

LIBATION ROOM EXCLUSIVES

BLACK GARLIC TRUFFLE PARMESAN POPCORN \$6 gf

LIBATION ROOM CHEESE TOWER- moody blue, camembert, manchego, red dragon, candied pecans, crostini crackers, honey, red pepper jam, olives & fruit \$32

STARTERS

SUMMER HOUSE POTATO SKINS- bacon, cheddar, scallions, & sour cream \$14

JUMBO CRAB DIP- toasted bread \$22

HOUSE FRIED CLAM STRIPS- caper dill aioli \$16

BACON WRAPPED GOAT CHEESE STUFFED DATES \$12

CRAB IMPERIAL STUFFED MUSHROOMS 19

GRILLED SHRIMP SKEWERS- marinated with an old bay butter sauce \$16 *GF*

LAMB LOLLIPOPS- grilled with lemon, brown butter, caper, & rosemary \$20 *GF*

BAKED BRIE FONDUE- black cherry balsamic, fruit, & bread \$14 **Add Fries \$4**

LOBSTER & CORN EMPANADAS- served w/ habanero cream sauce \$18

SEARED SEA SCALLOPS- served w/ mushroom & parmesan risotto \$20 *GF*

HOUSE FRIED CALAMARI- a served with cherry peppers & horseradish \$16

SOUP & SALADS

SEAFOOD BISQUE \$12 - **FRENCH ONION** \$10 **CRAB & PUMPKIN BISQUE** \$12

HOUSE SALAD- mixed greens, red onion, cherry tomatoes, cucumber, croutons, & basil vinaigrette \$14 *GF*

CAESAR- romaine lettuce, parmesan, croutons, creamy caesar dressing \$15

BLT WEDGE- iceberg, candied bacon, pickled shallots, toasted sunflower seeds, cherry tomatoes, blue cheese crumble dressing, balsamic glaze. \$15 *GF*

HONEY CRISP APPLE SPINACH SALAD - phyllo baked honey goat cheese, candied walnuts, baby spinach, balsamic vinaigrette \$17 *GF*

ENTREES

HOT HONEY ROASTED HALF CHICKEN- epic mashed potatoes & chef vegetable \$26

JUMBO LUMP CRAB CAKES- jack tarr potatoes, chef vegetable, house remoulade MP *GF*

TRUFFLED HONEY SALMON- jack tarr potatoes, chef vegetable \$32 *GF*

STUFFED FLOUNDER- shrimp & crab imperial, jack tarr potatoes, chef vegetable \$34 *GF*

SHRIMP & CRAB ALFREDO- fettuccini & parmesan cream sauce \$34

BLACK TRUFFLE MUSHROOM RAVIOLI - Sautéed creamed mushroom & spinach \$26

PAN SEARED CHILEAN SEA BASS- bernaise w/ jack tarr potatoes & chef vegetable \$36

STEAK FRITES (Au Poivre or Bernaise)- 12oz NY Strip, black frites & garlic aioli sauce \$38

LOBSTER POT PIE potatoes, celery, onions, sherry wine & puff pastry 36

PRIME FILET MIGNON- 8oz herb garlic butter, jack tart potatoes & chef vegetable 49 *GF*

Add Crab Oscar 18 Add Lobster Oscar 20 Add Crab/Lobster Oscar 22

***CLASSIC BEEF WELLINGTON-** Puff pastry wrapped filet mignon, prosciutto, dijon, & mushroom duxelles w/ duchess potatoes, carrots, & red wine sauce. \$49 (Only Served Medium Rare and please allow 20 min to bake)

DESSERTS \$12

VANILLA CREME BRULEE - PUMPKIN CHEESECAKE - KEY LIME PIE

SMITH ISLAND CHOCOLATE CAKE - SUMMER HOUSE SUNDAE