

## Apps & Salads

### French Onion Soup

seasoned crouton and blend of cheeses (A) 11

### Rhode Island Calamari

spicy banana peppers and garlic oil 14

### Oysters Scargo

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

### Sweet Potato Dippers

southern style sweet potato fries with honey mustard sauce 9

### Shrimp Martini

jumbo shrimp with spicy cocktail sauce (GR) half 9 - full 15

### Tuna Martini

sashimi tuna in a honey soy marinade, seaweed salad, sesame seeds, ginger, sriracha and wasabi cream sauce (GR) 17

### 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 14

### Artichoke & Spinach Dip

topped with toasted walnuts, served with house made corn tortilla chips (GR) 14

### Edamame Hummus

with carrots, celery, red peppers, and flatbread chips 14

### Seafood Chowder

shrimp, scallops, cod & salmon  
cup 7 bowl 10

### Oysters on the Half Shell

locally farmed, served with mignonette & cocktail sauce, half dozen (GR) 17

### Tossed Greens

baby greens in a red wine vinaigrette (GR)  
10 / 5 (demi)

### Romaine Salad

Caesar dressing, parmesan and house made croutons  
10 / 5 (demi)

### Arugula Salad

baby arugula, sugared walnuts, apples, cheddar cheese and Dijon dressing (GR)  
10 / 5 (demi)

### Iceberg Wedge

bleu cheese crumbles, bacon, tomato, champagne vinaigrette (GR) 12

### Roasted Beet Salad

baby green salad, roasted beets, bleu cheese, sugared walnuts, balsamic vinaigrette (GR) 14

### Ginger Shrimp Salad

grilled shrimp basted with an orange glaze over greens with dried cranberries, almonds, mandarin oranges (A) 17

### Spring Mediterranean Salad

fennel, vine ripened tomatoes, champagne vinaigrette, European cucumbers, macadamia nuts, goat cheese & Kalamata olives (GR) 16

Top anything with...

Chicken \$8 Shrimp \$9 Crab Cakes \$14

Salmon \$12 Steak Tips \$13

## Entrees & Large Plates

### Grilled Swordfish

flame grilled and super fresh with lemon butter, served with coconut jasmine rice and asparagus (A) 29

### Bacon Jam Sirloin

grilled, topped with bacon onion jam, accompanied by grilled asparagus and mashed potato (A) 30

### Short Ribs

slow braised, boneless short ribs, served with vegetable gravy and maque choux mashed potatoes (GR) 25

### Linguine Bolognese

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

### Mongolian Pork Chop

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

### 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

### 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

### 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 24

### Glazed Salmon

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

### Lemon Flounder

local pan seared filets served over a shrimp and bacon cake with sautéed baby spinach, and lemon butter sauce (A) 27

### Pistachio Scrod

fresh baked, pistachio encrusted scrod fillet served over creamy gouda risotto 26

### Seafood Cioppino

swordfish, shrimp, scallops & local mussels in a white wine tomato broth served with garlic bread 32

## Small Plates & Sandwiches

### Spicy Fried Chicken

crispy fried chicken breast with avocado, bacon cheddar cheese and sriracha sauce served on a bulkie roll 16

### Asian Fish Sandwich

fried scrod fillet topped with seaweed salad and sesame mayo 16

### The Burger

served on a bulkie roll, with lettuce and tomato 15 cheese +\$1

### Shrimp Scampi Flatbread

sautéed shrimp, garlic butter, tomato, basil & mozzarella on a rustic flatbread 17

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	8.5 / 32
Sauvignon Blanc	Vigilance, California	10 / 38
Pinot Gris	Erath Vineyards, Oregon	11 / 42
Pinot Grigio	Copper Ridge, California	8 / NA
Gruner Veltliner	Pratsch, Austria	10 / 40
Chardonnay	Four Vines, Santa Barbara	9 / 34
Chardonnay	Kendall-Jackson, Vintners Rsv.	11 / 42
Chardonnay	Little Penguin, Australia	8 / 30
White Blend	Empathy, California	12 / 46
Muscadet	Dom. Verdier, France	11 / 42
Rose	Empathy, California	12 / 46
White Zinfandel	Sycamore Lane, California	8 / 30

## Red

		Glass / Bottle
Merlot	Domino, California	8.5 / 32
Chianti	Vecchia Cantina, Italy	9 / 34
Malbec	Alamos, Argentina	9 / 34
Cabernet Sauv	Little Penguin, Australia	8 / 30
Cabernet Sauv	Silver Palm, North Coast	12.5 / 48
Pinot Noir	Little Penguin, Australia	8 / 30
Pinot Noir	Primarius, Oregon	11 / 42
Shiraz	Red Diamond, Washington	8.5 / 32
Grenache	Vina Borgia, Spain	8 / 30
Red Blend	Empathy, California	13 / 50

## Sparkling

Blanc de Blanc Brut	Wycliff, California	8 / 30
Prosecco	Primaterra, Italy	9.5 / 36

Want more wine?...  
Scan this QR code with the camera on your  
smart phone to see our full wine list



## Beer

### Bottles

Budweiser	4.5
Bud Light	4.5
Coors Light	4.5
Narragansett	4.5
Hake Beck's (NA)	4.25
Corona	5

### Cans

Downeast Hard Cider	5
Cisco Brewers Gripah (Grapefruit IPA)	5
Night Shift Hard Seltzer	5
High Noon Hard Seltzer	6
Athletic IPA (NA)	5

### On Tap

Barnstable Brewery -

Cape Crusher  
Hyannis, Mass

Cape Cod Red  
Hyannis, Mass

Hog Island IPA  
Orleans, Mass

Devil's Purse Kolsch  
Dennis, Mass

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) \$12

### Lindeman's Lambic, Framboise

before hops were common, fruits and berries were used and this lambic beer is made  
with raspberries (750 ml) \$15

### Great North Aleworks, RVP

Robust Vanilla Porter from NH, a heavy dark beer brewed with vanilla bean  
(16 oz can) \$8

## Specialty Cocktails



### 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 10

#### Crantucket Lemonade

Triple Eight Nantucket distilled vodka, Limoncello,  
cranberry juice 10

#### Darker 'N' Stormier

A twist on a classic, Gosling's, ginger beer, splash of  
Domaine de Canton 9

#### Cucumber Cooler

Crop Cucumber Vodka, St. Germain, soda water 9

#### Native Mule

Oysterville Vodka, cranberry, basil simple syrup,  
ginger beer, fresh lime 10

#### Blueberry Refresher

Stoli Blueberi, Domaine de Canton, lemonade,  
fresh lemon, rosemary 10

#### 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 11

#### On My Front Porch Swing

Bulleit Rye, Cointreau, iced tea, honey rosemary  
simple syrup, lemon, fresh mint,  
rosemary sprig 11

#### Cranberry Harvest Margarita

Don Julio tequila, Cointreau, lime, cranberry,  
cinnamon simple syrup 13

### Straight Up

#### Hawaiian Cosmopolitan

House pineapple-infused vodka, triple sec, lime  
juice, splash cranberry 10

#### The Pearfect Martini

Grey Goose Pear, Belle de Brillet, sparkling wine  
12

#### Espresso Martini

Stoli Vanil, Kahlua, Bailey's,  
chilled espresso 10

#### Black Manhattan

Maker's Mark Bourbon, Averna Amaro, Angostura  
Bitters 11

#### White Negroni

Hendrick's, Lillet Blanc, Suze Aperitif,  
celery bitters 12

#### South Meets North

Bulleit Bourbon, fresh lemon, organic maple syrup,  
rosemary sprig 11

#### Key Lime Pie Martini

Keke Key Lime Liqueur, Stoli Vanilla,  
pineapple, lime, graham cracker 10

#### Caramel Apple

Van Gogh Caramel vodka, apple cider,  
cinnamon simple syrup 11

### Sparkling Drinks

#### Bicyclette

Wycliff sparkling, Campari, St. Germain,  
fresh lemon 9

#### Ginger Basil Bellini

Wycliff sparkling, Domaine de Canton, basil simple  
syrup, peach nectar 9

#### Scargo Spritz

Prosecco, Hendrick's, Aperol, honey rosemary  
simple, fresh lemon, soda water, over ice 10

#### Coconut Dream

Bacardi Coconut, Wycliff sparkling, orange, cran-  
berry, pineapple, over ice 9

**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.