

FALL FEATURES

PECAN-CRUSTED HOGFISH



Fresh hogfish with a golden pecan crust, finished with a bright lemon-caper beurre blanc and served with creamy sweet potato mash & asparagus 42.95

PEACH BOURBON PORK CHOP

A juicy 12 oz. pork chop topped with a sweet and savory peach bourbon glaze, served with creamy mashed sweet potatoes and fresh asparagus 33.95



PUMPKIN LAVA CAKE



Soft, spiced pumpkin cake with a warm, gooey cream cheese center that melts into every bite finished with a caramel drizzle 13.50

Signature COCKTAILS

AUTUMN AT SEA 16 TEQUILA MULE

Tequila and apple cider with warm cinnamon, fresh lime and a refreshing ginger beer finish

THE HARVEST HEIST 17 ESPRESSO MARTINI

Vanilla vodka, coffee liqueur and espresso blended with pumpkin spice and Irish cream

THE CROOKED COMPASS 16 VODKA SPRITZ

Crisp vodka and apple cider brightened with lemon and finished with sparkling Prosecco

THE TOASTED BUCCANEER 17 OLD FASHIONED

Maker's Mark with toasted marshmallow and chocolate-orange bitters for a rich, fireside twist on an Old Fashioned



SCULLEY'S

Dirty SODAS

[\$5.95 — \$2 Refills]

BOARDWALK SEANCE



Starry mixed with vanilla cream, lavender and blue raspberry for a sweet, mysterious sip

SCULLEY'S BUTTERBEER



Dr Pepper blended with creamy vanilla and buttery butterscotch, finished with cinnamon dust

BLACKBERRY SHIPWRECK



Dr Pepper with blackberry, vanilla and coconut cream, brightened with a splash of lime

THE GREEN KRAKEN



Mountain Dew with tart green apple, kiwi and coconut cream, finished with fresh lime

PHANTOM OF THE GULF



Starry blended with coconut cream and blue raspberry for a creamy, tropical meets candy twist



SCULLEY'S