

SCULLERS GAZZ CLUB

SOUPS

NEW ENGLAND CLAM CHOWDER | 9

Fresh Georges Bank Clams, Bacon & Potatoes

THE CHILI CROCK | 9

Housemade Beef & Bean Chili, Shredded Vermont Cheddar

PIZZA

CLASSIC CHEESE PIZZA | 14

Housemade Tomato Sauce, Shredded Mozzarella

ADDITIONAL TOPPINGS | 1 EACH

Bacon, Mushrooms, Onions, Peppers, Ham, Garlic, Olives, Sausage, Chicken, Pepperoni, Jalapeños, Diced Tomatoes, Extra Cheese

APPETIZERS

TRIO OF FLAVORED BAR NUTS | 9

Candied Walnuts, Spicy Buffalo Peanuts, Glazed Pecans

CITRUS MARINATED OLIVES | 9

Parmigiano Reggiano, Grilled Baguette Slices

HOUSEMADE POTATO CHIPS | 9

Cajun Spice, Caramelized Onion Dip

FRIED VIDALIA ONION SHREDS | 9

Beer Mustard Dipping Sauce

BUFFALO CHICKEN WINGS | 14

Bleu Cheese Dressing, Housemade Pickle

CRISPY CALAMARI | 12

Point Judith Calamari, Pepperoncini, Lemon Caper Aioli, Marinara

CHEF'S CUTTING BOARD | 18

Cured Meats, Artisan Cheeses, Olives, Crusty Bread

CLASSIC SHRIMP COCKTAIL | 14

Cucumber Dill Salad, Lemon Wedge, Cocktail Sauce

MEDITERRANEAN PLATTER | 18

Garlicky Hummus, Sundried Tomato Tapenade, Roasted Peppers, Olives, Feta, Grilled Flatbread

THREE WAYGU BEEF SLIDERS | 12

Blue Cheese, Onion Bacon Jam, Chipotle Aioli

Please inform your server of any food allergies you may have to help with your food choices. Items marked with an * may be raw or undercooked. Consuming raw or undercooked foods may increase your risk of foodborne illness, especially those with certain medical conditions.



Denotes gluten-free

SALADS

CAESAR | 12

Crisp Romaine, Classic Caesar Dressing, Ciabatta Croutons, Parmesan Crisp

ENHANCEMENTS

Roasted Chicken 7 | Chilled Shrimp 10

Petite Steak 10 | Seared Salmon 10

SANDWICHES

Served with Cranberry Cabbage Slaw, Pickles and Your Choice of Side Salad, Housemade Chips or French Fries

LOBSTER ROLL | 19

Native Lobster, Light Mayonnaise Dressing, Crispy Lettuce, Toasted Brioche Roll

PULLED PORK SANDWICH | 14

Slow-Cooked Smoked Pork Shoulder, BBQ Sauce, Caramelized Onions, Melted Cheddar, Toasted Brioche Bun

BAR BURGER* | 13

Certified Angus Beef Butcher Blend, Sharp Cheddar, Toasted Brioche Bun

DESSERT

LEMON & BLUEBERRY BREAD PUDDING | 9

Blueberry Compote, Vanilla Ice Cream, Crème Anglaise

CHOCOLATE FUDGE CAKE | 9

With Chocolate Sauce, Whipped Cream, Fresh Berries

NEW YORK CHEESECAKE | 9

Finished With Caramel Sauce, Fresh Berries, Whipped Cream

ICE CREAM & DOUBLETREE BY HILTON COOKIE | 9

Vanilla or Chocolate Ice Cream, DoubleTree by Hilton Chocolate Chip Walnut Cookie

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WINES BY THE GLASS

SPARKLING & WHITE WINES

PROSECCO <i>Mionetto Advantgarde Brut, DOC Treviso, Italy</i>	12
ROSE <i>Chapoutier Belleruche, Côtes-du-Rhône, France</i>	12
CHARDONNAY <i>Chalk Hill, Sonoma Coast, CA</i>	20
RIESLING <i>Wente Riverbank, Arroyo Seco, Monterey, CA</i>	11
CHARDONNAY <i>Chateau St. Jean, North Coast, CA</i>	12
SAUVIGNON BLANC <i>Joel Gott, CA</i>	12
PINOT GRIGIO <i>Alta Luna, Trentino, Italy</i>	14

RED WINES

CABERNET SAUVIGNON <i>Storypoint, CA</i>	12
CABERNET SAUVIGNON <i>Hess Shirtail Ranches, Lake County, CA</i>	15
MERLOT <i>Seven Falls Cellars, Wahluke Slope, WA</i>	15
MALBEC <i>Terrazas Altos Del Plata, Mendoza, Argentina</i>	11
PINOT NOIR <i>Parker Station, Central Coast, CA</i>	12
PINOT NOIR <i>Meiomi, CA</i>	15
RED BLEND <i>Zaca Mesa Z Cuve'e, Santa Ynez, CA</i>	13

FEATURED WINES

Great wines grow from the heart and soul of passionate winemakers. We are proud to present two exceptional varietals that convey a deeper connection between maker and vine.

SAUVIGNON BLANC

Matanzas Creek, Sonoma County, CA

14 / 20

This lovely wine has a great depth of decadent, succulent aromas of citrus and apple blossom, that explode around tangy acidity. Pear, quince and lemongrass-ginger spice dot the palate in measured, beautiful ways, finishing balanced and crisp.

PINOT NOIR

The Four Graces, Willamette Valley, OR

14 / 20

This is a velvety wine with a complex nose of fresh-picked raspberry, plum, blueberry pie, cedar and dark cocoa. A fleshy and generous mouthfeel is followed by flavorful notes of red cherry, smoky caramel cinnamon, mocha, espresso and toasty vanilla. With full, generous tannins that coat the palate, this wine has impressive length, lasting acidity and a soft, elegant finish.

WINES BY THE BOTTLE

SPARKLING & CHAMPAGNE

PROSECCO	
<i>La Marca, DOC Veneto, Italy</i>	45
SPARKLING	
<i>Chandon Brut Classic, CA</i>	65
SPARKLING	
<i>étoile Rosé, Carneros, CA</i>	90
CHAMPAGNE	
<i>Moët & Chandon Impérial Brut, Épernay, France</i>	135
CHAMPAGNE	
<i>Veuve Clicquot Yellow Label, Reims, France</i>	150

WHITE WINES

CHARDONNAY	
<i>Wente Vineyards Morning Fog, Livermore Valley, CA</i>	45
CHARDONNAY	
<i>Sonoma-Cutrer Russian River Ranches, Sonoma County</i>	55
CHARDONNAY	
<i>Mer Soleil Reserve, Santa Barbara County</i>	75
CHARDONNAY	
<i>Stag's Leap Wine Cellars Karia, Napa Valley, CA</i>	75
SAUVIGNON BLANC	
<i>Matanzas Creek, Sonoma County, CA</i>	65
SAUVIGNON BLANC	
<i>Cloudy Bay, Marlborough, New Zealand</i>	60
PINOT GRIGIO	
<i>Terlato Family Vineyards, Friuli, Italy</i>	55
ROSÉ	
<i>Elouan, OR</i>	50

RED WINES

CABERNET SAUVIGNON	
<i>Columbia Crest H3, Horse Heaven Hills, WA</i>	40
CABERNET SAUVIGNON	
<i>Oberon, Napa County, CA</i>	50
CABERNET SAUVIGNON	
<i>Conn Creek, Napa Valley, CA</i>	65
MERLOT	
<i>Ferrari-Carano, Sonoma County, CA</i>	60
PINOT NOIR	
<i>The Four Graces, Willamette Valley, OR</i>	65
MALBEC	
<i>Bodega Norton Reserva, Mendoza, Argentina</i>	45
RED BLEND	
<i>Conundrum, CA</i>	45
TUSCAN BLEND	
<i>Le Volte dell'Ornellaia, Tuscany, Italy</i>	55
TEMPRANILLO	
<i>Torres Celeste Crianza, DO Ribera del Duero, Spain</i>	50

COOL BREWS

CRAFT BOTTLES

JACK'S ABBY SMOKE & DAGGER BLACK LAGER <i>Framingham, MA</i>	6.75
BROTHER THELONIOUS <i>North Coast California</i>	11
ATLANTIC BLUEBERRY ALE <i>Bar Harbor, ME</i>	6.75
HARPOON CRAFT CIDER OR IPA <i>Boston, MA</i>	6.75
DOGFISH HEAD 90 MINUTE IPA <i>Rehoboth Beach, DE</i>	8.25
SMUTTYNOSE OLD BROWN DOG ALE <i>Hampton, NH</i>	6.75
ATLANTIC COAL PORTER <i>Bar Harbor, ME</i>	6.75
FISHERMAN'S BREW AMERICAN AMBER LAGER <i>Gloucester, MA</i>	6.75
GRITTY McDUFFS PUB STYLE PALE ALE <i>Portland, ME</i>	6.75
ALLAGASH WHITE BELGIAN STYLE <i>Portland, ME</i>	8

DRAUGHT

10 EACH

16oz frosted glass

SAM ADAMS SEASONAL
STELLA ARTOIS
BLUE HILLS IPA (*Canton, MA*)

DOMESTIC STANDARDS

7 EACH

BUD LIGHT
BUDWEISER
COOR'S LIGHT
MICHELOB ULTRA
MILLER LITE
YUENGLING LAGER

PREMIUM

SAM ADAMS BOSTON LAGER	8
AMSTEL LIGHT	8
CORONA EXTRA	8
DOS EQUIS LAGER	8
BLUE MOON	8
HEINEKEN LAGER	8
GUINNESS DRAUGHT 16oz	9

COGNAC

HENNESSY V.S.	16
MARTELL CORDON BLEU	45
REMY MARTIN V.S.O.P.	17

SINGLE MALT SCOTCH

GLENFIDDICH 15yr	20
GLENMORANGIE ORIGINAL 10yr	14
THE GLENLIVET 18yr	28
THE MACCALLAN 12yr	18

BOURBON

KNOB CREEK	16
MAKER'S MARK	12
WILD TURKEY	12
WOODFORD RESERVE	13
WOODFORD RESERVE DOUBLE OAK	15

SCOTCH BLENDS & WHISKEYS

CANADIAN CLUB	10
CROWN ROYAL	13
JACK DANIEL'S	12
JAMESON'S	12
JOHNNY WALKER BLACK	15
JOHNNY WALKER GOLD	28
JOHNNY WALKER PLATINUM	38
SEAGRAM'S 7	10

PORT

SANDEMAN FOUNDERS RESERVE RUBY	12
TAYLOR 10 yr Tawny	14
TAYLOR 20 yr Tawny	20

MOCKTAILS

CARIBBEAN BREEZE 6

A Thirst-Quenching Blend of Orange, Cranberry, Pineapple and Lime

ROBERT PALMER 9

Red Bull Energy Drink with Freshly-Brewed Iced Tea and Lemon