

Apps & Salads

French Onion Soup

seasoned crouton and blend of cheeses (A) 13

Rhode Island Calamari

spicy banana peppers and garlic oil 17

Oysters Scargo

baked stuffed with artichoke, spinach, cheese, and bacon 20

Sweet Potato Dippers

southern style sweet potato fries with honey mustard sauce 10

Shrimp Martini

jumbo shrimp with spicy cocktail sauce (GR) half 10 - full 18

Tuna Martini

sashimi tuna in a honey soy marinade, seaweed salad, sesame seeds, ginger, sriracha and wasabi cream sauce (GR) 19

Chesapeake Bay Crab Cakes

seared Maryland blue crab, pineapple salsa fresca, mango beurre blanc 17

Tavern Wings

boneless chicken tenders tossed in spicy buffalo sauce, served with bleu cheese dressing and celery 18

Artichoke & Spinach Dip

topped with toasted walnuts, served with house made corn tortilla chips (GR) 18

BBQ Pork Belly Bites

house rubbed slow roasted pork belly with cilantro crema 20

Seafood Chowder

shrimp, scallops, cod & salmon
cup 8 bowl 10

Oysters on the

Half Shell

locally farmed, served with mignonette & cocktail sauce, half dozen (GR) 18

Deconstructed Bruschetta

Tomato, roasted red pepper & basil with olive tapenade, basil aioli, fresh mozzarella & focaccia bread 16

Tossed Greens

baby greens in a red wine vinaigrette (GR)
12 / 5.5 (demi)

Romaine Salad

Caesar dressing, parmesan and house made croutons
13 / 7 (demi)

Arugula Salad

baby arugula, sugared walnuts, apples, cheddar cheese and Dijon dressing (GR)
16 / 7 (demi)

Iceberg Wedge

bleu cheese crumbles, bacon, tomato, blue cheese dressing & champagne vinaigrette (GR) 15

Roasted Beet Salad

baby green salad, roasted beets, bleu cheese, sugared walnuts, balsamic vinaigrette (GR) 17

Ginger Shrimp Salad

grilled shrimp basted with an orange glaze over greens with dried cranberries, almonds, mandarin oranges (A) 19

Spring Mediterranean Salad

fennel, vine ripened tomatoes, champagne vinaigrette, European cucumbers, macadamia nuts, goat cheese & Kalamata olives (GR) 18

Top anything with...

Chicken \$9 Shrimp \$10 Crab Cakes \$14

Salmon \$13 Tenderloin Tips \$15 Lobster Salad \$24

Entrees & Large Plates

Grilled Swordfish

flame grilled and super fresh with lemon butter, served with coconut jasmine rice and asparagus (GR) 32

Fire-kissed Filet Mignon

Grilled 6 oz filet served with a lyonnaise potato tart, rainbow swiss chard, and a pink peppercorn bordelaise 39

Short Ribs

slow braised, boneless short ribs, served with vegetable gravy and maque choux mashed potatoes (GR) 30

Linguine Bolognese

linguine tossed with house made, slowly simmered beef & pork Bolognese sauce, served with toasted garlic bread 25

Crispy Sea Scallops

Large panko fried sea scallops served with smoked tomato and corn salsa, coconut jasmine rice, and avocado crema 31

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) 26

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 30

Shanghai Chicken

tender cuts of chicken sautéed with fresh asian veggies in a sweet ginger soy sauce, served with coconut jasmine rice and crispy vermicelli 26

Glazed Salmon

topped with a tropical fruit salsa, served with parmesan risotto (GR) 30

Lemon Flounder

local pan seared filets served over a shrimp and bacon cake with sautéed baby spinach, and lemon butter sauce (A) 31

Pistachio Scrod

fresh baked, pistachio encrusted scrod fillet served over creamy smoked gouda risotto 30

Seafood Cioppino

swordfish, shrimp, scallops & local mussels in a white wine tomato sauce, served with garlic bread 33

Lobster and Sweet Pea Risotto

back by popular demand (GR) 39

Small Plates & Sandwiches

Spicy Fried Chicken

crispy fried chicken breast with avocado, bacon cheddar cheese and sriracha aioli served on a bulkie roll 18

Asian Fish Sandwich

fried scrod filet topped with seaweed salad and sesame mayo 18

The Burger

served on a bulkie roll, with lettuce and tomato 18 cheese +\$1

Shrimp Scampi Flatbread

sautéed shrimp, garlic butter, tomato, basil & mozzarella on a rustic flatbread 19

Lobster Salad Roll

tender lobster meat tossed lightly with celery and mayonnaise in a traditional toasted roll, served with cole slaw and French fries 34

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

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.



Wine by the Glass



White

		Glass / Bottle
Sauvignon Blanc	Lobster Reef, New Zealand	9 / 34
Pinot Gris	Erath Vineyards, Oregon	12 / 46
Pinot Grigio	Copper Ridge, California	8.5 / NA
Riesling	Louis Guntrum, Germany	11 / 40
Gruner Veltliner	Pratsch, Austria	11 / 40
Chardonnay	Four Vines, Santa Barbara	10 / 38
Chardonnay	Kendall-Jackson, Vintners Rsv.	12 / 46
Chardonnay	Little Penguin, Australia	8.5 / 32
White Blend	Empathy, California	12.5 / 48

Red

		Glass / Bottle
Merlot	Domino, California	9 / 34
Chianti	Vecchia Cantina, Italy	9.5 / 36
Malbec	Alamos, Argentina	10 / 38
Cabernet Sauv	Little Penguin, Australia	8.5 / 32
Cabernet Sauv	Silver Palm, North Coast	13 / 50
Pinot Noir	Little Penguin, Australia	8.5 / 32
Pinot Noir	Cooper Hill, Oregon	13 / 50
Shiraz	Red Diamond, Washington	9 / 34
Grenache	Vina Borgia, Spain	9 / 34
Red Blend	Empathy, California	14 / 54

Pink

Rose	Empathy, California	12.5 / 48
White Zinfandel	Sycamore Lane, California	8.5 / 32

Sparkling

Blanc de Blanc Brut	Wycliff, California	8.5 / 32
Prosecco	Primaterra, Italy	10 / 38

Want more wine?...

Scan this QR code with the camera on your smart phone to see our full wine list by the bottle!!!



Beer

Bottles

Budweiser	5
Bud Light	5
Coors Light	5
Narragansett	5
Hake Beck's (NA)	4.5
Corona	5.5

Cans

Downeast Hard Cider	6
Cisco Brewers Gripah	6
(Grapefruit IPA)	
High Noon Hard Seltzer	6.5
Athletic IPA (NA)	5.5

On Tap

Barnstable Brewery	
Jesuit Juice - N.E. IPA	
Hyannis, Mass	7 / 10
Cape Cod Red	
Hyannis, Mass	6.5 / 9
Hog Island IPA	
Orleans, Mass	6.5 / 9
Devil's Purse Kolsch	
Dennis, Mass	6.5 / 9

Draft beers available in 16 oz Pint and 25 oz Mugs

Large Format Craft Beers

Duvel	
Belgian beer that is blonde and refreshing like a pilsner, and flavor and complexity of an ale	(750 ml) \$15
Night Shift, The 87	
a heavily hopped 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	
A triple style Quebec brew, meaning "the end of the world" with an alcohol strength of 9.0%	(750 ml) \$13
Lindeman's Lambic, Framboise	
before hops were common, fruits and berries were used and this lambic beer is made with raspberries	(750 ml) \$15

On the Rocks

Scargo Bloody Mary	
your favorite vodka and our house secret Bloody Mary mix, starting at	8
Pomegranate Margarita	
Sauza Hornitos, Pama liqueur, lime, sour mix	11
Crantucket Lemonade	
Triple Eight Nantucket distilled vodka, Limoncello, cranberry juice	11
Darker 'N' Stormier	
A twist on a classic, Gosling's, ginger beer, splash of Domaine de Canton	10
Priqly Empress	
Empress gin, priqly pear liqueur, ginger beer	13
Cucumber Cooler	
Crop Cucumber Vodka, St. Germain, soda water	10
Native Mule	
Oysterville Vodka, cranberry, basil simple syrup, ginger beer, fresh lime	11
Blueberry Refresher	
Triple Eight Blueberry vodka, Domaine de Canton, lemonade, fresh lemon, rosemary	11
Spa Cocktail	
Tito's, coconut water, pineapple, agave, mint	11
Poco Picante	
Tanteo jalapeno-infused tequila, splash pineapple, fresh lime, cilantro, soda water	11
Smoked Herb	
Alipus Mezcal, Domaine de Canton, grapefruit, basil, mint	12
On My Front Porch Swing	
Bulleit Rye, Cointreau, iced tea, honey rosemary simple syrup, lemon, fresh mint, rosemary sprig	12
Cranberry Harvest Margarita	
Don Julio Blanco, contreau, lime juice, cinnamon simple syrup and cran	14
Caramel Apple Smash	
Crown Royal Apple, Van Gogh Salted Caramel Vodka, cinnamon syrup, apple cider	12

Specialty Cocktails

Straight Up

Hawaiian Cosmopolitan	
House pineapple-infused vodka, triple sec, lime juice, splash cranberry	11
The Pearfect Martini	
Grey Goose Pear, Belle de Brillet, sparkling wine	13
Espresso Martini	
Stoli Vanilla, Kahlua, Bailey's, chilled espresso	11
Black Manhattan	
Basil Hayden Bourbon, Averna Amaro, Angostura Bitters	14
South Meets North	
Bulleit Bourbon, fresh lemon, organic maple syrup, rosemary sprig	12
Key Lime Pie Martini	
Keke Key Lime Liqueur, Stoli Vanilla, pineapple, lime, graham cracker	11
Pumpkin Martini	
Crop Pumpkin vodka, Mozart Chocolate Pupmpkin liqueur, Bailey's, pumpkin pie spice	12

Sparkling Drinks

Bicyclette	
Wycliff sparkling, Campari, St. Germain, fresh lemon	10
Ginger Basil Bellini	
Wycliff sparkling, Domaine de Canton, basil simple syrup, peach nectar	10
Scargo Spritz	
Prosecco, Hendrick's, Aperol, honey rosemary simple, fresh lemon, soda water, over ice	11
Coconut Dream	
Bacardi Coconut, Wycliff sparkling, orange, cranberry, pineapple, over ice	10

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.



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.