

Apps & Starters

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 with artichoke, spinach, cheese, and bacon 17

Oysters on the Half-Shell
locally farmed, half dozen (GF) 16

Smoked Old Bay Wings
Smoked in house 14 (GF)

Sweet Potato Dippers
southern style sweet potato fries
with a 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 Crabcakes
Fried cakes served with a smoked paprika remoulade 13

**Clam Chowder or Soup
du Jour**
Cup 5.50 ala carte
Bowl 8

\$2.50 cup special
With any other lunch item

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
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 9.5

Heirloom Tomato Salad
Arugula, fresh mozzarella, and herb vinaigrette 9.5

Top anything with...

Chicken \$8 Shrimp \$9 Steak Tips \$13
Crab Cakes \$12 Lobster Salad \$20

Sandwiches and Light Sides

Asian Fish Sandwich
fried scrod filet topped with seaweed salad and
sesame mayo 14

Chicken in Heaven
grilled breast served with granny smith apple
and sliced brie on focaccia roll
with dill mayo 13

Turkey & Pesto Panino
oven roasted turkey on grilled sourdough
bread with melted swiss cheese, tomato, grilled
red onion, and arugula pesto 13

New York Deli Reuben
deli style grilled marble bread stuffed with a
half pound of thin sliced corned beef,
sauerkraut, and swiss 15

Ham & Brie Baguette
roasted ham with brie cheese on a crisp French
baguette with honey mustard, mayo, lettuce,
and tomato 13

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

Aime Roquesante, Rose
This "cuvee 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

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
crispy chicken breast with avocado, bacon,
cheddar cheese and sriracha mayo on a
bulkie roll 15

Grilled Portobello
marinated portobello mushroom, on toasted
rosemary 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
bearnaise sauce 15

Entrees

Bistro Style Sirloin

grilled sirloin topped with caramelized onions and bleu cheese, served with baked potato and sour cream (GF) 27

Surf and Turf

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

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

Lemon Flounder

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

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

Blackened Shrimp Salad

feta cheese, kalamatas, banana peppers, red onion, cucumber, and baby spinach, tossed with Greek dressing 17

Bolognese Lasagna

layers of pasta, ricotta cheese and creamy meat and marinara sauce Topped with mozzarella cheese and bake to perfection served with a side salad and garlic bread 14

Short Rib Grilled Cheese

braised beef short ribs and mac n' cheese on grilled sourdough bread with cheddar cheese 14

Fried BLT

fried tomatoes, lettuce and bacon on grilled wheat bread with arugula basil pesto 13

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



(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

Crème Brulee

The French Classic 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.