



STARTERS

- SUMMER HOUSE POTATO SKINS - Bacon/Cheddar/Scallions \$12 *GF*
CRAB BALLS- served w/ spicy mayo \$14
JUMBO LUMP CRAB DIP- toasted bread & crackers \$17
SMOKED FISH DIP- pickled shallots, jalapenos, crackers, & celery \$10
HOUSE FRIED CLAM STRIPS - caper dill aioli \$12
STREET CORN DEVILED EGGS- avocado, corn, queso fresco, togarashi, jalapeño \$10 *GF*
BLACKENED SEA SCALLOPS - sweet corn puree & bacon crumb \$14 *GF*
BACON WRAPPED GOAT CHEESE STUFFED DATES \$11 *GF*
GRILLED SHRIMP- old bay butter, buffalo, BBQ, or truffle honey \$14 *GF*
LAMB LOLLIPOPS- house chimichurri \$16 *GF*
BAKED BRIE FONDUE- black cherry balsamic, fruit, & bread \$14
OYSTER ROCKEFELLER “FRENCH STYLE”- spinach, parmesan, bacon \$17
OYSTER ON THE HALF SHELL (6) \$15 *GF*

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

SOUP & SALADS

- SEAFOOD BISQUE - scallops, shrimp, crab, sherry cream \$12
FRENCH ONION - French bread crouton & harvarti cheese \$10
HOUSE SALAD- mixed greens, red onion, cherry tomatoes, smoked bacon, dried cherries, shallot vinaigrette \$14 *GF*
CAESAR - parmesan, croutons, creamy caesar dressing \$15
BLT WEDGE - iceberg, candied bacon, sunflower seeds, pickled shallots, cherry tomatoes, blue cheese crumble dressing, balsamic glaze. \$15 *GF*
SPINACH SALAD - goat cheese, pistachios, seasonal berries, baby spinach, balsamic vinaigrette \$15 *GF*

Add To Any Salad:

Chicken \$9 - Grilled Shrimp \$10 - Seared Scallops \$12 - Salmon \$12 - Crab Cake \$14

SUMMER HOUSE FAMOUS BURGERS

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

Pick Your Patty:

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, pickled jalapeños, avocado, roasted tomato *GF*

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

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)

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

CRAB CAKE - lettuce, tomato, spicy mayo MP *GF*
FRIED OYSTER PO BOY- lettuce, tomato, spicy mayo \$16
BLACKENED ROCKFISH BLT - spicy mayo \$18 *GF*
NEW ENGLAND STYLE LOBSTER ROLL \$28 *GF*
FRENCH DIP- caramelized onions, harvarti, au jus \$16 *GF*
NASHVILLE HOT CHICKEN - dill pickles \$16
BEER BRATWURST - caramelized onions and dijon \$14 *GF*

ENTREES

JUMBO LUMP CRAB CAKES- jack tarr potatoes, asparagus, hollandaise MP *GF*
TRUFFLED HONEY SCOTTISH SALMON- jack tarr potatoes, asparagus \$26 *GF*
GRILLED SWORDFISH- grits, bacon, fried okra, & roasted tomato \$29
SEARED AHI TUNA- wasabi pea crust & farro salad \$30 *GF*
BONE IN PORK CHOP- sautéed spinach, fried okra, potato salad \$24 *GF*
1/2 ROASTED BBQ CHICKEN- potato salad, succotash \$24 *GF*
SHRIMP & CRAB ALFREDO- fresh made fettuccini, parmesan creme sauce \$28
BLACK TRUFFLE MUSHROOM RAVIOLI - sautéed creamed mushroom & spinach \$24

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

PRIME CUT FILET MIGNON 8OZ- Served Grilled \$49, Au Poivre \$54, or Oscar \$59
DRY AGED KANSAS CITY STRIP 16OZ \$59
BISON TOMAHAWK 28 OZ MP

A LA CARTE SIDES

Truffled Mushrooms \$8, Mac N Cheese \$8, Creamed Spinach \$7, Asparagus \$6
Succotash \$6, Potato 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
CARROT CAKE
EAST CAROLINA SUGAR FAIRY KEY LIME CHEESECAKE
EAST CAROLINA SUGAR FAIRY HAZELNUT CRUNCH CAKE

KIDS (All \$8)

Chicken Tenders w/ fries
Hot Dog w/ Fries
Mac N Cheese