

Scarlet's

STEAKS & SEAFOOD

APPETIZERS

Ahi Poke Tower* Finest Sushi Grade Yellow Fin Tuna, Asian Cabbage, Cilantro, Fresh Ginger, Soy Sauce, Green Onion, Ponzu Sauce, Toasted Sesame Seeds, Spicy Mayo, Citrusy Vinaigrette, and Crispy Fried Wonton Chips 18

Crab Cakes Colossal Chesapeake Crab Meat, Tri Color Peppers, Crisp Celery, Minced Garlic, Shallot, Roasted Garlic Remoulade Sauce 22

Beef Carpaccio* Halpern's 1855 Beef Tenderloin Thinly Sliced, Fresh Earthy Arugula, Capers, Radish, Fresh Grated Parmigiana, Dijon Vinaigrette 22

Grilled Artichoke Fresh Hearty Artichoke Half Drizzled with EVOO, House Blend Seasonings, Bread Crumbs, Served with Garlic, Parmigiana Aioli 14

Ravioli Quattro Formaggio Parmigiana, Fontina, Asiago and Creamy Ricotta Cheese, House Made Ravioli with Fresh Herbs, Veal Demi, Mushroom Ragout, Cream and San Marzano Tomato Sauce with Fresh Parmigiana 16

Skull Island Australia, Colossal Shrimp Cocktail Poached To Perfection, In-House Seasoning, Served with Lemon And Tito's Vodka Bloody Mary Cocktail Sauce 20 (Additional Shrimp 10 Each)

Vol-Au-Vent D'Escargot Large Escargot, Mushrooms, Shallot, Garlic, Fresh Herbs, Cognac and Cream Served in a Flaky Puff Pastry Shell 18

Pancetta Scallops* From the Cold New England Waters, Wrapped in Delicate Pancetta, Served on a Bed of Charred Tomato, Roasted Garlic, Basil Creamed Risotto, Spiced Fried Shallot 22

Roasted Bone Marrow Boat Richly Seasoned Beef with Velvety Finish, Fresh Herbs, Caramelized Red Onion, Gorgonzola Gnocchi, and Crunchy Crostini 16

Steamed Mussels Best of Bang Island; Steamed in Tomato Broth, Fresh Herbs and Spices, Chorizo, Green Onion, Elkmont Alabama Goat Cheese 18

OYSTERS

Raw Gulf Oysters*
Tito's Bloody Mary Cocktail Sauce,
Horseradish, Lemon, Mignonette Sauce
Half 14 • Full 20

Rockefeller*
Fresh Spinach, Garlic, Parmigiana,
Cream, Bacon and Sambuca Liqueur
Half 16 • Full 24

Bienville*
Chopped Shrimp, Mushrooms, White Wine,
Fresh Herbs, Parmigiana and Bread Crumbs
Half 18 • Full 24

Chef's Weekly Choice Steamed Oysters*

Chosen Weekly, Steamed and Served with a Trio of Sauces; New Orleans, Italian and Tomato Salsa
Market Price

SOUPS & SALADS

Baked Five Onion Soup Caramelized Onions, Gruyere Cheese, Parmigiana, Herbed Crostini 11

Scarlet House Salad Mixed Greens, Cucumber, Baby Heirloom Tomatoes, Shaved Red Onion, Chopped Egg, Hearts of Palm, Mustard Chive Vinaigrette 11

Crab Stuffed Avocado Salad Colossal Chesapeake Crab Meat, Spices, Heirloom Tomatoes, Fresh Herbs, Lemon Juice, Served over a bed of Bibb Lettuce 18

Beefsteak Tomato & Onion Salad Thick Cut Beefsteak Tomatoes, Julienne Red Onion, Stilton Bleu Cheese, Vinaigrette 11

Champagne Brie Soup Shallot, Vegetable and Chicken Stock, Cream, Champagne, Asparagus and Brie 11

Steak House Chop Salad Mixed Greens, Romaine, Candied Bacon, Stilton Bleu Cheese, Cucumber, Baby Heirloom Tomatoes, Chopped Egg, and Creamy Avocado, Balsamic Vinaigrette 13

Classic Caesar Salad Romaine, White Anchovy, Parmesan Croutons, Parmigiana, Crostini 10

LAND

Filet Mignon*
8 Oz. Center Cut Halpern's 1855
Certified Premium Black Angus Beef 38

4 Bone Lamb Rack*
Halpern's Finest USDA Prime
Domestic American Lamb 42

Scarlet's proudly serves Halpern's USDA 1855 certified premium prime Black Angus Beef from Grand Island, Nebraska. 100 day minimum on feed, wet aged for a minimum of 28 days for optimal flavor.

"Marbled abundantly for layers of buttery beef flavors"

16 Oz. Prime Ribeye*
56

16 Oz. Bone-in Kansas City Strip*
57

24 Oz. Prime Tomahawk Ribeye*
96

10 Oz. Wagyu Skirt Steak*
34

Roasted Prime Rib*
16 Oz. 34 • 24 Oz. 42

SEA

Grilled, Blackened, Pan Seared, Pan Fried

**Chef Recommendation*

Mauritius Island Redfish*

**Blackened*
30

Mississippi Speckled Trout*

**Pan Fried, Blackened*
28

Mississippi Gulf Flounder*

**Baked*
28

Florida Gulf Swordfish*

**Pan Seared, Grilled*
35

New England Jumbo Scallops*

**Pan Seared, Blackened*
42

Sixty South Salmon*

**Grilled*
32

Live Maine Lobster

Market Price

Alaskan King Crab

Market Price

Twin Lobster Tails

Market Price

ACCOMPANIMENTS

Puttanesca

Anchovy, Mussels, Shrimp,
Olives, San Marzano
Tomato, Capers
16

Gulf Coast

Sautéed Jumbo
Gulf Shrimp,
Crab Meat, Fresh Herbs
16

Oscar

Grilled Asparagus,
Crab Meat,
Hollandaise Sauce
14

Michelle

Crab, Crawfish,
Fresh Herbs,
Béarnaise Sauce
12

SCARLET SPECIALTIES

Stuffed Flounder* Gulf Flounder Stuffed
with our Signature Crab Cake, Served with Boursin
Mashed Potatoes 36

Chicken Milanese Chicken Cutlet, Lightly
Breaded, Pan Fried, Topped with Arugula, Onion and
Tomato Salad with a White Wine, Lemon Vinaigrette 28

Veal Cordon Bleu Veal Scallopini, Prosciutto,
Fontina Cheese, Bread Crumbs, Served with
Roasted Garlic and Saffron Risotto 30

Gourmet Fish & Chips* Whole Fried and
Deboned Mississippi Speckled Trout, Topped with
Pommes Frites 42

SIDES

9

Smashed Sweet Potatoes
with Almond Streusel

Boursin Whipped Potatoes

Fresh Baby Bok Choy

Sautéed Onions
And Mushrooms

Grilled Asparagus

Baked Potato

Sautéed Escarole
With Olives

Broccolini

Asiago Creamed Spinach

Mac And Cheese
With Crispy Pork Belly

Mashed Cauliflower

Sautéed Spinach

ADDITIONS

Shrimp (5)
18

Lobster Tail
Market Price

1/2 Lb King Crab
Market Price

**Fried Jumbo Soft
Shell Crab (2)**
24

**Colossal Crab
Meat**
24

U8 Scallops (2)*
18

DESSERTS

10

Crème Brûlée

Tiramisu

Salted Caramel Ice Cream

Key Lime Crème Brûlée

Cheesecake with
Berry Compote

Strawberry Ice Cream

Brûlée of Pineapple
Cheesecake

Chocolate Chip & Caramel
Brownie A La Mode

Vanilla Ice Cream

Chocolate Ice Cream

TABLESIDE DESSERTS

Served for 2
20

Banana Fosters Flambé Brown Sugar, Sugar,
Cinnamon, Banana Liqueur, Dark Rum, Banana,
Citrus and Vanilla Ice Cream

Cherries Jubilee Amarena Cherries, Cherry
Liqueur, Sugar, Lemon Juice, Brandy and
Vanilla Ice Cream