

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

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

HOUSE FRIED CALAMARI served with cherry peppers & horseradish sauce 14

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 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 glaze 17

ADD TO ANY SALAD:

Grilled Chicken 9 | Shrimp 10 | Salmon 12 | Seared Scallops 14

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, Potato Salad 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, horseradish sauce 16
 - GRILLED CHICKEN CORDON BLEU prosciutto, harvarti, dijon mayonnaise, & sourdough bread 16
- PICK ONE SIDE:** Fries, Onion Rings, Potato Salad or Side Salad
Substitute side for a bowl of any soup for 6

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 32 GF
- YELLOWFIN TUNA RIBEYE bone-in tuna topped with mizunara shoyu served with chef vegetable & Jack Tar potatoes MP
- PAN SEARED CHILEAN SEA BASS jalapeño lime beurre blanc & capers served with papas bravas & chef vegetable 36
- STEAK FRITES AU POIVRE flat iron, black peppercorn cognac sauce & frites w/ garlic aioli dipping sauce 32
- SHRIMP & CRAB ALFREDO fettuccini, parmesan cream sauce 32"
- BLACK TRUFFLE MUSHROOM RAVIOLI sautéed creamed mushroom & spinach 24
- TWIN BUTTERED POACH LOBSTER TAILS served w/ Jack Tarr Potatoes & chef vegetable MP"
- HALF ROASTED HOT HONEY CHICKEN epic mashed potatoes, & chef vegetable 26

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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, & chef vegetable)

- FILET MIGNON 8oz. 49
- DRY AGED KANSAS CITY STRIP 16oz. 59
- PRIME RIB 14oz. w/ horseradish cream 42
- DOUBLE BONE PORK CHOP w/ apple hash 42
- NEW ZEALAND RACK OF LAMB 44

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| 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 | Potato Salad 6
- Onion Rings 6 | Fries 6 | Side Salad 6 | Side Caesar Salad 6
- THE ORIGINAL 1970 JACK TARR POTATOES butter, chives, bacon & sour cream 6
(Made famous by the Sea Horse Restaurant at 330 Rehoboth Ave)
 PROVIDED BY THE LEHMAN FAMILY

DESSERTS 12

- VANILLA CREME BRULEE | HONEY PISTACHIO BAKLAVA CHEESECAKE | APPLE CRISP A LA MODE
- SUGAR FAIRY TRIPLE CHOCOLATE MOUSSE CAKE
- SUGAR FAIRY LEMON MERINGUE CHEESECAKE
- SUGAR FAIRY STRAWBERRY CREPE CAKE

KIDS (all 9 - served w/ fries)

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