



STARTERS

- SUMMER HOUSE POTATO SKINS - Bacon/Cheddar/Chives \$12
JUMBO LUMP CRAB DIP \$17 GF
HOUSE FRIED CLAM STRIPS - caper dill aioli \$12
BACON WRAPPED GOAT CHEESE STUFFED DATES \$11 GF
SHRIMP SKEWERS- old bay butter, buffalo, or truffle honey \$14 GF
CLAMS CASINO- kettle chips, bacon, butter, parmesan, green pepper \$15
LAMB CHOP LOLLIPOPS- house chimichurri \$15 GF
DUCK EMPANADAS- umani sauce \$15
CHEESE BOARD- daily assortment of cheeses \$14
OYSTER ROCKEFELLER - spinach, parmesan, bacon \$17
OYSTER ON THE HALF SHELL (6) \$15 GF

SIR GUY'S CHICKEN WINGS (10) \$14
(Courtesy of Jamie Waple & Johnny O owners Sir Guy's)

Scotch Bonnet

Honey Truffle Old Bay - Buffalo

SOUP & SALADS

- SEAFOOD BISQUE - scallops, shrimp, crab, sherry cream \$12
FRENCH ONION - French bread crouton & harvarti cheese \$10
BLT WEDGE - iceberg, candied bacon, cherry tomatoes, blue cheese crumble dressing, balsamic glaze. \$15 GF
CAESAR - parmesan, croutons, creamy caesar dressing \$15
SPINACH SALAD - Moody bleu cheese, toffee pecans, apples, baby spinach, shallot vinaigrette \$15 GF

Add To Any Salad:

Chicken \$7 - Shrimp \$8 - Salmon \$12 - Crab Cake \$14 - Filet (7oz) \$30

SUMMER HOUSE FAMOUS BURGERS (ALL BURGERS \$16)

Pick Your Patty:

(GF Bun Available)

Angus Beef, Chicken, Salmon, Veggie

Pick Your Style:

Classic - American Cheese, lettuce, tomato, red onion, & pickles GF

Farmhouse - sharp cheddar, bacon, fried egg GF

Forest - harvarti, mushrooms, avocado, spinach, black garlic aioli GF

Fire - ghost pepper cheese, roasted jalapenos, avocado, roasted tomato GF

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

Pick One Side:

Fries, Onion Rings, or Side Salad



SANDWICHES

(GF Bun Available)

PICK ONE SIDE: Fries, Onion Rings, Side Salad

- CRAB CAKE - lettuce, tomato, umami aioli \$20 *GF*
- FRIED SCALLOP PO BOY- lettuce, tomato, spicy mayo \$16
- BLACKENED ROCKFISH BLT - spicy mayo \$18 *GF*
- PRIME RIB- horseradish sauce, caramelized onions, cheddar \$16 *GF*
- NASHVILLE HOT CHICKEN - bread n butter pickles \$16
- BEER BRATWURST - caramelized onions and dijon \$14

ENTREES

ALL ENTREES EXCEPT PASTA'S SERVED WITH:

THE ORIGINAL 1970 JACK TARR POTATOES
MADE FAMOUS BY THE SEA HORSE RESTAURANT AT 330 REHOBOTH AVE PROVIDED BY
THE LEHMAN FAMILY
&
SAUTEED GARLIC GREEN BEANS

- CRAB CAKES- served with umami sauce \$29 *GF*
- TRUFFLED HONEY SCOTTISH SALMON \$26 *GF*
- PAN SEARED ROCKFISH \$29 *GF*
- BONE IN APPLE BUTTER PORK CHOP \$24 *GF*
- CHICKEN CORDON BLEU \$22
- CLAM LINGUINI- white wine, garlic, cherry tomatoes \$24
- BLACK TRUFFLE MUSHROOM RAVIOLI - served over sautéed creamed mushroom & spinach \$24

- FILET MIGNON 7OZ \$42
- NEW YORK STRIP 12OZ \$44
- DRY AGED BONE IN RIBEYE \$59
- (All Steaks *GF* served w/ house Chimichurri)

SIGNATURE SIDES

- CREAMED SPINACH \$6 *GF*
- CREAMY TRUFFLED SAUTEED MUSHROOMS \$6 *GF*
- HONEY GLAZED ROASTED CARROTS \$6 *GF*

DESSERTS

(All \$12)

- VANILLA ICE CREAM & COOKIE DOUGH SUNDAE
- WHITE CHOCOLATE RASPBERRY CHEESECAKE
- CHOCOLATE CAKE
- CARROT CAKE

KIDS

(All \$8)

- Chicken Tenders w/ fries
- Hot Dog w/ Fries
- Buttered Linguine Noodles