

Apps & Starters

Daily Soup & Chowder
cup 6 bowl 9

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

Rhode Island Calamari
spicy banana peppers and garlic oil 14

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

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

Local Oysters on the Half-Shell
locally farmed, served with mignonette and cocktail sauce, half dozen (GF) 17

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

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 Crab Cakes
crispy cakes served with a smoked paprika remoulade 15

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

Salads

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

Farro & Butternut Salad
tossed with parmesan cheese, arugula, radish, pistachios, mint and lemon-basil vinaigrette 12

Top anything with...
Chicken \$8 Shrimp \$9 Crab Cakes \$12
Steak Tips \$13 Lobster Salad \$20

Sandwiches & 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 sauce served on a bulkie roll 16

Asian Fish Sandwich
fried scrod filet topped with seaweed salad and sesame mayo 16

Grilled Portobello Sandwich
marinated portobello served on toasted 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

burgers & sandwiches accompanied by
cole slaw, pasta salad or fries.
sweet potato fries add \$1
(in place of regular fries)

Scampi Flatbread
sautéed shrimp, garlic butter, tomato, basil, and mozzarella 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! They would normally sell for over \$15 a glass, but we are offering them here for a limited time for only \$10.50

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

Empathy, Red Blend
full-bodied and luxurious wine with dark fruit tones of blackberry, black cherry & fig. Great to go with fall and winter foods, pastas, red sauces and meats ✖ 10.5

Night Shift, Raspberry-Lime Hard Seltzer
Reminiscent of raspberry ginger ale, Hoot Raspberry Lime is a gluten-free, sugar-free, 90 calorie hard seltzer with all-natural flavors 7
Available in 16 oz can

Entrées

New York Strip Sirloin

grilled prime grade strip steak served with bleu cheese butter, mashed potato and grilled asparagus (GF) 30

Filet Arabica

coffee and spice rubbed beef tenderloin medallions, pan seared and served over crispy potato cakes, with baby spinach and a hazelnut mushroom demi glace 31

Short Ribs de Provence

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

Mongolian Pork Chop

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

Linguine Bolognese

linguine pasta tossed with house made, slowly simmered beef Bolognese sauce, served with toasted garlic bread 23

Lobster and Sweet Pea Risotto

back by popular demand (GF) 34

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

Glazed Salmon

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

Tenderloin a la Chevre

filet mignon served with a grilled portobello mushroom, sautéed spinach, dressed with goat cheese and balsamic reduction 31

Pan Seared Scallops

lightly blackened, served on a bed of creamy cheddar grits with a cilantro lime tomato concasse and avocado lime crema 30

Grilled Swordfish

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

Shrimp & Scallop Stir Fry

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

Lobster Mac N' Cheese

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

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



(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

Coconut Cream Burlee

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.