

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 14

JUMBO LUMP CRAB DIP toasted bread 22

HOUSE FRIED CLAM STRIPS caper dill aioli 16

**BACON WRAPPED
GOAT CHEESE STUFFED DATES** 12

GRILLED SHRIMP SKEWERS
Old Bay butter sauce 16 GF

LAMB LOLLIPOPS
grilled with lemon, brown butter, caper, & rosemary 20 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 20 GF

HOUSE FRIED CALAMARI
served with cherry peppers & horseradish sauce 16

TUNA TARTARE
EVOO, sea salt, shoyu, chives, shallots,
crispy chilis, creme fraiche, avocado & crispy rice chips 24

Sir Guy's CHICKEN WINGS (8) 15
(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 18

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

CALIFORNIA BLT
bacon, tomato, lettuce, avocado, 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 17

GRILLED CHICKEN CORDON BLEU
prosciutto, havarti, dijon mayonnaise,
& sourdough bread 16

KIDS

(all 12 - 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 10 | **Shrimp** 14 | **Salmon** 18

Seared Scallops 18 | **12oz. NY Strip** 28

Crab Cake MP

HOURS
Open Daily
11:30am till 1am

 
@SummerHouseRehoboth
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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

ENTREES

JUMBO LUMP CRAB CAKES

Jack Tarr potatoes, chef vegetable, house remoulade MP GF

TRUFFLED HONEY SALMON

Jack Tarr potatoes, chef vegetable 32 GF

STUFFED FLOUNDER

shrimp & crab imperial, Jack Tarr potatoes,
chef vegetable 34 GF

PAN SEARED CHILEAN SEA BASS

bernaise sauce, Jack Tarr Potatoes & chef vegetable 36

SHRIMP & CRAB ALFREDO

fettuccini, parmesan cream sauce 34

BLACK TRUFFLE MUSHROOM RAVIOLI

sautéed creamed mushroom & spinach 26

BUTTERED POACHED HALIBUT

Jack Tarr Potatoes & chef vegetable 36

HOT HONEY ROASTED HALF CHICKEN

Jack Tarr Potatoes & chef vegetable 26

STEAK FRITES (Au Poivre or Bernaise)

12oz. NY Strip w/ frites & garlic aioli dipping sauce 38

PRIME FILET MIGNON

7oz. herb garlic butter, Jack Tarr Potatoes
& chef vegetable 45

Add Oscar Style 3 Ways:

Crab Bernaise 18 | **Lobster Bernaise** 20

Crab/Lobster Bernaise 22

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)

SUGAR FAIRY HOUSE DESSERTS 12

VANILLA CREME BRULEE

CHOCOLATE FUDGE CAKE

TRIPLE LAYER KEY LIME CAKE

RUM CAKE

SUMMER HOUSE SUNDAE

(Vanilla or chocolate) chocolate syrup,
whipped cream & cherry

**HONEY PISTACHIO
BAKLAVA CHEESECAKE**

A LA CARTE SIDES

Truffled Mushrooms 8

Chef Daily Vegetable 6

Onion Rings 6 | **Fries** 6

Side Salad 7 | **Side Caesar Salad** 8



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

CHOCOLATE COVERED CHERRY

vodka, mozart chocolate liqueur, luxardo cherry syrup & 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

MOONEY'S ICED TEA 2.0

(OG recipe available) lemon vodka, black tea, fresh squeezed lemon, honey simple & mint 14

BROWN SUGAR SAGE GINGER PALOMA

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

LIMONCELLO SPRITZ

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

FIFER'S ORCHARD WATERMELON MARGARITA

blanco tequila, agave, lime, Tajin & fresh watermelon juice 16

STRAWBERRY HUGO SPRITZ

St. Germain elderflower liqueur, prosecco & strawberry simple 14

SUMMER GARDEN RED SANGRIA

tempranillo, brandy, orange liqueur & citrus 14

PEACH & BASIL WHITE SANGRIA

riesling, peach liqueur, agave & basil 14

RED WINE

glass/bottle

Collier Creek Pinot Noir	10/34
Bogle Merlot	10/34
Sposato Malbec	10/34
Aldelsheim Vineyards Pinot Noir	15/56
Goldeneye By Duckhorn Pinot Noir	28/95
Old Vines Tempranillo	10/34
Prisoner Blend	18/70
Trefethen Dragons Tooth Blend	110
Duckhorn Merlot	92
Liberty School Cabernet	10/34
Greenwing Cabernet	15/56
Alexander Valley Vineyards Cabernet	65
Frank Valley Cabernet	85
Molly Dooker Gigglepot Cabernet	105
Duckhorn Cabernet	105
Stag's Leap Artemis Cabernet	119
Caymus Cabernet	39/125
Plumpjack Estate Cabernet	300
Far Niente Cabernet	175

WHITE WINE

glass/bottle

Collier Creek Chardonnay	10/34
Bogle Sauvignon Blanc	10/34
Cielo Pinot Grigio	10/34
Fritz Fisk Riesling	10/34
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 Fosse Chardonnay	68
Cakebread Chardonnay	72

SPARKLING

glass/bottle

I Castelli Prosecco	10/34
Veuve Clicquot (375ml)	55
Moet & Chandon Imperial	95
Dom Perignon	350

BEER LIST

BOTTLES

Miller Lite
Coors Light
Bud Light
Mich Ultra
Stella Artois
Corona
Blue Moon
Yuengling
Budweiser
Angry Orchard Cider

CANNED

Guinness
Lagunitas Ipa
Sun Cruiser Iced Tea
Sun Cruiser Half Tea & Half Lemonade
Sun Cruiser Pink Lemonade
High Noon Seltzer (Cherry or Pineapple)
Athletic Run Wild N/A

DRAFT

*ASK FOR ROTATING DRAFT

OLD FASHIONEDS

CLASSIC OLD FASHIONED

bourbon, demerara syrup, & bitters 14

OAXACA OLD FASHIONED

reposaldo tequila, mezcal, agave & bitters 14

RUM OLD FASHIONED

flor de cana 7yr, demerara syrup, orange bitters 14

SMOKED PEACH OLD FASHIONED

bourbon, giffard peach liqueur, demerara syrup & peach bitters 14

SUMMER HOUSE SPECIALS

MONDAY

THE FAMOUS HALF PRICE BURGER
SPECIAL SINCE 1977

TUESDAY

KARAOKE 9pm-11:30pm

FRIDAY/SATURDAY

DJ 9pm-1AM

Happy Hour

11:30-5:30PM MONDAY-FRIDAY

20% OFF APPETIZERS

\$10 SPECIALTY MARTINIS

\$8 HOUSE WINE BY THE GLASS

\$5 DRAFTS

\$4 MILLER LITE BOTTLES