

APPETIZERS

Crab Cakes

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

22

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

Grilled Artichoke

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

14

Steamed Mussels

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

SALADS

Classic Caesar Salad*

Romaine, White Anchovy, Parmesan Croutons, Parmigiana, Crostini

10

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

ENTRÉES

8 Oz. Filet Mignon*

Mauritius Island Redfish*

16 Oz. Prime Ribeye*

Florida Gulf Swordfish*

35

OYSTERS

Raw*

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

Rockefeller*

Fresh Spinach, Garlic, Parmigiana, Cream, Bacon and Sambuca Liquor

Half 16 • Full 24

SIDES

Mac & Cheese With Crispy Pork Belly **Asiago Creamed Spinach Grilled Asparagus Boursin Whipped Potatoes**

HAPPY HOUR • 4PM - 6PM

\$3 Off Specialty Cocktails

House Wines By The Glass • \$5 Bottled Beers • \$3 Premium Well • \$4

SPECIALTY COCKTAILS

Bourbon Peach Tea

Maker's Mark, Peach Schnapps, Fresh Basil, Lemon, Iced Tea

Cucumber Margarita

Casa Noble Tequila, Muddled Cucumber, Lime, Grand Marnier, Agave Nectar

Thyme Lemon Cooler

Tito's Vodka, Chambord, Fresh Thyme, Lemon Juice. Simple Syrup

12

Sunset On The Water

Seersucker Gin, Aperol, Ruby Red Grapefruit, Ginger Beer

Jalapeño Lemon Drop Martini

House-Made Limoncello, Absolut Citron, Cointreau, Jalapeño Syrup, Fresh Lemon

The Back Bay Manhattan

Russel's Reserve Rye, St-Germain Elderflower Liqueur, Sweet Vermouth

Mango Crush Martini

Tito's Vodka, Malibu Mango, Pineapple Juice, Strawberry Coulis 13

Tiramisu Martini

Absolut Vanilla, Rumchata, Espresso, Godiva Liqueur, Agave Nectar

^{*}These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Scarlet Pearl Casino Resort reserves all rights. Gambling Problem? Call 1-800-522-4700.