

Lunch

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

Giant wild-caught shrimp served standing with a trio of sauces
\$11.50

Individual Warm Blue Crab Dip

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

Warm Spinach & Artichoke With Crispy Pasta Chips

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

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.

Add to any Salad: Grilled Salmon -\$5.75
Grilled or Blackened Shrimp \$5.50
Grilled or Blackened Chicken \$4.50
Blackened Filet \$7.75

Entrées

Rare Seared Loin of Yellow Fin Tuna

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

\$16.95

Grilled, Prosciutto Wrapped Shrimp Linguini

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

\$15.95

Blackened Catch of the Day

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

\$14.95

Wild Mushroom Risotto

Creamy risotto with a selection of exotic wild mushrooms

\$13.95

Herb Grilled Chicken and Vegetables

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

\$11.95

Grilled Bourbon Salmon

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

\$12.95

Sandwiches

All sandwiches (except Smørrebrød) served with french fries

Traditional Danish Smørrebrød

Danish open-faced sandwiches, beautifully presented and quite delicious

Ask your server for today's selections

\$8.95

Scott's BLT

Not your average BLT, fried thick-cut bacon piled high with shredded lettuce and ripe tomatoes on a bun

\$8.50

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

\$9.50

The Fish Sandwich

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

\$8.95

The Chicken Sandwich

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

\$8.95

Shaved Catfish Sandwich

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

\$8.95

The Club Croissant

Va. Smoked Ham, thick cut bacon, Turkey Breast with Melted Colby and Jack Cheese, on a sandwich sized Croissant with Lettuce, Tomato and Mayonnaise

\$8.50