



STARTERS

SUMMER HOUSE POTATO SKINS

-Bacon/Cheddar/Scallions \$12

-Seafood (Shrimp & Crab Imperial) \$14

CAST IRON CRAB TOAST- House made dough, cream sauce, jumbo lump crab, old bay, lemon \$22

JUMBO LUMP 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 \$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"- baked spinach, parmesan, bacon \$17

SEARED u10 SEA SCALLOPS Maple parsnip puree w/ pickled apples \$16 *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

ETHEL'S 1935 GROUND BEEF VEGETABLE- carrots, lima beans, corn, potatoes, green beans \$10

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 - u10 Seared Scallops \$12 - Crab Cake MP

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 - pepper jack cheese, pickled jalapeños, avocado, roasted tomato *GF*

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

Coastal (+\$6)- topped w/ shrimp & crab imperial *GF*

Pick One Side:

Fries, Onion Rings, 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 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

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

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

DUROC DOUBLE BONE PORK CHOP- apple bacon onion potato brussel hash \$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 cream sauce \$30

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

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

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 & parmesan brussels)

PRIME CENTER CUT FILET MIGNON 8oz \$49

DRY AGED KANSAS CITY STRIP 16oz \$59

Steak Enhancements:

Au Poivre Style \$5

Bleu Cheese Crusted \$5

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

Grilled Shrimp \$10

u10 Seared Scallops \$12

Crab Cake MP

A LA CARTE SIDES

Truffled Mushrooms \$8 - Creamed Spinach \$7 - Steamed Broccoli \$6

Parmesan Brussels \$7 - 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 - SMITH ISLAND CARROT CAKE

BLACKBERRY CHEESECAKE - VANILLA CREME BRULEE

***WONKA'S SCRUMDIDDLYUMPTIOUS CHOCOLATE CAKE BAR** by Sugar Fairy

KIDS (All \$8)

Chicken Tenders w/ Fries - Hot Dog w/ Fries

Grilled Cheese w/ Fries - Fried Shrimp w/ Fries