

Dinner

Appetizers

Freshly Shucked Cold Water Oysters

Served on the half shell 1/2 dozen - Ask your server for today's variety
\$MKT

Prime Filet of Beef Carpaccio

with a Dijon mustard sauce, shaved Reggiano parmesan and crispy capers
\$9.95

Standing Shrimp Cocktail

Jumbo wild-caught shrimp served standing with a trio of sauces
\$10.50

Individual Warm Blue Crab Dip

Succulent lump crabmeat in our creamy gratin served with crispy lavosh
\$11.95

Warm Spinach & Artichoke Dip With Crispy Pasta Chips

Our creamy spinach and artichoke dip served with flash fried, homemade pasta chips and a spicy tomato coulis
\$8.50

Flash Fried Cold Water Lobster Tail

2 Succulent 3oz cold water tails flash fried and served with a citrus burre blanc
\$MKT

Grilled Portabello Mushroom

Giant portabello, grilled and topped with a fried goat cheese round and crispy leeks
\$8.95

Soups

Soup of the Day

Ask your server for today's selection
\$5.95

Creamy New England Clam Chowder

Scott's signature soup with fresh shucked clams, potatoes, and real bacon
\$6.95

Salads

Traditional Iceberg Wedge

1/4 head of iceberg lettuce topped with crispy bacon & Maytag blue cheese dressing
\$7.50

Classic Caesar Salad

Crisp romaine lettuce with garlic croutons and shaved Reggiano parmesan cheese
\$6.50

House Mixed field Green Salad

Selection of fresh field greens, chopped tomatoes with choice of dressing
\$5.95

Signature Mandarin Orange and Field Green Salad

Frise, endive and red oak lettuce with scallions, Mandarin oranges, sweet and spicy caramelized pecans, and an orange, Champagne vinaigrette
\$6.95

Vine Ripened Tomatoes and Fresh Mozzarella

The classic combination served with balsamic vinegar (in season)
\$7.50

WARNING: Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

Entrées

Rare Seared Loin of Yellow Fin Tuna

with wasabi sauce, a ginger poppy slaw and horseradish mashed potatoes
\$24.95

Gulf Red Snapper Fanchaise

with a delicate lemon caper butter sauce, herb-mashed potatoes and julienne vegetables
\$25.95

19 oz. USDA Prime, Aged Bone-in Ribeye

Grilled, served bone-in for flavor with sautéed wild mushrooms and roasted garlic mashed potatoes
\$36.95

Chicken Mediterranean

Breast of chicken pan seared with a medley of asparagus tips, artichoke hearts, marinated feta cheese, sundried tomatoes with a light burre blanc sauce over herb-mashed potatoes
\$20.95

USDA Premium Filet Medallions

Pan seared and topped with lump crab meat and sauce Béarnaise with garlic mashed potatoes and grilled asparagus
\$27.95

Grilled, Prosciutto Wrapped Shrimp Linguini

Jumbo, wild-caught shrimp wrapped in Prosciutto ham, grilled and served over a rich rustica linguini
\$23.95

Blackened Catch of the Day

New Orleans style blackened fish served with a pepper medley and Creole rice
\$21.95

Wild Mushroom Risotto

Creamy risotto with a selection of exotic wild mushrooms
\$17.95

Grilled Bourbon Salmon

Wild-caught salmon in our tangy bourbon marinade with herb-mashed potatoes and julienne vegetables
\$22.95

Herb Grilled Chicken and Vegetables

Herb-crusted, grilled chicken breast served with mashed potatoes and julienne vegetables
\$17.95

Pan Seared Diver Scallops

Jumbo diver scallops pan seared, served over black truffle mashed potatoes with julienne vegetables
\$27.95

Medallions Trio

Premium beef tenderloin, 2 bone rack of New Zealand lamb and pork tenderloin served with a trio of sauces, herb-mashed potatoes and julienne vegetables
\$29.95