

SCULLERS JAZZ CLUB

SOUP

New England Clam Chowder 8 | 12

fresh Georges Bank Clams | bacon | potatoes

Vegetable Lentil Soup 8 | 12

French green lentils | vegetable broth | diced vegetables

SALAD, PIZZA & FLATBREAD

Classic Caesar 15

romaine | grated pecorino | croutons

Mixed Green Salad 13

beet & carrot curls | late season tomatoes | cucumber | lemon balsamic dressing

Today's Flatbread 17

artisanal flair of Chef-inspired ingredients

Classic Cheese Pizza 16

housemade tomato sauce | shredded mozzarella

Additional Toppings 1 ea

bacon | mushrooms | onions | peppers | ham | garlic | olives | sausage | chicken | pepperoni | jalapeños | diced tomatoes | extra cheese

APPETIZERS

Classic Shrimp Cocktail 15

cucumber dill salad | lemon wedge | cocktail sauce

Mediterranean Platter 18

garlicky hummus | grape leaves | eggplant campanada | tabbouleh | Greek olives | feta | warm naan

Greek Marinated Olives 12

parmigiano reggiano | grilled baguette slices

Crispy Calamari 12

Point Judith calamari | pepperoncini | lemon caper aioli | marinara

Buffalo Chicken Wings 16

bleu cheese dressing | celery

Housemade Potato Chips 10

spiced | caramelized onion dip

 Denotes gluten-free  Denotes vegan

*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.

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SANDWICHES

All sandwiches served with cole slaw, pickles, housemade chips or fries

George's Bank Cod Sandwich 19

fresh golden fried cod | toasted brioche bun | tartar sauce | cheddar | lettuce | tomato

Lobster Roll 25

native lobster | light mayonnaise dressing | crispy lettuce | toasted brioche roll

New England Turkey Sandwich 16

warm sliced turkey | apple chutney | Vermont cheddar | cranberry aioli | lettuce | tomato | cranberry baguette

Pulled Pork Sandwich 16

slow-cooked smoked pork shoulder | BBQ sauce | caramelized onions | melted cheddar | toasted brioche bun

DoubleTree Burger* 21

certified angus beef butcher blend | melted bleu cheese | applewood smoked bacon | onion jam | shredded lettuce | tomato | toasted brioche bun

Plant Based Burger 21

"Impossible Burger" | vegan cheese | toasted potatoe bun | roasted tomato hummus

MAINS

Dry Rubbed Flat Iron Steak* 32

herb risotto | asparagus | red wine demi

Garganelli 19

roasted root vegetables | Brussels | herbs | shaved parmesan cheese

Mac & 5 Cheeses 14

cavatappi pasta | five cheese sauce | toasted breadcrumbs

Add Lobster 26

Maple & Thyme Glazed Eastern Atlantic Salmon* 32

roasted vegetable | potato hash | French beans

Herb Roasted Half-Chicken 25

broccolini | roasted tomato polenta cake | natural jus

DESSERT

Blueberry Bundt Cake 12

crème anglaise

Chocolate Fudge Cake 12

chocolate sauce | whipped cream | fresh berries

New York Cheesecake 12

caramel sauce | fresh berries | whipped cream

Crème Brûlée 12

custard | burnt sugar | candied ginger

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RED WINE

6 OZ | 9 OZ

columbia crest cabernet	14 20
meiomi pinot noir	15 22
seven falls merlot	16 23
ferrari-carano merlot	18 26

WHITE WINE

6 OZ | 9 OZ

terlato pinot grigio	15 21.50
robert hall sauvignon blanc	14 20
karia stagg's leaf chardonnay	16 22
wairau river sauvignon blanc	14 20
decoy by duckhorn chardonnay	12 17
proverbs chardonnay	12 17

SPARKLING/ROSÉ

6 OZ | 9 OZ

riondo prosecco	14 20
fleur de mer	13 19

BOTTLED BEER/CIDER

blue moon	10
Budweiser	8
bud light	8
coors light	8
corona	10
heineken	10
michelob ultra	9
miller lite	8
sam adams boston lager	10
angry orchard crisp apple cider	10