

Apps & Salads

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

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

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 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 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 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)

**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, Lake County	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
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

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



Beer



Large Format Craft Beers

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
Night Shift Hard Seltzer	5
Athletic IPA (NA)	5

On Tap

Barnstable Brewery -

Cape Crusher
Hyannis, Mass

Cape Cod Red
Hyannis, Mass

Hog Island I.P.A.
Dennis, Mass

Devil's Purse Kolsch
Orleans, Mass

Draft beers available in 16 oz
Pint and 25 oz Mugs

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, 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.