

BAR & GRILL



**SCARLET
OAK
TAVERN**

What's that outside the window? This year we are growing our own herbs, greens and other produce right here on the grounds of Scarlet Oak Tavern! We have always been a strong believer in sourcing local foods, with much of our in-season produce coming from Gibbet Hill Farm, our very own farm up in Groton, MA. By expanding our operation to here, it gives our chefs a chance to get in on the fun, and have a few of their favorite items ready for harvest on a daily basis.

APPETIZERS

PEI Mussels *Westport Rivers chardonnay, lemon butter, herb grilled baguette* 9.5

Oven Fired Blue Crab & Sharp Cheddar Dip *lavash crackers* 9.5

Westfield Farms Chevre and Cheddar Fondue 7.5

Goat Cheese Gnocchi *English pea broth, smoked almond crumble, Vermont mascarpone* 9.

Garlicky Shrimp *in a sizzling skillet with lemon, green olives, and focaccia* 12.

Pan Fried Crab Cakes *lemon caper remoulade, roasted red pepper couli* 11.

Tuna and Avocado Tartare *cucumber salad, bbq spiced gaufrettes, tomato vinaigrette* 12.

Braised Short Rib *summer slaw, crispy onion strings* 11.

RAW BAR

Five Iced Jumbo Shrimp 14.

Local Oysters *on the ½ shell, mignonette & horseradish* 2.25 ea.

Littleneck Clams ½ dozen 8.

Maine Lobster Tail 15.

Lump Crab Cocktail *yellow pepper citrus vinaigrette & housemade sauces* 11.

RAW BAR TOWERS

Individual Platter 19.

Small Tower 34.

Large Tower 68.

All towers come with seafood shooters: bloody mary-oyster-vodka, and yellow pepper-crab-tequila, as well as three housemade sauces: classic cocktail, pickled pepper mignonette, and nuac chom.

SOUPS & SALADS

New England Clam Chowder 4.5/7.

Steakhouse Wedge *romaine, local tomatoes, bacon lardons, Great Hill blue cheese* 9.

Lobster, Avocado and Basil Salad *shaved fennel, frisée, garlic aioli* 18.

Arugula and Goat Cheese Salad *locally grown beets and pistachio cream* 9.

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

Classic Caesar Salad *parmesan croutons* 4.5/7.5

Add chicken 12. *Add shrimp* 14. *Add steak tips* 21.

Chef de Cuisine: Frank Toohey Sous Chef: Michelle Blass