

STARTERS

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

JUMBO LUMP CRAB DIP toasted bread 18

HOUSE FRIED CLAM STRIPS caper dill aioli 14

BACON WRAPPED GOAT CHEESE STUFFED DATES 11

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 19 GF

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

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

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

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

BAKED OYSTER ROCKEFELLER spinach, parmesan, breadcrumbs, onions, & white wine 18

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

PUMPKIN CRAB BISQUE 12 **WHITE CHICKEN CHILI** 10 **BROCCOLI & CHEESE** 10

ETHEL'S 1935 GROUND BEEF VEGETABLE 10

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

CAESAR romaine, parmesan, croutons, creamy caesar dressing 15

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

HONEY CRISP APPLE SPINACH SALAD phyllo baked honey goat cheese, candied walnuts, baby spinach, balsamic vinaigrette 17

ADD TO ANY SALAD:

Grilled Chicken 9 | Shrimp 10 | Salmon 12 | Seared Scallops 12

Seared Tuna 14 | Flat Iron Steak 14 | Crab Cake MP | Lobster Tail 6oz. 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 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, or Side Salad

Substitute side for a bowl of any soup for 6

* 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
- CALIFORNIA BLT bacon, tomato, lettuce, avocado grilled sourdough, black garlic aioli 16
- CONNECTICUT STYLE LOBSTER ROLL eight ounces of lobster meat sautéed in lots of butter MP
- FRENCH DIP caramelized onions, havarti, au jus 16 GF
- GRILLED CHICKEN CORDON BLEU prosciutto, harvarti, dijon mayonnaise, & sourdough bread 16

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

- JUMBO LUMP CRAB CAKES Jack Tarr potatoes, chef vegetable, house remoulade MP GF
- TRUFFLED HONEY SALMON Jack Tarr potatoes, chef vegetable 26 GF
- STUFFED FLOUNDER shrimp & crab imperial, jack tarr potatoes, chef vegetable 29 GF
- SEARED #1 TUNA AU POIVRE cracked black peppercorn cream sauce, jack tarr potatoes, chef vegetable 32
- PAN SEARED CHILEAN SEA BASS jalapeño lime beurre blanc & capers served with/ papas bravas & chef vegetable 36
- STEAK FRITES flat iron, herb compound butter, & truffled frites 29
- MAMA D'S CHICKEN POT PIE broccoli, potatoes, carrots, celery, & cream sauce 24
- LOBSTER POT PIE potatoes, celery, onions, sherry wine, puff pastry 32

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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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SUMMER HOUSE PASTA (all dishes served w/ garlic bread)

- BOLOGNESE fettuccini, ground beef, tomato, onion, fresh oregano, & parmesan 28
- BLACK TRUFFLE MUSHROOM RAVIOLI sautéed creamed mushroom & spinach 24
- CHICKEN PARMESAN fettuccini, thinly pound breaded chicken breast, tomato sauce, & parsley 24
- CLAMS FETTUCCINI white wine garlic butter sauce 26
- SHRIMP & CRAB ALFREDO fettuccini, asparagus tips, parmesan cream sauce 32

SIGNATURE CUTS (served w/ compound butter, jack tarr potatoes, & chef vegetable)

- FILET MIGNON 8oz 49
- DRY AGED KANSAS CITY STRIP 16oz 59
- DUROC DOUBLE BONE PORK CHOP w/ apple hash 42
- NEW ZEALAND RACK OF LAMB 44

STEAK ENHANCEMENTS: Au Poivre Style 5 Bleu Cheese Crusted 5 Grilled Shrimp 10 Seared Scallops 14 Crab Cake MP Buttered Poach Lobster Tail 6oz MP
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A LA CARTE SIDES

- Truffled Mushrooms 8 | Glazed Carrots 6 | Chef Daily Vegetable 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 | PUMPKIN CHEESECAKE
- APPLE CRISP A LA MODE | SUGAR FAIRY TRIPLE CHOCOLATE MOUSSE CAKE

KIDS (all 9 served w/ fries)

- Chicken Tenders | Hot Dog | Grilled Cheese | Fried Shrimp