Soup of Day
Ask about our daily soup specials....
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

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 marque 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

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

Seafood Chowder
shrimp, scallops, cod & salmon cup 7  bowl 10
Oysters on the Half Shell
locally farmed, served with mignonette & 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
glazed 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

Chicken al Fresco
tender cuts of chicken, baby spinach, heirloom tomatoes, fresh lemon, roasted garlic and parmesan cheese over 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 sauteed 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

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.
**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 Handcrafted 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 Blueberri, 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

Aliquis 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 $10

Tropical Contact High

Bacardi, DiSarono, orange, pineapple, grenadine, Myer’s floater $11

**Sparkling Drinks**

Bicyclette

Wycliff sparkling, Campari, St. Germain, fresh lamon $9

Ginger Basil Bellini

Wycliff, Domaine de Canton, peach nectar, basil $9

Searco Spritz

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

Coconut Dream

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

**Wine by the Glass**

White

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<th>Glass / Bottle</th>
<th>8.5</th>
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<th>10.25</th>
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<tr>
<td>Sauvignon Blanc</td>
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<td>Pinot Grigio</td>
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<td>White Zinfandel</td>
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Red

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<td>Malbec</td>
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<tr>
<td>Sangria</td>
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**Sparkling**

Blanc de Blanc Brut

Wycliff, California $8 / 30

Prosecco

Primaterra, Italy 9.5 / 36

**Beer**

Bottle

Budweiser 4.5

Bud Light 4.5

Coors Light 4.5

Naragansett 4.5

Hake Beck’s (NA) 4.25

Corona 5

Night Shift Hard Seltzer 5

Night Shift Hard Seltzer 5

Athletic IPA (NA) 5

**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 malt, buckwheat, rice, and sorghum (16.9 oz) $10

Unibroue, La Fin du Monde

A triple style Quebec brew, means “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 Alesworks, RVP

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

**On Tap**

Barnstable Brewery - Cape Cod Red

Hyannis, Mass

Cape Cod Red

Hyannis, Mass

Hog Island L.P.A.

Dennis, Mass

Devil’s Purse Kolech

Orleans, Mass

Draft beers available in 16 oz Pint and 25 oz Mugs

**Specialty Cocktails**

**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 Vani, Kahula, Bailey’s, chilled espresso $9

Black Manhattan

Maker’s Mark Bourbon, Averno Amaro, Angostura Bitters $10

White Negroni

Hendrick’s, Liker Blanc, Sloe 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 Vaniila, pineapple, lime, Graham cracker $10

**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.**

8/24/2020