

# Scarlet's

STEAKS & SEAFOOD

## APPETIZERS

### Bacon Wrapped Scallops

Jumbo Scallops, Applewood Bacon, Granny Smith Apple, Watercress, Mujjol Caviar, Sauce Beurre Blanc

18

### Jumbo Shrimp Cocktail

House Seasoning, Tito's Cocktail Sauce

16

### Fried Green Tomatoes

Thick Cut Green Tomatoes, Crab Meat, Bacon, Boursin Cream Reduction

16

### Scarlet Crab Cakes

Colossal Crab Meat, Peppers, Celery, Garlic, Shallots, Remoulade Sauce

18

### Colossal Crab Meat Cocktail

Sweet Crab Meat, House Seasoning, Remoulade Sauce

20

### Seared Tuna

Seared Med-Rare, Sweet Soy Reduction

16

## OYSTERS

### Raw

Tito's Cocktail Sauce, Horseradish, Lemon, Mignonette Sauce

Half 14 • Full 20

### Rockefeller

Spinach, Garlic, Parmesan Cheese, Cream, Sambuca

Half 16 • Full 22

### Back Bay

Butter, Garlic, Parmesan Cheese, Crawfish, Breadcrumbs

Half 18 • Full 24

## MIDDLE NECK CLAMS

### Raw

Mignonette Sauce, Horse Radish, Crostini

13

### Steamed

Steamed with Beer, Fresh Herbs, Special House Seasoning, Topped With Pomme Frites

20

### Clams Casino

Bread Crumbs, White Wine, Bacon, Fresh Herbs, Parmesan Cheese, Garlic, Parsley, Shallots

23

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## SOUPS & SALADS

### Baked Five Onion Soup

Caramelized Onions, Gruyere Cheese, Parmesan Cheese, Herbed Crostini

11

### Arugula And Grape Salad

Red Grapes, Manchego Cheese, Roasted Spiced Almonds, Saba Vinaigrette

13

### Tomato Basil Bisque

San Marzano Tomatoes, Fresh Basil, Roasted Garlic, Shaved Parmesan Cheese, Ricotta Cream

11

### Scarlet House Salad

Mixed Greens, Cucumber, Baby Heirloom Tomatoes, Red Onion, Eggs, Hearts of Palm, Mustard and Chive Vinaigrette

11

### Shrimp Remoulade Salad

Mixed Greens, Frisee, Gulf Shrimp, Remoulade, Chopped Egg, Baby Heirloom Tomatoes, Shaved Carrots

14

### Classic Caesar Salad

Chopped Romaine, White Anchovy, Parmesan Croutons, Shaved Parmesan Cheese

10

# LAND

## 8 Oz. Filet Mignon

36

## Prime Rib

18 oz. 24 oz.  
34 42

## 16 Oz. Ribeye

56



## 14 Oz. NY Strip

60

## 22 Oz. Porterhouse

68

# SEA

*Grilled, Blackened, Pan Seared, Pan Fried*  
*(PLEASE ASK SERVER FOR CHEF RECOMMENDATION)*

## Salmon

36

## Redfish

28

## Red Grouper

30

## Jumbo Scallops

42

## Live Maine Lobster

Market Price

## Alaskan King Crab

Market Price

## Twin Lobster Tails

Market Price

# ACCOMPANIMENTS

### Scarlet

Artichoke, Mushroom,  
Crabmeat  
12

### Gulf Coast

Sautéed Jumbo Gulf Shrimp,  
Crabmeat, Herbs  
14

### Oscar

Grilled Asparagus,  
Crabmeat, Hollandaise  
12

### Michelle

Crabmeat, Crawfish,  
Fresh Herbs, Béarnaise  
12

# SCARLET SPECIALTIES

## Bucatini Alla Puttanesca

Garlic, Clams, Shrimp, Anchovy,  
San Marzano Tomatoes, Oil Cured Olives,  
Capers, Red Pepper Flakes, Italian Parsley,  
Basil, Shaved Parmesan Cheese

32

## Chicken Saltimbocca

Airline Chicken Breast, Prosciutto, Fresh Sage,  
Fontina Cheese. Rolled, Seared and Braised in  
Fresh Herbs, White Wine, Chicken Stock,  
Spinach Garlic Mashed Potatoes

30

## Sous-Vide Double Bone Pork Chop

Cooked Slow in Own Juices, Quick Seared,  
Sweet Potato Gnocchi, Broccoli Rabe

40

## Blackened Tuna Steak

Vegetable Couscous, Broccolini,  
Sweet Chili Beurre Blanc

36

## Veal Milanese

Arugula, Baby Heirloom Tomatoes,  
Parmesan-Reggiano Cheese, Citrus Butter Sauce, Capers

45

# SIDES

9

Smashed Garlic Citrus  
Fingerling Potatoes  
Creamed Spinach

Sautéed Mushroom  
Grilled Asparagus

Sautéed Haricot Verts  
Baked Potato

Roasted Garlic  
Whipped Potatoes  
Twice Baked Potato

Lobster Risotto

Black Truffle & King Crab Mac and Cheese

Mushroom Cream Gnocchi

16