

# Apps & Starters

# Salads

**Baked French Onion Soup**  
seasoned crouton and blend of cheeses (A) 10

**Rhode Island Calamari**  
spicy banana peppers and garlic oil 14

**Oysters Scargo**  
baked with artichoke, spinach, cheese, and bacon 18

**Sweet Potato Dippers**  
southern style sweet potato fries  
with a honey mustard sauce 9

**Oysters on the Half-Shell**  
locally farmed, half dozen (GF) 17

**Honey Garlic Chicken Wings**  
slow roasted tossed in a honey garlic sauce served with ranch dressing  
and celery sticks 15 (GF)

**Shrimp Martini**  
jumbo shrimp with spicy sauce (GF) half 9 - full 15

**Tuna Martini**  
sashimi tuna in a honey soy marinade, seaweed salad, sesame seeds,  
ginger, sriracha and wasabi cream sauce (A) 17

**Maine Crabcakes**  
crispy cakes served with a smoked paprika remoulade 15

**Charcuterie Board**  
Assorted Italian meats, cheeses, and spreads ask your server for details  
18

## Clam Chowder or Soup du Jour

Cup 6.00 ala carte  
Bowl 9

\$2.50 cup special  
with any other lunch item

## Tossed Greens

baby greens in a red wine vinaigrette  
(GF) 10 / 7 / 5 (demi)

## Romaine Salad

fresh parmesan and house made croutons  
10 / 7 / 5 (demi)

## Arugula Salad

baby arugula, walnuts, apples, cheddar cheese, and Dijon dressing  
(GF) 10 / 7 / 5 (demi)

## Iceberg Wedge

bleu cheese crumbles, bacon, tomato, and champagne vinaigrette 12

## Spinach Chevre Salad

baby spinach, crumbled goat cheese, dried cranberries, pecans,  
balsamic vinaigrette (GF) 14

## Roasted Beet Salad

baby green salad, roasted beets, bleu cheese, sugared walnuts, and  
balsamic vinaigrette (GF) 14

## Ginger Shrimp Salad

grilled shrimp basted with an orange glaze over greens with dried  
cranberries, almonds, and mandarin oranges (GF) 17

## Butternut & Quinoa Salad

roasted butternut squash and warm quinoa salad, honey mustard  
dressing, garnished with toasted pistachios, smoked gouda,  
pomegranate seeds and arugula 11

Top anything with...

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

# Sandwiches and 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 30

## Spicy Fried Chicken

crispy chicken breast with avocado, bacon,  
cheddar cheese and sriracha mayo on a  
bulkie roll 16

## Grilled Portobello

marinated portobello mushroom, on toasted  
rosemary focaccia, with baby arugula and  
basil-pesto 14  
add brie or goat cheese +\$2

## The Pretzel Burger

served on a soft Pennsylvania pretzel roll 15  
Cheese +\$1

## Pepper-burger

cracked peppercorn seared burger, with  
béarnaise sauce 16

## Crab Melt

it's back! open faced sandwich of Jonah  
crabmeat, sliced tomato, melted Swiss cheese  
and hollandaise sauce on white toast 17

## Asian Fish Sandwich

fried scrod filet topped with seaweed salad and  
sesame mayo 15

## Chicken in Heaven

grilled breast served with granny smith apple  
and sliced brie on focaccia roll  
with dill mayo 14

## California Turkey Wrap

turkey, bacon, lettuce, tomato with avocado  
and ranch dressing on a flour tortilla 14

## 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 14

## 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 17

## From The Cellar & Bar



Scargo Café is proud to be  
the first restaurant to offer  
Empathy wines in the U.S.  
These wines are highly  
sought after, but we have a special  
connection; Scargo alumni Jon Troutman  
is a co-founder of the winery! Try a glass  
while our limited supplies last....

## Empathy, White Blend

Chenin blanc, chardonnay, and viognier from  
California make this unique, full bodied blend,  
a nice pairing with seafood and salads 10.5

## Empathy, Rose

This dry rose features pinot noir, syrah and,  
grenache from California, delicious on a hot  
summer night with salmon, tuna, and spicy  
foods 10.5

## Dr. Pauly Bergweiler, Riesling

This medium sweet riesling from Mosel,  
Germany is well-balanced with hints of honey  
and McIntosh apple 10

## Shipyard, Pumpkinhead

The fall favorite, refreshing wheat beer with  
hints of pumpkin, cinnamon, and nutmeg,  
available in a 12 oz bottle 4.75

## Night Shift, Rickey Weisse

a mixed fermentation sour ale aged with  
raspberries and limes, from the award winning  
brewery in Everett, Mass \$10

# Entrees

## Tuscan Sirloin

garlic and herb rubbed sirloin steak, topped with shaved parmesan cheese and white truffle oil, served with Yukon mashed potatoes and grilled asparagus (GF) 29

## Filet Au Poivre

peppercorn encrusted beef tenderloin, seared and grilled, served with roasted red bliss potatoes, asparagus and brandy cream sauce 31

## Short Ribs de Provence

slow braised, boneless short ribs, topped with a rich vegetable ratatouille, served over soft polenta 26

## Mongolian Pork Chop

grilled bone-in chop served with whipped Yukon gold potatoes, braised cabbage, and creamy mustard sauce 26

## Rack of Lamb

full seven bone rack of NZ roasted lamb with Yukon gold mashed and fresh veggies (GF) 32

## Buddha Bowl

grilled balsamic chicken served over a chilled salad of quinoa tossed in lemon basil dressing, heirloom tomatoes, roasted sweet potatoes, feta cheese, and Greek olives (A) 22

## Chicken Marsala

sautéed chicken tenders with marsala wine reduction, mushrooms, and shallots over linguine pasta 24

## Tuna Poke

sushi grade tuna tossed in a honey lime tamari sauce with avocado, shallots, and grape tomatoes, served over sushi rice (GF) 25

## Grilled Swordfish

flame grilled and super fresh with lemon butter herbed rice and asparagus (GF) 29

## Glazed Salmon

topped with a tropical fruit salsa, served with parmesan risotto (GF) 27

## Blackened Halibut Sandwich

pan seared halibut served on a griddled croissant with sliced tomato, baby spinach and red onion, dressed with a lemon dill crema 17

## Tortellini al Pollo

sautéed chicken tenders tossed in a basil cream sauce with cheese tortellini, roasted tomatoes and spinach, served with a side of garlic bread 17

## Lemon Flounder

local pan seared filets served over a shrimp and bacon cake with sautéed baby spinach, and lemon butter sauce (A) 27

## Pistachio Encrusted Scrod

fresh baked pistachio encrusted scrod fillet served over a spinach and smoked gouda risotto (A) 26

## Panko Crusted Scallops

sweet sea scallops, flash fried in crunchy Japanese crumbs, with herbed rice (A) 28

## 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 27

## Lobster Mac N' Cheese

three cheese sauce, penne and buttered crumbs, voted one of the ten best Macaroni and Cheese in Massachusetts 34

## Lobster and Sweet Pea Risotto

back by popular demand (GF) 34

## Shrimp & Scallop Stir Fry

pan seared shrimp and scallops tossed in ginger-scallion sauce with seasonal veggies over Asian noodles (A) 27



(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 9

### Fresh Asparagus

with béarnaise sauce (A) 8

### Sautéed Spinach

roasted garlic and pine nuts (GF) 8

*Be sure*

*to save room...*

### Turtle Cheesecake

New York style cheesecake topped with caramel, pecans and chocolate sauce 8

### Double Chocolate Cake

Chocolate butterscotch cake served warm with a Kahlua hard sauce 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.