

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
half dozen (GF) 16

Smoked Old Bay Wings
Smoked in house 14 (GF)

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

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

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

Watermelon Salad
diced watermelon tossed in a jalapeno basil lime dressing with feta
cheese and pine nuts (GF) 9.5

Heirloom Tomato Salad
arugula and fresh mozzarella, herb vinaigrette 9.5

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



From The Cellar & Bar

Aime Roquesante, Rose
This "cuvée reserve" from Provence is fuller
bodied than most roses, it is dry and great
with spicy food 9

Honoro Vera, Rose
This Syrah and tempranillo based rose from
Spain has just a hint of sweetness, would pair
nicely with oysters on the half shell or shrimp
cocktail 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 bulky 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 sirloin topped with caramelized onions and bleu cheese, served with baked potato and sour cream (GF) 27

Boneless Short Ribs

braised short ribs served over bleu cheese mashed potatoes with vegetable gravy and crispy onions (A) 24

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

Crispy Potato Crusted Scrod

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

Chicken Touraine

sautéed chicken, with roasted mushrooms, baby spinach, and heirloom tomatoes in a chevre goat cheese sauce with pasta 22

Mongolian Pork Chop

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

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

Surf and Turf

petite filet mignon and grilled shrimp served with Yukon gold mashed potatoes, grilled asparagus and hollandaise sauce 30

Pan Seared Halibut

served over somen noodles with baby bok choy in a coconut red curry sauce 29

Rack of Lamb

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

Shrimp & Scallop Stir Fry

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

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

Lobster Mac N' Cheese

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

Lobster and Sweet Pea Risotto

back by popular demand (GF) 32

Lemon Flounder

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



(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...

Chocolate Chip Cookie

Served warm with vanilla ice cream, hot fudge and whip cream 8

Limoncello Crème Brulee

The French Classic, with a lemon twist 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.