

Scollay Square

21 Beacon St 02108-2807 · +16177424900 · Updated: Jan 14, 2026

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APPETIZER COURSE 2

Maine Crab & Goat Cheese Wontons

chili spiked plum sauce, pickled cabbage

Grilled Parma Prosciutto Wrapped Asparagus

fresh mozzarella, oven roasted tomato, balsamic syrup

ENTREE COURSE 3

All Natural Flat Iron Steak

grilled asparagus, garlic mashed potatoes, chimichurri sauce

Pan Seared Redfish Vera Cruz

wilted spinach, jasmine rice, seasoned tomato sauce

Butternut Squash Lasagna

mariscarpone and ricotta cheese, baby spinach, sage cream

FINALE 1

Strawberry Shortcake

vanilla ice cream, warm buttermilk biscuit, macerated strawberries

FIRST COURSE 14

Guacamole

hand hacked with fresh fried tortilla chips

\$9.50

Blackened Day Boat Scallops

royally seasoned, horseradish marmalade

\$11.00

Shrimp Dumplings

steamed or pan fried, spicy ponzu dipping sauce

\$8.50

Flash Fried Chicken Fingers

buffalo style, bbq sauce, or honey mustard

\$9.00

Lip Searing Rare Ahi Tuna*

citrus soy, chili oil, wasabi, wakame

\$11.00

Buffalo Chicken Dip

flash fried tortilla chips, frank's hot sauce, monterey jack

\$9.50

New Orleans Bbq Shrimp	\$10.00
grilled ciabatta, dark beer accented pan sauce	
Arborio Crusted Calamari	\$11.00
teardrop tomatoes, banana peppers, aioli	
Steamed Edamame	\$7.50
srirachi soy glaze, pickled ginger	
Philly Cheesesteak Spring Rolls	\$9.00
all natural sirloin, chipotle ketchup	
Oven Roasted Goat Cheese	\$9.00
fresh tomato pan sauce, grilled ciabatta	
Kobe Sliders	\$12.00
gouda, balsamic glazed onions, lemon dressed greens	
Bbq Pork Sliders	\$9.00
slow cooked, cole slaw	
Buffalo Chicken Sliders	\$9.50
bleu cheese dressing, shredded lettuce	

SOUPS & SALADS 8

Onion Soup	\$5.00
gruyere crouton, sherry finish	
Caesar Salad	\$10.50
parmesan, rustic croutons	
Mini Wedge Salad	\$9.00
bleu cheese dressing, applewood smoked bacon	
Greek Salad	\$12.00
kalamata olives, feta cheese, pepperoncini, oregano dressing	
Chipotle Bbq Chicken Salad	\$12.50
grilled chicken, romaine hearts, roasted corn, feta cheese, ranch dressing	
Grilled Pear Salad	\$10.50
caramelized pecans, sundried cranberries, grilled pears, lemon vinaigrette	
Cobb Salad	\$13.00
blue cheese, avocado, bacon, tomato, romaine hearts	
Roasted Beet & Goat Cheese Salad	\$10.50
tarragon vinaigrette, spring mix	

LUNCH SPECIALS 6

Daily Sandwich Special

Fire Roasted Turkey Sandwich

\$9.50

griddled sourdough, cranberry chutney, jack cheese, avocado

Toasted Parma Prosciutto Sandwich

\$12.00

balsamic dressed greens, basil, fresh mozzarella

Grilled Chicken Sandwich

\$9.00

buffalo mozzarella, sun dried tomato jam, ciabatta

Ranch Chicken Sandwich

\$9.00

flash fried, apple wood bacon, cheddar cheese, ranch dressing

Maine Lobster Roll

\$16.00

griddled brioche bun, minced celery, seasoned mayonnaise

ENTREES 11

Miso Glazed Salmon Fillet*

\$16.50

shaved english cucumber, sauteed spinach, jasmine rice

Macaroni And Cheese

AVAILABLE OPTIONS

\$9.50

Maine Lobster Meat: \$16.00

Prosciutto And Truffle Oil: \$14.50

Buffalo Chicken: \$13.50

Baby Spinach & Artichoke Hearts: \$14.00

Add Dressed Greens: \$3.00

All Natural Steak Tips*

\$16.00

house marinade, sautéed spinach, potato lasagna

Pub Style Fish And Chips

\$14.00

fresh daily, french fries, cole slaw, scallion leek tartar sauce

Pan Roasted Haddock

\$15.00

shiitake vinaigrette, jasmine rice, sautéed spinach

Broiled Scallops

\$16.00

fresh crumbs, garlic butter, cole slaw, french fries

Thai Chicken And Shrimp

\$16.50

sweet and spicy thai sauce, seasonal vegetables, jasmine rice

Vegetable Stir Fry

\$13.50

sweet and spicy thai sauce, seasonal vegetables, jasmine rice

Drunken Shrimp

\$16.50

seared shrimp, artichokes, tomato concasse, parmesan, cavatappi

Hamburger/cheeseburger*

half pound, house baked roll

AVAILABLE OPTIONS

\$9.50

Add Cheese: \$0.50

Tuna Burger*

minced #1 tuna, fresh ginger, srirachi-soy sauce

\$14.00

DINNER SPECIALS 6

Seared Day Boat Scallops

sautéed spinach, creamy leek risotto, lemon beurre blanc, chive oil

\$21.00

Rare Seared Filet Mignon Of Tuna*

teriyaki marinated, wasabi restuffed baked potato, crispy wonton strips, sesame, chili oil

\$19.00

Blackened Swordfish

jalapeño roasted fingerlings, tomato jam and skillet corn

\$19.00

Grilled All Natural Ny Sirloin*

restuffed baked potato, roasted asparagus, red onion jam

\$23.00

Lemon Basted Swordfish Chop

lobster risotto, roasted asparagus, tomato vinaigrette

Oven Roasted Cider Brined Chicken

mashed potatoes, japanese eggplant, oven roasted beets, sage shallot sauce

\$17.00

DESSERTS 5

Cupcake Trio (serves Two)

\$9.00

Red Velvet Cake With Chocolate Ganache(serves Two)

\$9.00

Vanilla Bean Cheesecake With Raspberry Coulis

\$6.50

Chocolate Chip Cookie Sliders, Vanilla Bean Ice Cream

\$6.50

Mini Chocolate Bundt Cake

\$6.50