

STARTERS

SUMMER HOUSE POTATO SKINS bacon, cheddar, scallions, & sour cream 12

JUMBO CRAB DIP toasted bread 18

HOUSE FRIED CLAM STRIPS caper dill aioli 14

BACON WRAPPED GOAT CHEESE STUFFED DATES 11 GF

GRILLED SHRIMP SKEWERS Old Bay butter sauce 16 GF

TUNA CARPACCIO (RAW) EVOO, sea salt, cracked pepper, red onions, capers, jalapeños, & mixed greens served w/ crostini 22

LAMB LOLLIPOPS grilled with lemon, brown butter, caper, & rosemary 16 GF

BAKED BRIE FONDUE black cherry balsamic, fruit, & bread 14 Add Fries 4

LOBSTER & CORN EMPANADAS served with a habanero agave lime aioli 18

BAKED OYSTER AU GRATIN baked spinach & parmesan cream sauce 18

SEARED SEA SCALLOPS served w/ mushroom & parmesan risotto 19 GF

FRIED PASTA CARBONARA angel hair, bacon & prosciutto served with marinara 15

STEAK TARTARE filet mignon & caper dijon aioli served w/ grilled sourdough 25

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 shrimp, crab, scallops, & sherry cream 12

FRENCH ONION French bread crouton & havarti cheese 10

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

CAESAR parmesan, croutons, creamy caesar dressing 15

BLT WEDGE baby iceberg, candied bacon, pickled shallots, toasted sunflower seeds, cherry tomatoes, blue cheese crumble dressing, balsamic glaze 15 GF

STRAWBERRY SPINACH SALAD goat cheese, pistachios, baby spinach, balsamic vinaigrette 15 GF

ADD TO ANY SALAD:

Curry Chicken Salad 8 | Grilled Chicken 9 | Shrimp 10 | Salmon 12 | Seared Scallops 12

Seared Tuna 14 | Flat Iron Steak 14 | Crab Cake MP | 4oz Lobster Salad 18

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 cheddar cheese, pickled jalapeños, avocado, roasted tomato, & fire sauce 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)

CRAB CAKE lettuce, tomato, caper dill aioli MP GF

FRIED SHRIMP PO BOY pickles, lettuce, tomato, spicy mayo 16

BLACKENED ROCKFISH BLT bacon, lettuce, tomato, & spicy mayo 18 GF

LOBSTER ROLL New England style served cold, mayo, tarragon, celery, red peppers, & scallions 29

CURRY CHICKEN SALAD grapes, pistachios, onion, celery, mayo, lettuce, tomato, & grilled sourdough 16

CALIFORNIA BLT bacon, tomato, lettuce, avocado grilled sourdough, black garlic aioli 16

SURF & TURF SANDWICH flat iron steak, blackened shrimp, caramelized onions, mixed greens, & caper dijon aioli 22 GF

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

ENTREES

JUMBO LUMP CRAB CAKES Jack Tarr potatoes, grilled asparagus, house remoulade MP GF

TRUFFLED HONEY SALMON Jack Tarr potatoes, grilled asparagus 26 GF

STUFFED FLOUNDER shrimp & crab imperial, jack tarr potatoes, grilled asparagus 29 GF

SEARED #1 TUNA AU POIVRE cracked black peppercorn cream sauce, jack tarr potatoes, grilled asparagus 32

HALF ROASTED BBQ CHICKEN potato salad & grilled asparagus 24 GF

SHRIMP & CRAB ALFREDO house made fettuccini, asparagus tips, parmesan cream sauce 32

BLACK TRUFFLE MUSHROOM RAVIOLI sautéed creamed mushroom & spinach 24

PAN SEARED CHILEAN SEA BASS jalapeño lime beurre blanc & capers served with/ papas bravas & grilled asparagus 36

STEAK FRITES flat iron, herb compound butter, & truffled frites 29

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* **CLASSIC BEEF WELLINGTON** * puff pastry wrapped filet mignon, prosciutto, dijon, & mushroom duxelles w/ epic mashed potatoes, carrots, & red wine sauce 45 (only served medium rare and please allow 20 min to bake)
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SIGNATURE CUTS

(served w/ compound butter, jack tarr potatoes, & grilled asparagus)

FILET MIGNON 8oz 49

DRY AGED KANSAS CITY STRIP 16oz 59

DRY AGED FRENCH BONE-IN RIBEYE 20oz 79


STEAK ENHANCEMENTS:	
Au Poivre Style 5	Bleu Cheese Crusted 5
Grilled Shrimp 10	Seared Scallops 14
Crab Cake MP	

A LA CARTE SIDES

Truffled Mushrooms 8 | Glazed Carrots 6 | Grilled Asparagus 6 | Potato Salad 6 | Papas Bravas 6

Onion Rings 6 | Fries 6 | Side Salad 6 | Side Caesar 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 12

VANILLA ICE CREAM SUNDAE | VANILLA CREME BRULEE

SUGAR FAIRY LEMON MERINGUE CHEESECAKE

SUGAR FAIRY TRIPLE CHOCOLATE MOUSSE CAKE

SUGAR FAIRY PURPLE VELVET CAKE

KIDS (all 9 served w/ fries)

Chicken Tenders | Hot Dog | Grilled Cheese | Fried Shrimp