

Apps & Starters

Baked French Onion Soup
seasoned crouton and blend of cheeses (A) 9

Rhode Island Calamari
spicy banana peppers and garlic oil 13

Oysters Scargo
baked with artichoke, spinach, cheese, and
bacon 17

Sweet Potato Dippers
southern style sweet potato fries
with a honey mustard sauce 8

Oysters on the Half-Shell
locally farmed, half dozen (GF) 16

Smoked Old Bay Wings
Smoked in house 14 (GF)

Shrimp Martini
jumbo shrimp with spicy sauce (GF) half 8 - full 14

Tuna Martini
sashimi tuna in a honey soy marinade, seaweed salad, sesame seeds,
ginger, sriracha and wasabi cream sauce (A) 16

Maine Crabcakes
crispy cakes served with a smoked paprika remoulade 14

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

Stuffed Artichoke
2 breaded artichoke hearts stuffed with
goat cheese, cooked in scampi butter
with baby spinach and roasted red
peppers 10

**Clam Chowder or Soup
du Jour**
Cup 5.50 ala carte
Bowl 8
\$2.50 cup special
With any other lunch item

Salads

Tossed Greens
baby greens in a red wine vinaigrette
(GF) 9 / 6.5 / 4.5 (demi)

Romaine Salad
fresh parmesan and house made croutons
9 / 6.5 / 4.5 (demi)

Arugula Salad
baby arugula, walnuts, apples, cheddar cheese,
and Dijon dressing (GF)
9 / 6.5 / 4.5 (demi)

Warm Brussels Sprouts Salad
apple, cranberry, bacon and parmesan tossed in lemon basil vinaigrette
11

Iceberg Wedge
bleu cheese crumbles, bacon, tomato, and champagne vinaigrette 11

Spinach Chevre Salad
baby spinach, crumbled goat cheese, dried cranberries, pecans,
balsamic vinaigrette (GF) 13

Roasted Beet Salad
baby green salad, roasted beets, bleu cheese, sugared walnuts, and
balsamic vinaigrette 13

Ginger Shrimp Salad
grilled shrimp basted with an orange glaze over greens with dried
cranberries, almonds, and mandarin oranges (A) 16

Warm Spaghetti Squash Salad
with almonds, scallions, feta, and lemon vinaigrette (GF) 9

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 29

Spicy Fried Chicken
crispy chicken breast with avocado, bacon,
cheddar cheese and sriracha mayo on a
bulkie roll 15

Grilled Portobello
marinated portobello mushroom, on toasted
rosemary focaccia, with baby arugula and
basil-pesto 13
add brie or goat cheese +\$2

The Pretzel Burger
served on a soft Pennsylvania pretzel roll 14
Cheese +\$1

Pepper-burger
cracked peppercorn seared burger, with
béarnaise sauce 15

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
turkey, bacon, lettuce, tomato with avocado
and ranch dressing on
12 grain bread 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 16



From The Cellar & Bar

Villa Santa, White Blend
This light bodied, Portuguese blend has notes
of granny smith apple and lemon peel, it pairs
nicely with oysters, grilled fish and veggies 9

La Fiera, Montepulciano
This tasty red from Abruzzo, Italy is medium
bodied and has nice red berry notes, great with
steak, burgers, and lamb 8

Night Shift, Mainer Weisse
a mixed fermentation sour ale aged with
blueberries and cinnamon sticks, from award
winning brewery in Everett, Mass \$10
Available in 16 oz can

Entrées

Tenderloin a la Chevre

filet mignon served with a grilled portobello mushroom, dressed with chevre goat cheese and balsamic reduction (GF) 29

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) 28

Boneless Short Ribs

slow braised, boneless short ribs, with a bourbon orange glaze over maque choux style mashed potato (A) 25

Mongolian Pork Chop

grilled bone-in chop served with whipped Yukon gold potatoes, braised cabbage, and creamy mustard sauce 25

Rack of Lamb

full seven bone rack of NZ roasted lamb with Yukon gold mashed and fresh veggies (GF) 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) 21

Chicken Marsala

sautéed chicken tenders with marsala wine reduction, mushrooms, and shallots over linguine pasta 23

Tuna Poke

sushi grade tuna tossed in a honey lime tamari sauce with avocado, shallots, and grape tomatoes, served over sushi rice (GF) 24

Grilled Swordfish

flame grilled and super fresh with lemon butter herbed rice and asparagus (GF) 28

Glazed Salmon

topped with a tropical fruit salsa, served with parmesan risotto (GF) 26

Shrimp & Scallop Stir Fry

pan seared shrimp and scallops tossed in ginger-scallion sauce with seasonal veggies over asian noodles (A) 26

Crab Melt

open faced sandwich of Jonah crabmeat, sliced tomato, melted swiss cheese and hollandaise sauce on white bread 17

Chicken and Cheese Tortellini

sautéed chicken tenders, roasted red peppers, and spinach in a basil cream sauce with cheese tortellini 16

Scargo Steak & Cheese

shaved sirloin steak sautéed with peppers, onions, and mushrooms served in a scali roll with mayonnaise and melted cheddar cheese 16

Warm Balsamic Shrimp & Kale

sweet white onion, red and yellow peppers, lightly sautéed with kale and Portobello mushrooms, finished with a hint of balsamic reduction, topped with grilled shrimp and parmesan cheese 17

Lemon Flounder

local pan seared filets served over a shrimp and bacon cake with sautéed baby spinach, and lemon butter sauce (A) 26

Crispy Potato Crusted Scrod

fresh baked, potato encrusted scrod fillet served over sweet corn and bacon chowder 25

Panko Crusted Scallops

sweet sea scallops, flash fried in crunchy Japanese crumbs, with herbed rice (A) 27

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 26

Lobster Mac N' Cheese

three cheese sauce, penne and buttered crumbs, voted one of the ten best Macaroni and Cheese in Massachusetts 33

Lobster and Sweet Pea Risotto

back by popular demand (GF) 33



(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 8

Fresh Asparagus

with béarnaise sauce (A) 7

Sautéed Spinach

roasted garlic and pine nuts (GF) 7

Be sure

to save room...

Turtle Cheesecake

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

Chocolate-Cinnamon Cake

Layered chocolate cake with chocolate cinnamon frosting 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.