

Libation Room Summer House

Our speakeasy style ultra lounge located in the back room offering a full menu plus a secret craft cocktail & tapas menu.

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

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

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**

SANDWICHES

All served w/ Fries, Onion Rings or Side Salad

Substitute side for a bowl of any soup 6

(GF bun available)

CRAB CAKE

lettuce, tomato, caper dill aioli MP GF

BLACKENED 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,
toasted English muffin, 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, havarti, dijon mayonnaise,
& sourdough bread 16

KIDS

(all 9 - served w/ fries)

CHICKEN TENDERS

GRILLED CHICKEN

HOT DOG

GRILLED CHEESE



SOUP & SALADS

SEAFOOD BISQUE

shrimp, crab, scallops, & sherry cream 12

FRENCH ONION

French bread crouton & havarti cheese 10

MARYLAND CRAB 12

NEW ENGLAND CLAM CHOWDER 12

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 | Flat Iron Steak 14

Crab Cake MP | Lobster Tail 6oz. MP

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

PAN SEARED CHILEAN SEA BASS

bernaise sauce, Jack Tarr Potatoes & chef vegetable 36

STEAK FRITES (Au Poivre or Bernaise)

12oz. NY Strip w/ frites & garlic aioli dipping sauce 36

SHRIMP & CRAB ALFREDO

fettuccini, parmesan cream sauce 32

BLACK TRUFFLE MUSHROOM RAVIOLI

sautéed creamed mushroom & spinach 24

SUGAR FAIRY HOUSE DESSERTS 12

VANILLA CREME BRULEE

HONEY PISTACHIO BAKLAVA CHEESECAKE

TRIPLE CHOCOLATE MOUSSE CAKE

BISCOFF COOKIE CAKE

BUILD YOUR OWN SUNDAE

Choice of Ice Cream: Vanilla or Chocolate
w/ whipped cream & cherry

*Toppings all included on the side; Chocolate Sauce,
Carmel Sauce, Sprinkles, Marshmallows,
Oreo Crumbs & Snicker Crumbs

HOURS

Open Daily
11:30am till 1am



@SummerHouseRehoboth
SummerHouseRehoboth.com

SUMMER HOUSE FAMOUS BURGERS

All served w/ Fries, Onion Rings or Side Salad

Substitute side for a bowl of any soup 6

(GF Bun Available)

CLASSIC

8oz beef patty, American cheese, lettuce,
tomato, red onions & pickles 17

FRENCH ONION BURGER

8oz beef patty, harvarti, soup onions, garlic aoli,
toasted English muffin 19

BLACK N' BLUE CHEESEBURGER

8oz beef patty, caramelized onions, mushrooms,
crumbled blue cheese, blackening seasoning 19

FARMHOUSE BURGER

8oz beef patty, sharp cheddar, bacon,
fried egg, spicy mayo 19

TURKEY BURGER

sharp cheddar, pickled jalapeños, avocado,
roasted tomato, fire sauce 17

GARDEN BURGER

Malibu veggie patty, harvarti, mushrooms,
avocado, spinach, garlic aioli 17

SURF & TURF BURGER

8oz beef patty, 4oz sautéed lobster,
sharp cheddar, lettuce, dijon mayonnaise 24

TWIN BUTTERED POACH LOBSTER TAILS

served w/ Jack Tarr potatoes & chef vegetable MP

HOT HONEY ROASTED HALF CHICKEN

Jack Tarr Potatoes & chef vegetable 26

MAMA D'S CHICKEN POT PIE

broccoli, potatoes, carrots, celery, & cream sauce 24

LOBSTER POT PIE

potatoes, celery, onions, sherry wine, puff pastry 32

GRILLED FILET MIGNON

6oz. herb garlic butter, Jack Tarr potatoes
& chef vegetable 42

Add Crab Cake MP

Add Butter Poached Lobster Tails MP"

CLASSIC BEEF WELLINGTON

puff pastry wrapped filet mignon, prosciutto, dijon,
& mushroom duxelles w/ Duchess Potatoes,
chef vegetable & red wine demi 49

(only served medium rare and please allow 20 min to bake)

A LA CARTE SIDES

Truffled Mushrooms 8

Chef Daily Vegetable 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

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



Libation Room
Summer House

Libation Room reservations available on open table



OPEN EVERYDAY 11:30AM-1AM

(Closed Thanksgiving, Christmas Eve, & Christmas)

**Full food menu & food specials until midnight

SPECIALTY MARTINIS 16

NALU'S HAWAIIAN

pineapple vodka infused w/ fresh pineapple

KEY LIME COCONUT

coconut vodka, coconut creme, pineapple & lime

DIRTY BLUE

vodka, olive brine, & blue cheese stuffed olives

LEMON MERINGUE

vodka, lemon, triple sec, simple, & fee foam

ROSEMARY POMEGRANATE GIMLET

gin, rosemary syrup, pomegranate juice, & lime juice

APPLE 75

lemon vodka, honey, & sparkling apple cider

CHERRY SIDECAR

cognac, lemon, contreau, maraschino liqueur & cherry bitters

BONFIRE S'MORE

vodka, chocolate liqueur, & Irish cream

BLACK MANHATTAN

rye whiskey, amaro, angostura bitters, & orange bitters

COSMO 1934

vodka, cointreau, lemon, & chambord

HOUSE ESPRESSO

espresso, hazelnut vodka & kahlua

PEANUT BUTTER ESPRESSO

espresso, birddog peanut butter whiskey & kahlua

SPECIALTY DRINKS

THE FAMOUS MOONEY'S ICED TEA

vodka, gin, light rum, triple sec, sour mix, & coca-cola 12

SMOKED ROSEMARY OLD FASHIONED

sagamore rye whiskey, rosemary simple & orange bitters 16

BROWN SUGAR SAGE GINGER PALOMA

blanco tequila, brown sugar sage simple syrup, grapefruit, lime & ginger beer 14

SPICED NEGRONI

gin, sweet vermouth, campari, cinnamon, clove, anise & orange 14

LIMONCELLO SPRITZ

limoncello, sparkling wine, soda, simple, mint, & lemon 14

RED WINE

glass/bottle

Collier Creek Pinot Noir	10/32
The Applicant Cabernet	10/32
Bogle Merlot	10/32
Little Mad Bird Malbec	10/32
Aldelsheim Vineyards Pinot Noir	15/56
Greenwing Cabernet	15/56
Saldo Blend	16/55
Alexander Valley Vineyards Cabernet	65
The Prisoner Blend	65
Duckhorn Merlot	89
Goldeneye By Duckhorn Pinot Noir	28/95
Pride Mountain Merlot	99
Molly Dooker Gigglepot Cabernet	105
Duckhorn Cabernet	105
Trefethen Dragons Tooth Blend	110
Stag's Leap Artemis Cabernet	119
Spottswoode Lydenhurst Cabernet	120
Kosta Browne Pinot Noir	125
Caymus Cabernet	39/125
Cade Howell Mountain Cabernet	175
Plumpjack Estate Cabernet	300
Schafer Hillside Select Cabernet	350

WHITE WINE

glass/bottle

Collier Creek Chardonnay	10/32
Bogle Sauvignon Blanc	10/32
Cielo Pinot Grigio	10/32
Fritz Fisk Riesling	10/32
Lionel Osmin Rose Rosé	10/32
Matchbook Arsonist Chardonnay	12/42
Kim Crawford Sauvignon Blanc	13/44
Chateau d Esclaws The Beach Rosé	14/48
Duckhorn Chardonnay	16/56
Duckhorn Sauvignon Blanc	16/59
Latour Pouilly Fuisse Chardonnay	68
Cakebread Chardonnay	72

SPARKLING

glass/bottle

I Castelli Prosecco	10/32
Veuve Clicquot (375ml)	49
Canard-Duchene Brut	85
Moet & Chandon Imperial	89
Dom Perignon	325

BEER LIST

BOTTLES CANNED

Miller Lite Guinness	Corona High Noon Seltzer (Cherry or Pineapple)
Coors Light Lagunitas Ipa	Blue Moon Athletic Run Wild N/A
Bud Light Sun Cruiser Iced Tea	Yuengling
Mich Ultra Sun Cruiser Half Tea & Half Lemonade	Budweiser
Stella Artois Sun Cruiser Pink Lemonade	Strongbow Cider

DRAFT

* ASK FOR ROTATING DRAFT

SUMMER HOUSE SPECIALS

9/15/25 - 5/14/26

MONDAY

THE FAMOUS HALF PRICE BURGER
SPECIAL SINCE 1977

TUESDAY

\$20 PRIME RIB PLATTER
\$6 MOONEY'S ICED TEA

Karaoke 9pm-11:30pm

WEDNESDAY

\$12 GRILLED CHEESE & SOUP MENU
HALF PRICE SPECIALTY MARTINIS

THURSDAY

HALF PRICE POT PIE (chicken or lobster)
HALF PRICE BOTTLES OF WINE
(UNDER \$100)

FRIDAY/SATURDAY

DJ 9pm-1AM

SUNDAY

ALL DAY HAPPY HOUR
\$20 STEAK FRITES
& SUNDAE SUNDAY'S

Happy Hour

11:30-5:30PM MONDAY-FRIDAY

25% OFF APPETIZERS

HALF PRICE SPECIALTY MARTINIS

\$6 MOONEY ICED TEAS

\$6 HOUSE WINE BY THE GLASS

\$5 DRAFTS

\$4 MILLER LITE BOTTLES

**All specials are dine in only and not available in the libation room