

Lunch

Appetizers

Freshly Shucked Coldwater Oysters

Served on the Half Shell 1/2 Dozen - Ask your server for Today's Variety

Prime Filet of Beef Carpaccio

with a Dijon Mustard Sauce, Shaved Reggiano Parm and Crispy Capers

Standing Shrimp Cocktail

4 giant wild-caught shrimp served standing with a trio of sauces

Individual Warm Blue Crab Dip

Succulent lump crabmeat with our creamy gratin served with crispy lavosh

Spinach & Artichoke Stuffed Ravioli

Tender ravioli pockets stuffed with our creamy spinach and artichoke dip, breaded and fried to a golden brown

Wood-Grilled Portobello Mushroom

Giant Portobello, grilled and topped with fried goat cheese and crispy leeks

Soups

Soup of the Day

Ask your server for today's selection

Creamy New England Clam Chowder

With fresh shucked clams, thin-sliced red potatoes, and real bacon

Salads

Traditional Iceberg Wedge

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

Classic Caesar Salad

Crisp romaine lettuce with garlic croutons and shaved Reggiano parmesan cheese

House Mixed Field Green Salad

Selection of fresh field greens, chopped tomatoes with balsamic vinegar

Signature Mandarin Orange and Field Green Salad

Frisee, endive and red oak lettuce with scallions, Mandarin oranges, sweet and spicy caramelized pecans, and an orange, Champagne vinaigrette

Vine Ripened Tomatoes and Fresh Buffalo Mozzarella

The classic combination served with balsamic vinegar (in season)

Add to any Salad:

Grilled Salmon -\$6.50 - Grilled or Blackened Shrimp \$6.50
Grilled or Blackened Chicken \$4.95 - Blackened Filet \$7.70

Lunch Entrees

Rare Seared Loin of Yellow Fin Tuna
with wasabi sauce and a ginger poppy slaw

Grilled, Prosciutto Wrapped Shrimp Linguini
Lunch portion of our Jumbo, wild-caught shrimp wrapped in prosciutto ham, wood grilled and served over a rich rustica linguini

Blackened Redfish
New Orleans style blackened redfish served with dirty rice

Wild Mushroom Risotto
Creamy risotto with a selection of fresh wild mushrooms

Herb Grilled Chicken and Vegetables
Herb-crusted, grilled chicken breast served with mashed potatoes and veggies

Grilled Bourbon Salmon
Wild-caught Canadian Salmon in our tangy Bourbon Marinade with mashed potatoes and veggies

Sandwiches

Traditional Danish Smørrebrød
Danish open-faced sandwiches, beautifully presented and quite delicious
Ask your server for today's selections

Scott's BLT
Not your average BLT, fried thick-cut bacon piled high with shredded lettuce and ripe tomatoes

Mini Filet Sandwiches with Maitre D' butter
Pan Seared Tenderloin medallions on Mini Buns topped with Maitre D' butter

The Burger
1/2 pound USDA Price Ground Angus Burger Grilled and dressed your way
Make it a Caesar Burger - Shredded Cheddar and Caesar Dressing
Make it Blue - Topped with Melted Blue Cheese
Make it Bacon Blue - Topped with Melted Blue Cheese & Bacon
Make it your way- Add: Cheddar, Swiss, Blue Cheese, Bacon, Blue Cheese Dressing

The Fish Sandwich
Catch of the day - Grilled, Fried or Blackened, shredded lettuce, tomato, & tarter sauce

The Chicken Sandwich
Your Choice of Grilled, Fried or Blackened, with shredded lettuce, & tomato

Shaved Catfish Sandwich
Lightly breaded, flash fried served on toasted Brioche topped with fresh slaw and fried pickles

The Club Croissant
Va. Smoked Ham and Turkey Breast with Melted Colby and Jack Cheese, on a sandwich sized Croissant with Lettuce, Tomato and Mayo