

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, smoky sweet buffalo sauce, house, bleu cheese, 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
cup 8 bowl 10

Oysters on the Half
locally farmed, mignonette & cocktail sauce,
half dozen (GR) 18

Deconstructed Bruschetta
olive tapenade, basil aioli, fresh mozzarella,
focaccia bread 16

Tossed Greens
baby greens, red wine vinaigrette (GR)
12 / 5.5 (demi)

Romaine Salad
Caesar dressing, parmesan, croutons
13 / 7 (demi)

Arugula Salad
sugared walnuts, apples, cheddar,
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

Warm Winter Greens
roasted vegetable cake, butternut squash puree, baby kale, arugula,
pine nuts, mustard shallot vinaigrette 17

Top anything with...

Chicken \$9 Shrimp \$10 Crab Cakes \$14
Salmon \$13 Tenderloin Tips \$15 Lobster Salad \$24

Entrees & Large Plates

Fire-kissed Filet Mignon
grilled 6 oz, lyonnaise potato tart, rainbow swiss chard,
peppercorn bordelaise 39

Short Ribs
boneless, roasted vegetable gravy, maque choux mashed potatoes (GR) 30

Linguine Bolognese
tossed with house made, beef & pork Bolognese sauce, garlic bread 25

Buddha Bowl
grilled balsamic chicken over a chilled salad of quinoa tossed in lemon basil
dressing, heirloom tomatoes, roasted sweet potatoes,
feta cheese, Greek olives (A) 26

Shanghai Chicken
tender cuts of chicken with fresh Asian veggies sautéed in a ginger soy sauce,
with coconut jasmine rice and crispy vermicelli 26

Mongolian Pork Chop
borrowed from Mustards Grill in Napa, bone-in, mustard sauce,
red cabbage, Yukon mashed 31

Lemon Flounder
pan seared over a shrimp and bacon cake, sautéed baby spinach,
lemon butter sauce (A) 31

Seafood Strudel
genuine crab, shrimp, and sweet scallops in a flaky pastry crust
with Newburg sauce and large shrimp, Yukon gold mashed 30

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

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

Pistachio Scrod
encrusted scrod fillet, creamy smoked gouda risotto 30

Lobster and Sweet Pea Risotto
back by popular demand (GR) 39

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

Seafood Cioppino
swordfish, shrimp, scallops & mussels, w/ garlic bread 33

Small Plates & Sandwiches

Spicy Fried Chicken
crispy chicken breast with avocado, bacon, cheddar, sriracha aioli, bulkie roll 18

Asian Fish Sandwich
flash fried scrod filet topped with seaweed salad and sesame mayo 18

The Burger
served on a bulkie roll, with lettuce, tomato, fries 18 cheese +\$1

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

Lobster Salad Roll
celery, mayonnaise, butter toasted roll, cole slaw, 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	Brandborg, Oregon	12 / 46
Shiraz	Red Diamond, Washington	9 / 34
Grenache	Vina Borgia, Spain	9 / 34
Red Blend	Empathy, California	14 / 54

Rose

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

Sparkling

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



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

Draft beers available in 16 oz
Pint and 25 oz Mugs

The whole list...

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



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) \$13

Lindeman's Lambic, Framboise

lambic beer made with raspberries (750 ml) \$15

On the Rocks

Scargo Bloody Mary
secret house made mix, starting at 8

Pomegranate Margarita
Sauza Hornitos, Pama liqueur, lime, sour mix 11

Crantucket Lemonade
888 Nantucket vodka, Limoncello, cranberry juice 11

Darker 'N' Stormier
A twist on a classic, 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, cointreau, 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
Titos, 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
Pumpkin 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.