



The Scarlet Oak Tavern was built in 1766 as a private home for Daniel Whiton. At the time, the property stretched to the edge of Accord Pond, where a large grove of scarlet oak trees grew, some of which still survive today.

In addition to dinner, we also serve lunch from 11:30 AM until 2:30 PM, Monday thru Saturday. On Sunday, join us for our fabulous brunch, served from 11:30AM until 2:30 PM.

APPETIZERS

Prince Edward Island Mussels
beer braised with sweet garlic & herbs 9.

Iced Jumbo Shrimp 14.

Oven Fired Blue Crab & Sharp Cheddar Dip
with assorted crackers 9.5

Farmhouse Grilled Cheeses 7.5

House Cured Olives and Homemade Focaccia 9.

Local Oysters (market)
on the ½ shell; mignonette & horseradish

Jumbo Crab Cake 11.

Pastrami Spiced Rare Tuna
grainy mustard & plowman's pickle 12.

Black Angus Beef Carpaccio
with Caponata and shaved Parmesan 12.

Seafood Tower

Short 4 shrimp, 2 oysters, 2 littlenecks, crab cocktail & lobster tail 38.

Tall 8 shrimp, 4 oysters, 4 littlenecks, crab cocktail & lobster tail 68.

SOUPS & SALADS

Baby Spinach Salad
with red grapes, walnuts and Great Hill bleu cheese 9.

Arugula and Goat Cheese Salad
with locally grown beets and pistachio cream 8.

Scarlet Salad
field greens with cranberries and crispy shallots 4. / 8.

Classic Caesar Salad with parmesan croutons 4.5/7.5
Add chicken 4.5
Add shrimp 7.
Add steak tips 13.5

Daily Soup 4.5/6.

New England Clam Chowder 4.5/6.