

Apps & Salads

French Onion Soup
seasoned crouton and blend of cheeses 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

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 (A)
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 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

Chicken Piccata

tender cuts of sautéed chicken, lemon garlic butter, portabella mushrooms and capers served over linguine 27

Mongolian Pork Chop

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

Crispy Potato Encrusted Scrod

Yukon gold encrusted scrod filet served over sweet corn & bacon chowder 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 (A) 33

Grilled Swordfish

flame grilled and super fresh with lemon butter, served with jasmine rice and asparagus (A) 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, jasmine rice, avocado crema 33

Seafood Cioppino

swordfish, shrimp, scallops & mussels in a hearty tomato sauce, with garlic bread (A) 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 (A) 19 cheese +\$1

Lobster Roll

traditional chilled lobster roll served with cole slaw and french fries (A) 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

		Glass / Bottle
Sauvignon Blanc	Lobster Reef, New Zealand	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

		Glass / Bottle
Merlot	Noble Vines, Lodi, California	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

Zero Proof

NA Chardonnay	Luminara, Napa Valley	10 / 34
NA Red Blend	Luminara, Napa Valley	10 / 34

Sparkling

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

The whole list...

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



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 (Grapefruit IPA)	6.5
Guinness	7.5
High Noon Hard Seltzer	7
Athletic IPA (NA)	6

On Tap

Barnstable Brewery
<i>Jesuit Juice - N.E. IPA</i>
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

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 Brillat, 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

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.

