

## Apps & Salads

### Chilled Gazpacho

roasted jalapeno w/a lemon basil aioli cup 6 bowl 9

### 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 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

fried cakes served with a smoked paprika remoulade 15

### Tavern Wings

boneless chicken tenders tossed in spicy buffalo sauce, served with bleu cheese dressing and celery 14

### Artichoke & Spinach Dip

served with house made tortilla chips 14

### Seafood Chowder

shrimp, scallops, cod & salmon  
cup 7 bowl 10

### Oysters on the Half Shell

locally farmed, served with mignonette and cocktail sauce, half dozen (GF) 17

### Tossed Greens

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

### Romaine Salad

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

### Arugula Salad

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

### Iceberg Wedge

bleu cheese crumbles, bacon, tomato, champagne vinaigrette 12

### Roasted Beet Salad

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

### Ginger Shrimp Salad

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

Top anything with...

Chicken \$8 Shrimp \$9 Crab Cakes \$12

Salmon \$12 Steak Tips \$13 Lobster Salad \$20

## Entrees & Large Plates

### Grilled Swordfish

flame grilled and super fresh with lemon butter, served with mashed potatoes and asparagus (GF) 29

### NY Sirloin

grilled, topped with bleu cheese butter, accompanied by grilled asparagus and mashed potato (GF) 30

### Short Ribs

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

### Linguine Bolognese

linguine tossed with house made, slowly simmered beef 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

### Chicken Francaise

sautéed chicken breast in a lemon butter sauce with mushrooms, baby spinach, and tomatoes, capers, and linguine (A) 24

### Lobster and Sweet Pea Risotto

back by popular demand (GF) 36

### 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

### Glazed Salmon

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

### Lobster Mac & Cheese

three cheese sauce, penne and buttered crumbs 36

## Small Plates & Sandwiches

### Lobster Salad Roll

tender lobster meat tossed lightly with celery and mayonnaise in a traditional toasted roll, served with cole slaw and French fries 33

### 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 filet 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)

# Wine by the Glass



## White

		Glass / Bottle
Sauvignon Blanc	Lobster Reef, New Zealand	8.5 / 32
Sauvignon Blanc	Vigilance, Lake County	10 / 38
Pinot Gris	Erath Vineyards, Oregon	11 / 42
Pinot Grigio	Copper Ridge, California	8 / 30
Gruener 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
Bordeaux	Chat. Les Fougères, Saint Emilion	12 / 46
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
Sangria	Red wine, liqueurs, juices, fresh fruit	9 / 32

## Sparkling

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



## 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
Lagunitas 12th of Never Ale	5
Athletic IPA (NA)	5

### On Tap

Barnstable Brewery - *Cape Crusher*  
Boston, Mass

Cape Cod Red  
Hyannis, Mass

Hog Island I.P.A.  
Orleans, Mass

Devil's Purse Kolsch  
Orleans, Mass

## 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

### Crispin Hard Cider

Artisanal hard cider "the Saint", is crisp, elegant, and off dry, naturally fermented and gluten free (22 oz) \$9

## 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, 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

Tropical Contact High  
Bacardi, DiSaronno, orange, pineapple, grenadine, Myer's floater 11

### Straight Up

Hawaiian Cosmopolitan  
House pineapple-infused vodka, triple sec, lime juice, splash cranberry 9

The Pearfect Martini  
Grey Goose Pear, Belle de Brillet, sparkling wine 10

Espresso Martini  
Stoli Vanil, Kahlua, Bailey's, chilled espresso 9

Black Manhattan  
Maker's Mark Bourbon, Averna Amaro, Angostura Bitters 10

White Negroni  
Hendrick's, Lillet Blanc, Suze Aperitif, celery bitters 11

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

### Sparkling Drinks

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

Ginger Basil Bellini  
Wycliff, Domaine de Canton, peach nectar, basil 9

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

Coconut Dream  
Bacardi Coconut, Wycliff sparkling, orange, cranberry, pineapple, over ice 9



(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.

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.