges (A) 20

Teriyaki Tofu Power Bowl

confit crispy tofu, brown rice, avocado, roasted sweet potato, edamame,
roasted pistachios, pea shoots and sweet tamari soy vinaigrette
(GR / Vegan Friendly) 21

Top anything with...

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

Salmon \$13 Steak Tips \$15 Lobster Salad \$24

Entrees & Large Plates

Steak Frites

grilled sirloin, horseradish compound butter, truffle parmesan rosemary fries
& garlic aioli (A) 37

Short Ribs

boneless, roasted vegetable gravy, maque choux mashed potatoes (GR) 31

Linguine Bolognese

tossed with house made, beef & pork Bolognese sauce, garlic bread 26

Buddha Bowl

grilled balsamic chicken over chilled salad of lemon, basil & quinoa, with
heirloom tomatoes, fried sweet potatoes, feta cheese, Greek olives (A) 27

Shanghai Chicken

tender cuts of chicken with fresh Asian veggies sautéed in a ginger soy sauce,
with coconut jasmine rice and crispy vermicelli 27

Mongolian Pork Chop

inspired by Mustards Grill in Napa, bone-in chop, mustard sauce,
braised red cabbage, Yukon gold mashed potatoes 32

Summer Scrod

herb crusted scrod fillet, served over roasted corn succotash, topped with a
blood orange beurre blanc 32

Pasta Primavera

seasonal veggies sauteed in EVOO and garlic, tossed with linguine
(vegan friendly) 24

Lemon Flounder

pan seared over a shrimp and bacon cake, sautéed baby spinach,
lemon butter sauce (A) 32

Seafood Strudel

genuine crab, shrimp, and sweet scallops in a flaky pastry crust
with Newburg sauce and large shrimp, Yukon gold mashed 31

Glazed Salmon

topped with a tropical fruit salsa, served with
parmesan risotto (GR) 33

Grilled Swordfish

flame grilled and super fresh with lemon butter, served with
coconut jasmine rice and asparagus (GR) 36

Lobster Florentine

fresh, butter poached lobster tossed with baby spinach, heirloom cherry
tomatoes, lemon garlic beurre blanc over angel hair pasta,
served with garlic bread 41

Crispy Sea Scallops

large panko fried sea scallops with smoked tomato and corn salsa,
coconut jasmine rice, avocado crema 33

Seafood Cioppino

swordfish, shrimp, scallops & mussels in a hearty tomato sauce,
with garlic bread 34

Small Plates & Sandwiches

Spicy Fried Chicken

crispy chicken breast with avocado, bacon, cheddar, and sriracha aioli
on a bulkie roll 19

Asian Fish Sandwich

flash fried scrod filet topped with seaweed salad and sesame mayo 19

The Burger

served on a bulkie roll, with lettuce, tomato, fries 19 cheese +\$1

Lobster Roll

traditional chilled lobster roll served with cole slaw and french fries 38

Shrimp Scampi Flatbread

sautéed shrimp, garlic butter, tomato, basil & mozzarella on a rustic flatbread
20

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.

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

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.

Wine by the Glass



White

Sauvignon Blanc	Lobster Reef, New Zealand	Glass / Bottle	9.5 / 36
Pinot Gris	Erath Vineyards, Oregon	13 / 50	
Pinot Grigio	Copper Ridge, California	9 / NA	
Riesling	Louis Guntrum, Germany	12 / 46	
Gruner Veltliner	Broadbent, Austria	12 / 48	
Chardonnay	Four Vines, Santa Barbara	11 / 42	
Chardonnay	Kendall-Jackson, Vintners Rsv.	12.5 / 48	
Chardonnay	Little Penguin, Australia	9 / 32	
White Blend	Empathy, California	13 / 50	

Red

Merlot	Noble Vines, Lodi, California	Glass / Bottle	9.5 / 36
Chianti	Vecchia Cantina, Italy	10 / 38	
Malbec	Alamos, Argentina	11 / 42	
Cabernet Sauv	Little Penguin, Australia	9 / 34	
Cabernet Sauv	Silver Palm, North Coast	14 / 54	
Pinot Noir	Little Penguin, Australia	9 / 34	
Pinot Noir	Brandborg, Oregon	13 / 48	
Shiraz	Oxford Landing, Australia	9.5 / 36	
Grenache	Vina Borgia, Spain	9.5 / 36	
Red Blend	Empathy, California	15 / 58	

Rose

Rose	Empathy, California	13 / 50
White Zinfandel	Sycamore Lane, California	9 / 34

Sparkling

Brut blanc de blanc	Wycliff, California	9 / 34
Prosecco	Primaterra, Italy	11 / 42



Beer

Bottles

- Budweiser 5.5
- Bud Light 5.5
- Coors Light 5.5
- Mich Ultra 5.5
- Hake Beck's (NA) 5
- Corona 6

Cans

- Downeast Hard Cider 6.5
- Cisco Brewers Gripah 6.5
(Grapefruit IPA)
- Guinness 7.5
- High Noon Hard Seltzer 7
- Athletic IPA (NA) 6

On Tap

- Barnstable Brewery
- Jesuit Juice - N.E. IPA*
Hyannis, Mass
7.5 / 10.5
- Cape Cod Red
Hyannis, Mass
7 / 10
- Hog Island IPA
Orleans, Mass
7 / 10
- Devil's Purse Kolsch
Dennis, Mass
7 / 10

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) \$14
- Lindeman's Lambic, Framboise
lambic beer made with raspberries (750 ml) \$15

On the Rocks

- Scargo Bloody Mary
secret house made mix, starting at 9
- Pomegranate Margarita
Sauza Hornitos, Pama liqueur, lime, sour mix 12
- Crantucket Lemonade
888 Nantucket vodka, Limoncello, cranberry juice 12
- Darker 'N' Stormier
*A twist on a classic, ginger beer, splash of
Domaine de Canton 11*
- Priqly Empress
Empress gin, priqly pear liqueur, ginger beer 14
- Cucumber Cooler
Crop Cucumber Vodka, St. Germain, soda water 11
- Native Mule
*Oysterville Vodka, cranberry, basil simple syrup,
ginger beer, fresh lime 12*
- Blueberry Refresher
*Triple Eight Blueberry vodka, Domaine de Canton,
lemonade, fresh lemon, rosemary 12*
- Spa Cocktail
Tito's, coconut water, pineapple, agave, mint 12
- Poco Picante
*Tanteo jalapeno-infused tequila, splash pineapple,
fresh lime, cilantro, soda water 12*
- Smoked Herb
*Alipus Mezcal, Domaine de Canton,
grapefruit, basil, mint 13*
- On My Front Porch Swing
*Bulleit Rye, Cointreau, iced tea, honey rosemary simple
syrup, lemon, fresh mint, rosemary sprig 13*
- Spicy Mango Ginger Margarita
*Tanteo jalapeño tequila, mango puree, Canton ginger
liqueur, fresh lime, splash soda water 13*

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 14*
- Espresso Martini
*Titos, Kahlua, Bailey's,
chilled espresso 13*
- Black Manhattan
*Basil Hayden Bourbon, Averna Amaro,
Angostura Bitters 14*
- South Meets North
*Bulleit Bourbon, fresh lemon, organic maple
syrup, rosemary sprig 13*
- Key Lime Pie Martini
*Keke Key Lime Liqueur, Stoli Vanilla,
pineapple, lime, graham cracker 13*
- Chocolate Covered Raspberry
*Stoli Raz, Chambord, Godiva chocolate
liquor, chocolate drizzle 13*

Sparkling Drinks

- Bicyclette
*Wycliff sparkling, Campari, St. Germain,
fresh lemon 11*
- Ginger Basil Bellini
*Wycliff sparkling, Domaine de Canton, basil simple
syrup, peach nectar 11*
- Scargo Spritz
*Prosecco, Hendrick's, Aperol, honey rosemary
simple, fresh lemon, soda water, over ice 12*
- Coconut Dream
*Bacardi coconut, Wycliff sparkling, orange,
cranberry, pineapple, over ice 11*
- Empress 75
*Empress gin, splash simple syrup, fresh lemon,
sparkling wine 14*

Sangria

- Red** - made in house, with brandy, orange liqueur,
fresh fruit, orange juice, and
pomegranate juice 11
- White** - made in house, with peach nectar, priqly
pear liqueur, apricot brandy, &
orange juice 11

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device.