Apps & Salads

French Onion Soup
seasoned crouton and blend of cheeses 15

Rhode Island Calamari
spicy banana peppers, garlic oil and sriracha aioli 22

Oysters Scargo
baked stuffed with artichoke, spinach, cheese, bacon and bread crumbs 25

Sweet Potato Dippers
waffle cut sweet potato fries with honey mustard sauce 13

Shrimp Martini
jumbo shrimp with spicy cocktail sauce (GR)
half 13 - full 21

Tuna Martini
honey soy marinated yellowfin, seaweed salad, sesame seeds, pickled ginger, sriracha and wasabi cream (GR) 21

Roasted Cauliflower Bites
buffalo sauce drizzle, bleu cheese crumbles served with avocado ranch (GR) 18

Tavern Wings
boneless chicken tenders, smoky spicy buffalo sauce, bleu cheese, celery 21

Artichoke & Spinach Dip
with toasted walnuts, & house made corn tortilla chips (A) 21

Italian Meatballs
fresh mozzarella stuffed pork & beef meatballs served with pomodoro sauce, truffle oil, basil, ricotta and parmesan 21

Seafood Chowder
cup 9 bowl 11

Oysters on the Half
locally farmed, mignonette & cocktail sauce, half dozen (GR) 21

Charcuterie
proscuitto, brie, herb goat cheese, candied almonds, granny smith apple, Belgium dark chocolate, garlic crostinis (A) 20

Tossed Greens
baby greens, carrots, cherry tomatoes red wine vinaigrette (GR)
15 / 9

Romaine Salad
Caesar dressing, parmesan, croutons (A)
15 / 9

Arugula Salad
sugared walnuts, apples, cheddar, dijon dressing (GR) 17 / 10

Chilled Beet Salad
roasted marinated beets, baby greens, goat cheese cream, pickled red onions, sugared walnuts, balsamic vinaigrette (GR) 20

Ginger Shrimp Salad
grilled orange glazed shrimp over baby greens, craisins, sugared almonds, mandarin oranges and cranberry vinaigrette (GR) 22

Teriyaki Tofu Power Bowl
crispy tofu, brown rice, avocado, roasted sweet potatoes, edamame, roasted pistachios and sweet tamari soy vinaigrette
(GR / Vegan Friendly) 24

Fall Farro Salad
baby spinach, farro, roasted butternut squash, bleu cheese, pecans, cinnamon apple chips, and cranberry vinaigrette 20

Top anything with...
Chicken $11 Shrimp $13 Salmon $15
Steak Tips $18 Swordfish $20

Entrees & Large Plates

Prime NY Sirloin
grilled Brandt sirloin strip, roasted garlic compound butter, piped whipped potatoes, and vegetable medley (A) 52

Grilled Tenderloin
beef filet, lemon-pea fritters, charred candied carrots, and hollandaise (A) 46

Linguine Bolognese
house-made beef & pork meat sauce, Parmesan and garlic bread 30

Chicken Saltimbocca
panko crusted chicken breasts, fried sage, crispy proscuitto, linguine, and lemon jus 33

Mongolian Pork Chop
inspired by Mustards Grill in Napa, bone-in chop, mustard sauce, braised red cabbage, piped mashed potatoes 36

Moroccan Lamb
New Zealand double chops, herb encrusted, pearl couscous, roasted plum tomatoes, fresh mint yogurt sauce (A) 47

Buddha Bowl
grilled balsamic chicken, chilled quinoa, heirloom cherry tomatoes, sweet potatoes, feta, kalamata olives, and lemon basil vinaigrette (GR) 29

Athens Chicken
seared chicken tossed with lemon orzo, artichoke hearts, kalamata olives, baby spinach, heirloom cherry tomatoes, and feta (A) 34

Seafood Strudel
baked puff pastry with a Blue crab, shrimp and sea scallop stuffing served with Newburg sauce, poached shrimp, piped mashed potatoes and vegetable 34

Crispy Scallops
panko parmesan encrusted sea scallops over edamame, roasted corn & bacon succotash, with lemon beurre blanc 38

Lemon Flounder
sautéed filets with shrimp & bacon cake, sautéed baby spinach, lemon beurre blanc 37

Pan Seared Salmon
Atlantic filet, steamed Jasmine rice and pineapple salsa fresca (GR) 36

Shrimp Gemelli
seared shrimp, chive scampi butter, heirloom cherry tomatoes, gemelli pasta, garlic bread (A) 36

Grilled Swordfish
herb butter, Jasmine rice and grilled asparagus (GR) 41

Pasta Primavera
EVOO and garlic sautéed seasonal vegetables tossed with linguine (vegan friendly) 27

Small Plates & Sandwiches

Spicy Fried Chicken
crispy chicken breasts with avocado, bacon, cheddar and sriracha aioli on a bulkie roll 23

Wakame Sole on a Roll
crispy flounder filet, seaweed salad, sesame mayo on a bulkie roll 22

The Burger
served on a bulkie roll, with lettuce, tomato (A) 22 cheese +$1

Shrimp Scampi Flatbread
garlic lemon butter, roasted tomatoes, fresh basil and mozzarella 24

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

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 - item can be Altered to be Gluten Reduced on request.
Other items may often be prepared in a gluten free style... just ask.

Wine by the Glass

White

		Glass / Bottle
Sauvignon Blanc	Lobster Reef, New Zealand	11 / 42
Sauvignon Blanc	Delaille, Loire, France	15 / 58
Pinot Grigio	Spasso, Italy	11 / 42
Riesling	Louis Guntrum, Germany	14 / 54
Gruner Veltliner	Pratsch, Austria - *Organic* -	14 / 54
Chardonnay	Kendall-Jackson, Vintners Rsv.	13 / 50
Chardonnay	Little Penguin, Australia	10 / 38
Albarino	Terras Gauda, Spain	13 / 50

Pink

Rose	Aime Roquesante, France	14 / 54
Rose	Truro Vineyards, Cape Cod	13 / 50
White Zinfandel	Beringer, California	10 / 38

Alcohol-Free

NA Sauvignon Blanc	Giesen, New Zealand	10 / 38
NA Red Blend	Luminara, Napa Valley	10 / 38

Red

		Glass / Bottle
Merlot	Noble Vines, Lodi, California	12 / 46
Chianti	Vecchia Cantina, Italy	12 / 46
Malbec	Alamos, Argentina	13 / 50
Cabernet Sauv	Little Penguin, Australia	10 / 38
Cabernet Sauv	Silver Palm, North Coast	14 / 54
Pinot Noir	Little Penguin, Australia	10 / 38
Pinot Noir	Tripper, Oregon	14 / 54
Shiraz	Oxford Landing, Australia	11 / 42
Grenache	Vina Borgia, Spain - *Organic* -	11 / 42
Bordeaux	Chat. Graviere, France	15 / 58
Red Blend	Josh Cellars, Legacy, California	13 / 50

Sparkling

Brut blanc de blanc	Wycliff, California	10 / 38
Prosecco	La Marca, Italy	13 / 50

Beer

On Tap

Barnstable Brewing
Jesuit Juice Hazy IPA
Hyannis, Mass
9 / 14

Cape Cod Red
Hyannis, Mass
8 / 12

Hog Island IPA
Orleans, Mass
8 / 12

Devil's Purse Kolsch
Dennis, Mass
8 / 12

Draft beers available in 16 oz Pint and 25 oz Mugs

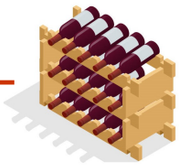
Bottles

Budweiser 6.5
Bud Light 6.5
Coors Light 6.5
Michelob Ultra 6.5
Corona 7
Allagash White 7
Green's, *Gluten Free* 8
Heineken 0.0 (NA) 6
Sams Seasonal 7
Shipyard Pumpkin 7

Cans

Downeast Hard Cider 8
Cisco Brewers Gripah 7.5
(*Grapefruit IPA*)
High Noon Hard Seltzer 7.5
Guinness (14.9 oz) 8.5

The whole wine list...
Scan this QR code with your smart phone camera to see what's in our award winning wine cellar.



Large Format Craft Beers

Night Shift, Double Parked
Hazy, double IPA, 8.5% ABV, brewed in Everett, Mass. (16 oz) 10

Duvel
Belgian beer, blonde and refreshing like a pilsner, complexity of an ale (750 ml) $17

Unibroue, La Fin du Monde
triple style Quebec brew, meaning "the end of the world" 9.0% (750 ml) $16

Lindeman's Lambic, Framboise
lambic beer made with raspberries (750 ml) $16

Specialty Cocktails

On the Rocks

Maple Old Fashioned
Bulleit Bourbon, maple syrup, orange bitters 15

Cranberry Harvest Margarita
Casamigos Blanco tequila, Cointreau canberry, lime, pumpkin spice simple, cinnamon sugar rim 15

Scargo Bloody Mary
secret house made mix, starting at 11

Pomegranate Margarita
Sauza Hornitos, Pama liqueur, lime, sour mix 14
Make it spicy! Sub Tanteo jalapeno tequila for Hornitos

Crantucket Lemonade
Triple Eight Cranberry vodka, Limoncello, cranberry juice, soda water, fresh lemon 14

Darker 'N' Stormier
A twist on a classic, ginger beer, splash of Domaine de Canton 13

Priqly Empress
Empress gin, prickly pear liqueur, fresh lemon, ginger beer 15

Cape Mule
Triple Eight cranberry vodka, cranberry, ginger beer, fresh lime 14

Blueberry Refresher
Triple Eight Blueberry vodka, Domaine de Canton, lemonade, fresh lemon, rosemary 14

Spa Cocktail
Tito's, coconut water, pineapple, agave, fresh lime, mint 14

On My Front Porch Swing
Bulleit Rye, Cointreau, iced tea, honey rosemary simple syrup, fresh lemon, mint 15

Straight Up

Ves-Pear
Grey Goose Pear, Hendrick's gin, priqly pear liqueur, lemon twist 16

London Fog Martini
Earl grey infused vodka, lavender vanilla simple syrup, splash of milk 14

Hawaiian Cosmopolitan
House pineapple infused vodka, triple sec, lime juice, splash cranberry 14

The Pearfect Martini
Grey Goose Pear, Belle de Brillet, sparkling wine 16

Espresso Martini
Fresh chilled espresso, Kahlua, Bailey's, Tito's 15

Black Manhattan
Basil Hayden Bourbon, Averna Amaro, Angostura Bitters 16

South Meets North
Bulleit Bourbon, fresh lemon, organic maple syrup, rosemary sprig 15

Pumpkin Spice Latte Martini
Stoli vanilla vodka, kahlua, espresso, Mozart Pumpkin, milk 15

Sparkling

Autumn Spritz
Crop Pumpkin Vodka, apple cider, prosecco, splash or cranberry and soda water 14

Apple Cider Sangria
Absolut mandarin vodka, pinot grigio, Triple Sec, apple cider, Sprite 12

Scargo Spritz
Hendrick's, Aperol, Prosecco, honey rosemary simple, fresh lemon, soda water, rosemary 14

Coconut Dream
Bacardi coconut,Wycliff sparkling, orange, cranberry, pineapple 13

Empress 75
Empress gin, splash simple syrup, fresh lemon, Prosecco 15

Mocktails

Fall Fizz
Cranberry, apple cider, pumpkin spice simple, ginger ale 10

Coco-no-no
Pineapple juice, cranberry, orange, coconut water, soda water, served in wine glass with ice 11

Lyre's Non-Alcoholic Cocktail
G&T - Citrus, Juniper,Tonic 10

- denotes a Scargo Seasonal Favorite!

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.