

Appetizers:

Thai chicken pizza: Grilled chicken, Thai peanut sauce, carrot, celery, five cheese blend, and rice noodles. \$7.95

Barbecue Chicken Pizza: Grilled chicken, Scotty's Best Bar B-Q Sauce, bacon, red onion and five cheese blend. \$7.95

Wings of the World: Choice of, Spicy Jamaican jerk wings, Kung Po sweet Thai-peanut wings and of course Buffalo wings, with your choice of ranch or bleu cheese dressing. A dozen \$8.95

Crab Cakes: Sautéed Maryland style crab cakes served with chili Aioli and Washburn's sweet mustard. \$8.95

Mojo Shrimp Lenny: Crispy fried shrimp stuffed with crab and wrapped in bacon. Served with Jerk Barbeque sauce and chili Aioli. \$9.95

Buffalo Chicken Spring Roll: Spicy buffalo chicken wrapped in a delicate wonton skin, fried crispy and served with plum sauce. \$7.95

Calamari: Crispy fried calamari served with our house made tangy cocktail sauce. \$7.95

Peel and Eat Shrimp: Half pound of shell-on Shrimp poached in white wine, beer and pickling spice, served with our house made tangy cocktail sauce. \$8.95

Quesadilla: Grilled Chicken or slow roasted pork and cheese quesadilla. Served with our house made island salsa. \$7.95

Nachos: Tortilla chips with roasted jerk chicken, or seasoned ground beef, queso blanco, cheddar and Jack cheeses, fresh tomatoes, scallions, jalapeno peppers, sour cream and fresh island salsa. \$7.95

Sampler Platter: Jerk wings, chicken buffalo spring roll, crab cakes, and sweet potato fries. \$14.95

Soups:

Cup & a ½ Half: Cup of soup and ½ of one of the following: ham, BLT, corned beef, or chicken salad on a ciabatta bread. \$7.95

Soup Du Jour: Ask your server for today's selection.

Conch Chowder: A tomato based chowder with fresh thyme, carrots, celery, and onions and sautéed conch meat. Cup: \$2.95 bowl: \$4.95

Salads:

Dragon Egg Caesar salad: A blend of chicken, potato and Bleu cheese, breaded, fried crispy and tossed in our buffalo wing sauce. Served on our traditional Caesar salad and garnished with mandarin oranges, house made salsa and red pepper strips. \$9.95

Traditional Caesar salad: Fresh romaine, grated parmesan, and house made croutons tossed in our house made Caesar dressing. \$ 7.95 Choice of Calamari, or Asian Bar B Q chicken. \$9.95

Cap-N-Crunch™ Crusted Chicken: Atop a bed of greens with toasted coconut, grilled pineapple, cellophane noodles and mandarin oranges. Served with a red ginger mango vinaigrette \$8.95

Grilled Tropical Shrimp Salad: Grilled shrimp atop mixed greens and accompanied with Asian sesame slaw, tomatoes, cucumbers, tortilla strips and tropical fruit vinaigrette \$9.95

Island Cobb Salad: Mixed greens with jerk chicken, roasted corn, red beans, tomatoes, and queso Rico cheese topped with tri-colored tortilla strips. Served with chipotle' ranch dressing \$8.95

Side Salad: Mixed greens with tomatoes, cucumbers, carrots and choice of dressing. \$3.95

Dressings: Ranch, Bleu Cheese, Chipotle Ranch, Mango Chardonnay Vinaigrette, Tarragon Vinaigrette, Tropical fruit Vinaigrette

Sandwiches:

All sandwiches served with kettle chips. Add fries for \$1.50

Aruba Reuben: house made corned beef, Cole slaw w/ a hint of pineapple, Jerk 1000 Island dressing & Swiss cheese grilled on ciabatta bread. \$8.95

Cuban Ham and Cheese: Ham and cheese with tomatoes & onions grilled & squished on ciabatta bread. \$8.95

Fried Spam sandwich: A Hawaiian tradition since WWII. Grilled Spam w/ pineapple cheese served atop lettuce & tomato on a French split roll. \$6.95

French Dip: Thinly sliced Prime Rib of beef on a ciabatta roll with provolone cheese and Au Jus on the side. \$8.95

Crawfish Po' Boy: Cajun crawfish, served on ciabatta bread with lettuce and roasted red pepper remoulade. \$7.95

Groupers Sandwich: Lightly breaded grouper steak strips served on a fresh French roll with lettuce tomato and sauce remoulade. \$7.95

Korean Barbecue Pulled Pork: Pulled pork with a sweet, tangy Asian barbecue sauce served on a fresh French roll. \$7.95

Cubano Pork Sandwich: Pulled pork with our spicy citrus mojo sauce, served on a fresh French roll \$7.95

Chubby Chicken Sandwich: A favorite in Delray Beach Florida. Lightly battered chicken breast served on a fresh French roll with lettuce, tomato and chili aioli \$7.95

Northern Michigan Chicken Salad: with Toasted almonds, Northern Michigan dried cherries diced celery and just a hint of sweet red onion. Served on a croissant \$8.95

Cool Running's wrap: Grilled Jamaican Jerk Chicken tossed with curry-mayo, coconut, oranges, celery, carrots, raisins and romaine. \$7.95

Polynesian Wrap: Asian barbecued grilled chicken tossed with, pineapple, roasted red peppers, carrot, celery and a hint of red ginger mango vinaigrette. \$7.95

Scovie's Burger*: ½ pound burger grilled to your liking and served on a fresh pretzel bun with lettuce and tomato. \$7.95 Add Cheddar, Swiss, Provolone, or Bleu Cheese \$.75

Scovie's Bacon Burger* \$8.95

Scovie's Olive Burger* \$8.95

* Foods can be cooked to order. Consuming raw or undercooked meats may increase the risk of food borne illness.

Kid's Menu: (all served with choice of smiling moons and stars or tropical fruit cup)

Kid's Hamburger (cooked well done) \$4.95

Chicken Strips \$4.95

Fish Shaped fish sticks \$4.95

Fried Mac and Cheese \$3.95

Corn Dog \$3.95

Kid's Hamburger \$4.95

PBJ Crustables™ \$3.95

Sides:

French fries \$3.95

Sweet potato fries \$3.95

Baked potato w/ sour cream and butter \$3.95

House Rice Pilaf \$2.95

Island Smashed potatoes \$2.95

Scovie's pineapple coleslaw \$2.95

To Go:

Pint of Salsa \$4.50

Bag of House Fried Tortilla Chips \$2.99

Entrées

All Entrées include house salad with a choice of dressing, vegetable and appropriate starch. Dressings: Ranch, Bleu Cheese, Chipotle Ranch, Tarragon Vinaigrette, Mango Chardonnay Vinaigrette and Tropical Fruit Vinaigrette.

Add 4 fried shrimp to any entrée for \$5.00

Add half pound King Crab to entrée for \$10.00

Chicken:

Szechwan Fajitas: A new twist on a classic favorite. Your choice chicken or shrimp sautéed in a spicy Szechwan sauce with sweet bell peppers, tomatoes, and onions. Served on a hot skillet and accompanied with corn tortillas to build your own masterpiece. \$16.95

Traditional Jerk Chicken: A half chicken rubbed with traditional spicy Jerk seasonings and slow roasted. \$12.95

Citrus Grilled Chicken: Chicken Breast marinated in fresh orange, lemon and lime juices. \$14.95

Cap-N-Crunch™ Chicken: Fried Cap-n-Crunch crusted chicken breast, accompanied with coconut run down sauce \$15.95

Wet Burrito: Choice of grilled chicken or ground beef blended with sweet bell peppers, and onions, rolled in a huge tortilla shell with a 3-cheese blend. Topped with enchilada sauce, and served with traditional Mexican trimmings. \$12.95

Chicken Piccata: Sautéed chicken breasts finished with white wine garlic lemon and capers. \$15.95

Chicken Jerusalem: Sautéed chicken breast, with sun-dried tomatoes and artichoke hearts. Finished with a white wine cream sauce. \$15.95

Summer Sauté: Sautéed chicken breast with dried cherries and pecans. Deglazed w/ white wine & honey. \$15.95

Pasta:

Roasted Vegetable Confetti Ravioli: sautéed with olive oil fresh garlic and Parmesan cheese. \$14.95

Lobster and Saffron Stuffed Ravioli: sautéed with a roasted pepper cream sauce \$15.95

Rasta Pasta: Penne pasta with sweet bell peppers, onions grilled chicken and andouille sausage. Tossed in a Cajun cream sauce \$15.95

Pasta Provençal: Grilled chicken or shrimp sautéed w/ diced tomatoes, garlic, onions, olive oil and white wine. Tossed with Penne' pasta and garnished with Parmesan cheese. Chicken: \$15.95 ; Shrimp: \$17.95

Beef:

New York Strip*: Very lean and butchered in house. Grilled to your liking. \$19.95

Add sautéed mushrooms flambéed with cognac, or sautéed scallions and fresh garlic for a \$1.00 more

St. Thomas Sirloin*: Rubbed with blackened seasonings and grilled to your liking. \$15.95

20 Ounce Rib eye*: Hand cut and grilled to your liking. \$26.95

Wild Boar Wings: Ribs with out the mess!!! Jerk Barbecue ribs served on the shank. \$16.95

Calves Liver*: liver deglazed with red wine topped with sautéed onions and bacon. \$11.95

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Seafood:

Grilled Swordfish: Served with pineapple salsa. \$19.95

Sautéed shrimp Creole: Sautéed jumbo shrimp, finished with our own Creole seasonings and sauce. Served with traditional red beans and rice. \$16.95

Fried Coconut Shrimp: Served with mango Szechwan dipping sauce. \$17.95

Seared Ahi Tuna*: Blackened or sesame crusted with wasabi aioli & red pepper coulis \$18.95

Shrimp Piccata: Sautéed jumbo shrimp finished with white wine garlic lemon and capers. \$17.95

Scovie's Grilled Salmon: Grilled Salmon topped with Scotty's best Bar B-Q sauce. \$16.95

Cross Fisheries Whitefish: Oven broiled or sautéed with lemon caper butter sauce. \$18.95

Coffee Crusted Scallops: Sautéed jumbo scallops dusted with Kona coffee. Finished with a light coconut sweet green peppercorn run down sauce. \$18.95

Caribbean Paella: Mussels, scallops, shrimp, and Andoullie sausage in Saffron broth with rice. \$18.95

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Desserts:

Island Trio: Mango Passion Fruit Cheesecake / Lemon Sorbet / Banana bread pudding. \$8.95

Chocolate Lovers Paradise: chocolate dipped tropical fruits, (dried &/or fresh) chocolate lava cake, and a cup of mocha mousse served with chocolate dipped spoon. \$8.95

Macadamia Nut Coconut Torte: with a scoop of Kilwin's coconut ice cream \$7.50

Vi's Carrot Cake: Award-winning rich carrot-packed cake with Northern Michigan Dried cherries and topped with classic cream cheese and sweet pecans \$6.95

Key Lime Pie: with lime whipped cream \$5.95

Sop Papilla Sundaes: fried and tossed w/ cinnamon and sugar, filled with Kilwin's pecan praline ice cream, topped with hot fudge and peanut butter sauces and spicy peanuts. \$7.50

Ice cream and Sorbets available: \$3.50

**** Please note: Menu items and pricing may change without notice. ****