

STARTERS

New England Clam Chowder 4.5/7.

Daily Soup 4.5/6.

Scarlet Salad 4./8.

Mixed baby greens with cranberries & crispy shallots

Vegetable Antipasti 9.

Marinated olives, grilled & pickled vegetables, white bean puree

Kettle Beef Sliders 9.

Four little BBQ brisket sandwiches

Westfield Farm Cheese Fondue 7.5

Oven Fired Blue Crab & Sharp Cheddar Dip 9.

Garlicky Shrimp 12.

In a sizzling skillet with lemon, green olives, and focaccia for dipping

RAW BAR

Local Oysters 2.25 each

On the half shell; mignonette.

Iced Jumbo Shrimp 14.

Raw Bar Towers

Includes local oysters, littlenecks, lobster tail, jumbo shrimp, crab cocktail, gazpacho-oyster-vodka shooter, and yellow pepper-crab-tequila shooter

Individual 19.

Small 34.

Large 68.

*All combinations come with three house made sauces:
Classic cocktail, pickled pepper mignonette and nuac chom*

*Consuming raw or undercooked foods may increase your
risk of food borne illness*

B A R & G R I L L



**SCARLET
OAK
TAVERN**

SANDWICHES

Choice of hand cut fries, onion rings, grilled vegetables or tavern chips

Twin Lobster Rolls 17.

Fresh lobster salad in griddled rolls

Short Rib Sandwich 12.

Slow-cooked beef, sharp cheddar on brioche

Grilled Chicken and Avocado Sandwich 10.

Sundried tomato, cheddar cheese, lemon mayonnaise

Grilled Vegetable Sandwich 7.5

Cheddar cheese white bean spread, Mediterranean spices on brioche

Black Angus Burger 10.

choice of cheese

Add choice of smoked bacon, caramelized onions or sautéed mushrooms 1.5

Lone Star Burger 12.

Black Angus burger Texas beef brisket and cheddar cheese

Gus Burger 12.

*(Thanks to Charlottesville's White Spot)
cheddar cheese, smoked bacon, and a fried egg*

OVEN FIRED PIZZAS

Margherita 9.

Pesto, plum tomatoes, fresh mozzarella, basil

Lobster Bake 14.

Maine lobster with new potato, sweet corn, linguica

Meatball 10.

Caramelized onions, mozzarella

Grilled Chicken 10.

Broccoli, caramelized onions, ricotta, tomato

Wild Mushroom 11.

Goat cheese, roasted red peppers, pine nuts, roasted garlic, mozzarella

LUNCH PLATES

(Lunch plates and steaks served Monday through Saturday 11:30 to 4:00)

Classic Caesar Salad 7.5

Add chicken 12. Steak tips 18.5. Shrimp 15.

Sangria Chicken Salad 11.

Orange gremolata, baby spinach, arugula, candied pistachios, sangria vinaigrette

Club Sandwich 11.

Smoked turkey, ham, cheddar, applewood smoked bacon, lettuce, tomato

Tuna Nicoise 15.

Fennel crusted tuna, boiled egg, black olives, baby greens, tiny tomatoes, roasted peppers, green beans

Crispy Potato Crusted Haddock 14.

Bacon and corn chowder

Chicken Pot Pie 16.

Roast chicken, red bliss potato, carrots, and peas under a flaky crust

Classic Meatloaf 12.

Bacon and mushroom gravy, hand cut fries

Pappardelle 12.

House cured tomato, arugula, garden basil, roasted garlic oil

STEAKS

Served with choice of hand cut fries, onion rings, grilled vegetables or tavern chips

Sirloin Steak Tips 15.

8 oz.

Center-Cut Filet Mignon 22.

6oz.

Black Angus New York Strip 25.

12oz.