



## **STARTERS**

### **SUMMER HOUSE POTATO SKINS**

**-Bacon/Cheddar/Scallions** \$12 *GF*

**-Broccoli/Cheese** \$12 *GF*

**-Seafood (Shrimp & Crab Imperial)** \$14 *GF*

**CRAB BALLS**- served w/ caper dill aioli \$14

**JUMBO LUMP CRAB DIP**- toasted bread \$17

**HOUSE FRIED CLAM STRIPS** - caper dill aioli \$12

**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 Add Fries \$6

**LOBSTER EMPANADAS**- potato & leeks w/ black garlic aioli \$18

**OYSTER ROCKEFELLER "FRENCH STYLE"**- spinach, parmesan, bacon \$17

**DRESSED RAW OYSTERS**- apple fennel mignonette & orange flying fish roe \$22 *GF*

**OYSTER ON THE HALF SHELL (6)** \$18 *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 - Lemon Pepper Parsley**

## **SOUP & SALADS**

**SEAFOOD BISQUE** - shrimp, crab, scallops, & sherry cream \$12

**FRENCH ONION** - French bread crouton & havarti cheese \$10

**PUMPKIN, CRAB, & MUSHROOM BISQUE** - sherry cream & toasted pumpkin seeds \$12

**LOADED BAKED POTATO SOUP** - bacon, cheddar, & scallions \$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, toasted pumpkin seeds, cherry tomatoes, blue cheese crumble dressing, balsamic glaze. \$15 *GF*

**SPINACH SALAD** - goat cheese, toffee pecans, apple, baby spinach, balsamic vinaigrette \$15 *GF*

**Add To Any Salad:**

Chicken \$9 - Grilled Shrimp \$10 - Salmon \$12 - Crab Cake MP

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

**Fire** - pepper jack 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, Bacon & Egg 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, Bacon & Egg Potato Salad, or Side Salad

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

FRIED OYSTER PO BOY- Old Bay pickles, lettuce, tomato, spicy mayo \$16

BLACKENED ROCKFISH BLT - spicy mayo \$18 GF

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

NASHVILLE HOT CHICKEN - dill pickles \$16

GRILLED ITALIAN SAUSAGE - grilled peppers & onions \$14 GF

## **ENTREES**

JUMBO LUMP CRAB CAKES- jack tarr potatoes, parmesan brussels, hollandaise MP GF

TRUFFLED HONEY SALMON- jack tarr potatoes, parmesan brussels \$26 GF Oscar Style + \$12

STUFFED FLOUNDER- shrimp & crab imperial, jack tarr potatoes, parmesan brussels \$29 GF

SHRIMP & GRITS- Italian sausage, caramelized onions, roasted tomato, \$26

DUROC DOUBLE BONE PORK CHOP- apple bacon onion potato hash w/ brussels \$32 GF

1/2 ROASTED LEMON PARSLEY CHICKEN- jack tarr potatoes & parmesan brussels \$24 GF

MAMA D'S CHICKEN POT PIE- broccoli, potatoes, carrots, celery, & cream sauce \$24

SHRIMP & CRAB ALFREDO- house made fettuccini, broccoli, parmesan creme sauce \$30

BOLOGNESE- house made fettuccini, ground beef, tomato, onion, fresh oregano, & parmesan \$28

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

VEGAN PUMPKIN GNOCCHI- spinach, shallots, & toffee pecans \$24 ADD Italian Sausage +10

## **SIGNATURE CUTS** (Served w/ Jack Tarr Potatoes & parmesan brussels)

PRIME CENTER CUT FILET MIGNON 8oz \$49

DRY AGED KANSAS CITY STRIP 16oz \$59

BONE IN RIBEYE 20oz \$59

TOMAHAWK 40oz MP

### ***Steak Enhancements:***

*Au Poivre Style \$5*

*Bleu Cheese Crusted \$5*

*Oscar Style (Jumbo Lump Crab & Hollandaise) \$12*

*Grilled Shrimp \$10*

*Crab Cake MP*

## **A LA CARTE SIDES**

Truffled Mushrooms \$8 - Mac N Cheese \$8 - Creamed Spinach \$7

Parmesan Brussels \$7 - Broccoli Au Gratin \$7 - Bacon & Egg 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

SUGAR FAIRY APPLE CIDER DONUT CAKE

SUGAR FAIRY PUMPKIN CHEESECAKE

SUGAR FAIRY CHOCOLATE CAKE

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

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

Grilled Cheese w/ Fries