



## **STARTERS**

SUMMER HOUSE POTATO SKINS- bacon, cheddar, scallions, & sour cream \$12  
JUMBO CRAB DIP- toasted bread \$18  
HOUSE FRIED CLAM STRIPS - caper dill aioli \$14  
BACON WRAPPED GOAT CHEESE STUFFED DATES \$11 GF  
GRILLED SHRIMP- old bay butter, buffalo, BBQ, or truffle honey \$16 GF  
TUNA CARPACCIO (RAW)- white soy vinaigrette, pickled shallots, sea salt, & black garlic aioli \$22  
LAMB LOLLIPOPS- house chimichurri \$16 GF  
BAKED BRIE FONDUE- black cherry balsamic, fruit, & bread \$14 Add Fries \$4  
LOBSTER EMPANADAS- potato & leeks w/ black garlic aioli \$18  
BAKED OYSTER AU GRATIN- baked spinach & parmesan cream sauce \$18  
SEARED u10 SEA SCALLOPS corn puree w/ bacon \$18 GF  
FRIED PASTA CARBONARA- angel hair, braised bacon, & truffled alfredo \$14

SIR GUY'S CHICKEN WINGS (8) \$14

(Courtesy of Jamie Waple & Johnny O owners Sir Guy's)

**Scotch Bonnet - Honey Truffle Old Bay - Buffalo - BBQ - Lemon Parsley**

## **SOUP & SALADS**

SEAFOOD BISQUE - shrimp, crab, scallops, & sherry cream \$12  
FRENCH ONION - French bread crouton & havarti cheese \$10  
ETHEL'S 1935 GROUND BEEF VEGETABLE- carrots, lima beans, corn, potatoes, green beans \$10  
ROASTED CORN & CRAB SOUP- \$12 GF  
HOUSE SALAD- mixed greens, red onion, cherry tomatoes, cucumber, croutons, & basil vinaigrette \$14 GF  
CAESAR - parmesan, croutons, creamy caesar dressing \$15  
BLT BIBB LETTUCE- candied bacon, pickled shallots, toasted sunflower seeds, cherry tomatoes, blue cheese crumble dressing, balsamic glaze. \$15 GF  
STRAWBERRY SPINACH SALAD - goat cheese, pistachios, baby spinach, balsamic vinaigrette \$15 GF

Add To Any Salad:

4oz Curry Chicken Salad \$8 Grilled Chicken \$9 - Shrimp \$10 - Salmon \$12 - u10 Seared Scallops \$12  
Seared Tuna \$14 - Flat Iron Steak \$14 - Crab Cake MP - 4oz Lobster Roll Salad \$18

## **SUMMER HOUSE FAMOUS BURGERS**

**ALL BURGERS \$16** (GF Bun Available)

**Pick Your Patty:** Angus Beef, Turkey, Salmon, Chickpea

**Pick Your Style:**

**Classic** - American cheese, lettuce, tomato, red onion, & pickles GF

**Farmhouse** - sharp cheddar, bacon, fried egg GF

**Forest** - havarti, mushrooms, avocado, spinach, black garlic aioli GF

**Fire** - cheddar cheese, pickled jalapeños, avocado, roasted tomato, & fire sauce GF

**Black n Blue** - caramelized onions, mushrooms, blue cheese crumble, blackening seasoning GF

**Oscar (+\$6)**- topped w/ jumbo lump crab, fried asparagus tips, & hollandaise

**Pick One Side:**

Fries, Onion Rings, Potato Salad or Side Salad

**\*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS.**



## **SANDWICHES** (GF Bun Available)

CRAB CAKE- lettuce, tomato, caper dill aioli MP GF

FRIED SHRIMP PO BOY- pickles, lettuce, tomato, spicy mayo \$16

BLACKENED ROCKFISH BLT - spicy mayo \$18 GF

FRENCH DIP- caramelized onions, havarti, au jus \$16 GF

LOBSTER ROLL- New England style served cold, mayo, tarragon, celery, & red peppers, & scallions \$29

CURRY CHICKEN SALAD- grapes, pistachios, onion, celery, mayo, & bibb, tomato, & grilled sourdough \$16

SUMMER HOUSE BLT- braised slab bacon, tomato, bibb lettuce, grilled sourdough, black garlic aioli \$16

PICK ONE SIDE: Fries, Onion Rings, Potato Salad or Side Salad

## **ENTREES**

JUMBO LUMP CRAB CAKES- jack tarr potatoes, grilled asparagus, hollandaise MP GF

TRUFFLED HONEY SALMON- jack tarr potatoes, grilled asparagus \$26 GF *Oscar Style + \$12*

STUFFED FLOUNDER- shrimp & crab imperial, jack tarr potatoes, grilled asparagus \$29 GF

DUROC DOUBLE BONE PORK CHOP- grilled asparagus, bacon, & onion hash. \$32 GF

1/2 ROASTED LEMON PARSLEY CHICKEN- potato salad & grilled asparagus \$24 GF

SHRIMP & CRAB ALFREDO- house made fettuccini, asparagus tips, parmesan cream sauce \$31

BLACK TRUFFLE MUSHROOM RAVIOLI - sautéed creamed mushroom & spinach \$24

SEARED CHILEAN SEA BASS- roasted corn & tomato salad, avocado crema \$36

STEAK FRITES- merkin seasoning flat iron, truffled frites, & side salad \$26

**\*CLASSIC BEEF WELLINGTON\***- Puff pastry wrapped filet mignon, prosciutto, dijon, & mushroom duxelles w/ epic mash potatoes, carrots, & red wine sauce. \$45

(Only Served Medium Rare and please allow 20 min to bake)

## **SIGNATURE CUTS** (Served w/ Jack Tarr Potatoes & Grilled Asparagus)

FILET MIGNON 8oz \$49

DRY AGED KANSAS CITY STRIP 16oz \$59

WAGYU BARREL CUT RIBEYE 8oz \$65

### **Steak Enhancements:**

*Au Poivre Style \$5 Bleu Cheese Crusted \$5 Oscar Style (Jumbo Lump Crab & Hollandaise) \$12*

*Grilled Shrimp \$10 u10 Seared Scallops \$14 Crab Cake MP*

## **A LA CARTE SIDES**

Truffled Mushrooms \$8 - Creamed Spinach \$7 - Grilled Asparagus \$6 Potato Salad \$6

Roasted Corn & Tomato Salad \$6 - Onion Rings \$6 - Fries \$6 - Side Salad \$6

**\*THE ORIGINAL 1970 JACK TARR POTATOES \$6**

“MADE FAMOUS BY THE SEA HORSE RESTAURANT AT 330 REHOBOTH AVE

PROVIDED BY THE LEHMAN FAMILY”

## **DESSERTS** (All \$12)

VANILLA ICE CREAM SUNDAE - STRAWBERRY CREAM CREPE

VANILLA CREME BRULEE - LEMON MERINGUE CHEESECAKE

SUGAR FAIRY TRIPLE CHOCOLATE MOUSE CAKE

## **KIDS** (All \$8)

Chicken Tenders w/ Fries - Hot Dog w/ Fries

Grilled Cheese w/ Fries - Fried Shrimp w/ Fries