

LUNCH MENU

SOUP

NEW ENGLAND CLAM CHOWDER

SCOTT'S SIGNATURE, AWARD WINNING CHOWDER

CUP \$8.95 BOWL \$10.95

SOUP OF THE DAY

ASK YOUR SERVER FOR TODAY'S SELECTION

CUP \$7.95 BOWL \$9.95

SALADS

ADD: GRILLED OR BLACKENED SALMON -6OZ \$12.95 8OZ \$17.95 CHICKEN -\$8.95 SHRIMP -\$17.00

CATCH OF THE DAY - MKT, BISTRO TENDERLOIN - \$20.95

ADD ON'S ARE PRICED TO BE ADDED TO A SALAD OR ENTREE AND ARE NOT AVAILABLE AS STAND ALONE ITEMS.

TRADITIONAL ICEBERG WEDGE - \$12.95

1/4 HEAD OF ICEBERG LETTUCE TOPPED WITH CRISPY BACON, BLUE CHEESE CRUMBLES, CHOPPED TOMATOES AND CREAMY BLUE CHEESE DRESSING

CHILLED JUMBO SHRIMP & LUMP CRAB CHOPPED SALAD - \$29.95

CHOPPED ICEBERG AND ROMAINE LETTUCES WITH STEAMED JUMBO SHRIMP, BEER BATTERED CRAB MEAT, BACON, GRAPE TOMATOES, BLUE CHEESE, AVOCADO, CELERY WITH OUR HOUSE REMOULADE

SCOTT'S CAESAR SALAD - \$12.95

SCOTT'S CAESAR IS SERVED WITH CRISP ROMAINE LETTUCE, GARLIC CROUTONS, SLICED QUEEN OLIVES, FRESH BACON CRUMBLES, A SPRITZ OF OLIVE JUICE, REGGIANO PARMESAN CHEESE AND OUR HOUSE CAESAR DRESSING.

HOUSE SPINACH SALAD - \$12.95

FRESH SPINACH, SLICED PEARS, WARM MELTED BRIE, BACON, CANDIED PECANS AND A BLUEBERRY BALSAMIC DRESSING

GARDEN SALAD - \$9.95

FRESH BLEND OF SEASONAL MIXED FIELD GREENS WITH SLICED ENGLISH CUCUMBERS, CARROTS, TOMATOES AND CROUTONS WITH YOUR CHOICE OF DRESSING

CLASSIC CLUB SALAD - \$18.95

CHOPPED ICEBERG AND ROMAINE LETTUCE WITH JULIENNE HAM & TURKEY, BACON, SHREDDED CHEDDAR CHEESE, GRAPE TOMATOES, AND HARD BOILED EGGS WITH CHIPOTLE RANCH DRESSING AND CHEESE TOAST.

RISOTTO BOWLS

CHOOSE FROM:

CORN, LEEK AND SPINACH / MUSHROOM DEMI GLACE / CREAMED SPINACH / PARMESAN

SALMON \$19.95 SHRIMP \$20.95 CHICKEN \$15.95 MAHI MAHI \$25.95,

BISTRO TENDER \$26.95 WITHOUT PROTEIN \$12.95

BURGERS AND SANDWICHES

THE SCOTT'S BURGER ** - \$19.95

1/2 POUND GROUND STEAK AND DUCK BURGER
SERVED WITH CANDIED BACON, MUNSTER CHEESE, LETTUCE,
TOMATO, MAYO, PICKLED RED ONION AND HOUSE-MADE PICKLES

CLUB CROISSANT - \$13.95

WARM HAM AND TURKEY WITH CANDIED BACON, MELTED
CHEDDAR CHEESE, SHREDDED LETTUCE, MAYONNAISE AND
TOMATO ON A FRESH CROISSANT

CHICKEN SALAD CROISSANT - \$13.95

GRILLED CHICKEN SALAD WITH DRIED CRANBERRIES,
TOASTED PECANS, TARRAGON, MAYONNAISE, SHREDDED
LETTUCE, AND TOMATO

FRESH FISH SANDWICH - \$19.95

CATCH OF THE DAY -GRILLED, FRIED OR BLACKENED, WITH
SHREDDED LETTUCE, TOMATO, & REMOULADE SAUCE

APPETIZERS & SMALL PLATES

CRISPY FRIED CALAMARI - \$14.95

BODY ONLY SLICED, SOAKED IN BUTTERMILK AND FLASH
FRIED SERVED WITH SWEET THAI CHILI SAUCE

CREAMY WARM BLUE CRAB DIP - \$17.95

SUCCULENT LUMP CRABMEAT IN OUR CREAMY GRATIN
SERVED WITH HOUSE-MADE PRETZEL BREAD

RARE SEARED SESAME TUNA ** - \$16.95 GF

BLACK SESAME CRUSTED, SASHIMI GRADE TUNA, RARE
SEARED AND SERVED ON A BED OF PICKLED
CUCUMBERS WITH GINGER SOY SAUCE,

STUFFED AVOCADO IMPERIAL - \$16.95 GF

BAKED AVOCADO HALF STUFFED WITH CRAB, SHRIMP,
BACON AND 3 CHEESES WITH A BALSAMIC REDUCTION
(PLEASE ALLOW EXTRA COOKING TIME)

JUMBO SHRIMP COCKTAIL- \$21.95

5 JUMBO STEAMED SHRIMP WITH OUR HOUSE
COCKTAIL SAUCE

CREAMY SPINACH & ARTICHOKE DIP - \$13.95

SERVED WITH OUR SIGNATURE FRIED BOWTIE
PASTA CHIPS FOR DIPPING

HOME MADE BLUE CHEESE CHIPS - \$12.95

OUR CRISP HOMEMADE POTATO CHIPS TOPPED
WITH MELTED BLUE CHEESE FONDUE, BLUE CHEESE
CRUMBLES, GRAPE TOMATOES, CHIVES AND BACON

CHIPOTLE CANDIED BACON - \$11.95

5 SLICES OF OUR APPLE WOOD SMOKED BACON,
CANDIED WITH BROWN SUGAR AND
CHIPOTLE POWDER

CHEESE & CHARCUTERIE BOARD- \$21.95

CHEF'S SELECTION OF CURED MEATS, AND CHEESES
WITH HOUSE MUSTARDS, ASSORTED CRACKERS

NEW ENGLAND LOBSTER ROLL - \$27.95

MAINE LOBSTER, MAYONNAISE, DICED CELERY, BUTTERED
AND GRILLED SPLIT TOP ROLL

BLACKENED PRIME RIB SANDWICH - \$16.95

SCOTT'S SLOW ROASTED PRIME RIB THINLY SLICED AND
BLACKENED, AGED CHEDDAR CHEESE, CREAMY HORSERAD-
ISH SAUCE, AND SHREDDED LETTUCE ON A BRIOCHE BUN

FRENCH DIP - \$16.95

SCOTT'S SLOW ROASTED PRIME RIB THINLY SLICED, MELT-
ED PROVOLONE CHEESE, AU JUS, TOASTED FRENCH LOAF

ALL BURGERS AND SANDWICHES COME WITH A CHOICE OF SIDE

LUNCH ENTREES **

STEAK FRITES** - \$27.95 GF

8 OZ SHOULDER TENDER GRILLED TO PERFECTION WITH
DEMI GLACE & SERVED WITH TRUFFLE FRENCH FRIES

GRILLED BOURBON SALMON** - \$21.95 GF

WILD-CAUGHT SALMON(WHEN AVAILABLE) GRILLED TO PER-
FECTION, TOPPED WITH OUR BOURBON GLAZE WITH A
CHOICE OF 2 SIDE ITEMS

CATCH OF THE DAY \$24.95 GF

CHEF'S FRESH CATCH SERVED GRILLED OR BLACKENED
WITH A CHOICE OF 2 SIDES

PRIME FILET MIGNON - \$65.95 **

8 OZ. GRILLED TOP USDA PRIME,
BARREL-CUT TENDERLOIN WITH A CHOICE OF 2 SIDES

CHOOSE 2 - \$15.95

CHOOSE ANY 2 OF THE FOLLOWING:

CUP OF SOUP

CLAM CHOWDER
SOUP OF THE DAY

1/2 SALAD

ICEBERG WEDGE
GARDEN SALAD
SCOTT'S CAESAR

1/2 SANDWICH

CHICKEN SALAD CROISSANT
CLUB CROISSANT
FRENCH DIP
TURKEY CROISSANT

****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 INDIVIDU-
ALS WITH COMPROMISED IMMUNE SYSTEMS. THOROUGH COOK-
ING OF SUCH ANIMAL FOODS REDUCES THE RISK OF ILLNESS.