



SCULLERS JAZZ CLUB

SOUP

Housemade New England Clam Chowder 12/14


smoked bacon | Georges Bank clams | potatoes | cream

Roasted Butternut Squash Soup with Pea Beans 9/11

locally-sourced veggies  

SALAD

Roasted Beet & Goat Cheese 14

marinated beets | crumbed local goat cheese | shaved kale salad mix | apple cider dressing 

Classic Caesar 15

crisp romaine | herb crutons | shredded pecorino romano | creamy dressing

Add To Any Salad

grilled Halal chicken /7

grilled shrimp /12

north atlantic salmon /14

flat iron steak /14

APPETIZERS

Whole Milk Burrata & Roasted Tomato 16

soft cows milk cheese | arugula | roasted tomatoes | balsamic glaze | evoo | grilled baguette

Mediterranean Sampler 18

stuffed grape leaves | feta cheese | chickpea hummus | tabouli | marinated greek olives | warm naan

Warm Blue Crab & Roasted Pablano Dip 17

buttermilk & caramelized onion naan

Beef Tenderloin Carpaccio 21

grilled baguette | egg | capers | red onion | mustard cream

Shareable French Fries 12

add white truffle oil | herbs & grated pecorino 16

Bone-In Chicken Wings 18

buffalo style, korean bbq, or cajun rubbed

Ahi Tuna Tartar 17

cucumber noodles | wonton crisps | sesame tamari dressing | sweet chili sauce | spicy mustard



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.

Parties of 6 or more people are subject to a 18% gratuity.

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MAINS

All sandwiches served with housemade chips or fries

New England Lobster Roll 38

toasted brioche | cole slaw

DT Blend Angus Burger* 24

bacon & onion jam | bleu cheese | toasted brioche bun

Crispy Chicken Sandwich 23

hand breaded | chipotle mayo | toasted brioche

Impossible Burger 28

daiya cheddar cheese | roasted tomato hummus | ciabatta bread

Shrimp With BBQ Butter 21

creamy polenta | brussels sprouts

Vermont Maple & Thyme 32

Baked Salmon Bowl

"cure" seasoned atlantic salmon | mixed grains | roasted vegetables | apple cider vinaigrette

Split Pea Penne Pasta 21

lentil "bolognese" | wilted greens | roasted pearl onions

FLATBREADS

Pulled BBQ Pork 18

Jack's Abby braised onions | white cheddar | arugula

Artichoke, Roasted Tomato, & Leek 18

nut-free pesto spread | peccorino cheese

DESSERT

Mini Apple Tart 10

strussel topping | buzzards bay sessions cheddar | caramel sauce

Flourless Chocolate Torte 10

raspberry sauce | whipped cream | berries

New York-Style Cheesecake 12

berry compote | whipped cream

DT Cookie Skillet 14

over-sized chocolate chip walnut cookie | Häagen-Dazs® vanilla ice cream | chocolate sauce

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BUBBLES 6OZ | 9OZ | BTL

mionetto prosecco brut	14	20	52
domaine ste michelle sparkling brut			65
chandon sparkling brut			80
moët & chandon impérial brut, champagne			185
veuve clicquot yellow label, champagne			200

RED WINE 6OZ | 9OZ | BTL

columbia crest h3 cabernet	14	20	52
meiomi pinot noir	15	22	56
apothic red, red blend	13	18	50

WHITE WINE 6OZ | 9OZ | BTL

casa lunardi pinot grigio	14	20	52
starborough sauvignon blanc	14	20	52
decoy by duckhorn chardonnay	13	18	50

BOTTLED BEER/CIDER

angry orchard crisp apple cider	10
blood orange wheat – radler	9
dogfish head 90-minute ipa	10
guinness can	10
harpoon ipa	10
high noon vodka seltzer - pineapple	9
heineken 0.0	10
miller lite	8
post shift – pilsner	9
sam adams boston lager	10
stella artois	10
wormtown be hoppy ipa	10

COCKTAILS

Autumn Bellini	16
prosecco apple cider	
Lemon and Blues	16
titos housemade lemonade blueberry compote	
The Cello Mule	18
belvedere white cranberry juice fevertree ginger beer	
Hemingway Daiquiri	16
bacardi fresh citrus juice simple lime	
The Singing Gimlet	18
tanqueray st. germaine fresh lime	
Tequila Me Softly	17
1800 tequila ruby red grapefruit juice soda lime	
The Rusty Nail	18
knob creek bourbon drambuie orange	

DRAUGHT BEER 12

boomsauce
jack's abby seasonal