

Scullers Menu

APPETIZERS

Citrus Marinated Olives | 9

Manchego Cheese, Grilled Baguette Slices

House Made Potato Chips | 9

Cajun Spice, Caramelized Onion Dip

Award Winning Clam Chowder | 9

Fresh Georges Bank Clams, Bacon & Potatoes

Classic Shrimp Cocktail | 14

Cucumber Dill Salad, Lemon Wedge, Cocktail Sauce

Chef's Cutting Board | 18

Cured Meats, Artisan Cheeses, Olives, Crusty Bread

House Made Nut Tray | 14

Spicy Bourbon Pecans, Candied Walnuts, Buffalo Peanuts

Mediterranean Platter | 18

Garlicky Hummus, Sundried Tomato Tapenade, Eggplant Chutney, Olives, Feta, Grilled Flatbread

Blistered Shishito Peppers | 13

Bagna Cauda Dipping Sauce

Buffalo Chicken Wings | 14

With Bleu Cheese Dressing, House Made Pickles

Crispy Calamari | 14

Point Judith Calamari, Pepperoncini,
Lemon Caper Aioli & Marinara

Three Waygu Beef Sliders | 14

Blue Cheese, Onion Bacon Jam, Chipotle Aioli

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

DoubleTree Chocolate Chip Walnut Cookie Skillet | 9

Warm Doubletree Chocolate chip Walnut Cookie, Vanilla or Chocolate Ice Cream

Before placing your order, please inform your server if a person in your party has a food allergy.

*Denotes food items are cooked to order or are served raw. Consuming raw or undercooked animal products may increase your risk of food borne illness.

 Gluten -Free