

Appetizers

Domestic and Imported Cheese Pallet

Chef's selection of cheeses with breads and crackers
\$10.95

Crispy Fried Calamari

Fresh tubes and tentacles soaked in buttermilk and flash fried with a spicy marinara sauce
\$9.95

Sushi Sampler Trio

Flash Fried Sushi Ball, Sashimi Scallop with sweet chili oil sauce, Tuna Tartare
\$12.95

Flash Fried Cold Water Lobster Tail

1/2 of our jumbo tail lightly battered and served with a horseradish honey mustard sauce
\$14.95

Warm Spinach & Artichoke Dip

Our creamy spinach and artichoke dip served with our signature flash-fried, homemade pasta chips
\$9.50

Warm Crab and Shrimp Dip

Succulent lump crabmeat, fresh shrimp, & mushrooms in our creamy gratin served with garlic bread slices
\$12.95

Fried Green Tomatoes

Served with melted pepperjack cheese, fresh crawfish tails and a zesty remoulade sauce
\$8.95

Standing Shrimp Cocktail

Jumbo wild-caught shrimp served with a trio of sauces
\$10.95

Fresh Tomato Bruschetta

Classic tomato, basil and herb bruschetta on garlic crostinis with Reggiano Parmesan cheese
\$6.95

Maryland Style Crab Cake

Jumbo lump crabmeat pan sautéed, over organic field greens with a fresh corn salsa
\$13.95

Soups

Soup of the Day

Ask your server for today's selection
Cup \$3.95 Bowl \$5.95

Creamy New England Clam Chowder

Scott's signature soup with fresh clams, potatoes, and real bacon
Cup \$4.95 Bowl \$6.95

Salads

Traditional Iceberg Wedge

1/4 head of iceberg lettuce topped with crispy bacon, blue cheese crumbles, chopped tomatoes and creamy blue cheese dressing
\$6.95

Classic Caesar Salad

Crisp romaine lettuce with garlic croutons and shaved Reggiano parmesan cheese
\$6.95

Chef George's Spinach Salad

Fresh spinach, sliced Asian pears, warm melted brie, bacon, caramelized pistachios and a blueberry balsamic dressing
\$7.95

Classic Caprese Salad

Seasonal ripe local tomatoes, fresh mozzarella cheese, fresh basil, aged balsamic reduction
\$6.95

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.

An 18% Gratuity will be added to parties of 5 or more. There is a charge of \$3 for kitchen split entrées and a \$1 charge for kitchen split salads

Entrées

Steaks & Chops

12 oz. USDA Prime, Aged NY Strip

Hand-cut, grilled to perfection, and served with potatoes du jour and your choice of vegetable

\$28.95

Hazelnut Crusted New Zealand Rack of Lamb

Premium 8 bone rack of lamb rubbed with roasted hazel nuts, seared to perfection and served with a cactus pear sauce, potatoes du jour and a choice of vegetable

\$27.95

USDA Prime Filet Mignon

Hand-cut, grilled to perfection, served with sauce Béarnaise, potatoes du jour and your choice of vegetable

7 oz \$26.95 10 oz. \$32.95

Add: 1 oz Lump Crab Meat - \$5.50

Rosemary and Garlic Grilled Pork Chop

Premium natural pork chop grilled to perfection served with a sweet onion demi glaze, parmesan potatoes and roasted vegetables

\$22.95

Land & Sea

Surf and Turf - 1/2 tail (4 oz) - \$41.95 Full tail (8 oz) - \$54.95

USDA Prime 7 oz. filet grilled to perfection and our succulent butter poached lobster tail served with potatoes du jour and your choice of vegetable

Mixed Grill - \$MKT

Daily Chef's selection of uniquely prepared items

Ask your server for today's creation

Fish & Seafood

Char-Grilled Citrus Tuna - \$25.95

Marinated yellow fin tuna, Char-grilled and served with tomatoes, haricot verts, olives, and a citrus vinaigrette

Grilled Bourbon Salmon - \$23.95

Wild-caught salmon (when available) with our tangy bourbon glaze, served with your choice of 2 sides

Pan Seared Diver Scallops - \$26.95

Jumbo diver scallops pan seared, served with lobster risotto, asparagus and tomato coulis

Chilean Sea Bass - \$26.95

Delicate white-fleshed fish sautéed with an orange ale sauce and served over a medley of fresh leeks, corn, spinach and tomatoes

Butter Poached Lobster Tail - \$MKT

8 oz. cold-water lobster tail poached in sweet cream butter with grilled grapefruit and a choice of 2 sides

Fresh Catch of the Day - \$MKT

Today's freshest selection

New Orleans BBQ Shrimp - \$21.95

Traditional "Nawlins" style jumbo, head-on, shrimp in a zesty sauce with rice and fresh bread for dipping

Shrimp Diane - \$22.95

Jumbo shrimp sautéed with mushrooms and white wine, served over creamy corn and spinach grits

Red Snapper Imperial - \$27.95

with sautéed shrimp in a Dijon butter sauce with spinach and mashed potatoes

Pasta

Lobster Chicken Pasta - \$22.95

Grilled all natural chicken marinated in an herb yogurt, served over radiatori pasta with a succulent lobster, brandy and mushroom sauce

Shrimp & Scallops Scampi Style - \$23.95

Tender wild-caught shrimp and succulent diver scallops sautéed with fresh mushrooms and spinach in a creamy garlic butter sauce, served over linguini

Scott's will work to accommodate our guests with special diets and allergies. Please make us aware of any specific food allergies or needs.

Fowl

Dijon and Walnut Crusted Chicken - \$21.95

Breast of natural chicken crusted with Dijon mustard and crushed walnuts with a Dijon cream sauce, sweet potato gnocchi and fresh spinach

Natural Slow Roasted Chicken Half - \$19.95

De-boned 1/2 chicken lightly seasoned and slow roasted to tender perfection served with your choice of two sides

Vegetarian

Chef's selection of fresh vegetables with rice or pasta.

\$17.95