

raw bar

selected east coast oysters (blackboard) 2.50 ea.
wellfleet littleneck clams 1.75 ea. ◇ cape cod cherrystone clams 1.50 ea.
colossal cocktail shrimp 3.00 ea. ◇ deep water red crab claws 3.00 ea.

tower of power - for 2 or more 52.00
8 oysters, 8 littlenecks, 4 colossal shrimp & 4 crab claws

starters

steamers (1lb.) with drawn butter 12.00
mussels with wine, garlic & herbs or fra diavolo (spicy) 9.50
lobster potstickers with ginger 11.50
grilled littleneck clams, garlic butter (6) 10.00
crispy fried whole belly clams 12.00
ginger chile chicken wings ◇ buffalo chicken wings 10.50
r.i. style fried calamari (spicy & greasy) or plain with red sauce 10.50
"mostly crab" crab cake with toasted corn bean salad & roasted red pepper aioli 8.50

soups & salads

creamy clam chowder 5.00 cup - 9.50 bowl
spicy bermuda fish & crab chowder with dark rum 4.50 cup - 8.50 bowl
traditional lobster bisque 7.50
cucumber, iceberg & red onion salad 6.00
mixed greens 6.50 with great hill blue cheese 7.50
red beet watercress & endive salad with blue cheese 8.00
classic caesar salad 7.50 - add to your salad
grilled large gulf shrimp 10.00 ◇ grilled chicken breast 6.00 ◇ griddled crab cake 8.00
cobb salad with maine crab 16.00
smoked bacon, hard-boiled egg, tomatoes, avocado & blue cheese

sandwiches & rolls

served with pickles & house made chips

summer shack corn dog 6.00	fried ipswich belly clam roll 13.00
pearl country klub jumbo dog 7.00	beer battered fish sandwich 11.00
bbq chicken sandwich 8.50	shack style salmon burger 12.00
grilled cheddar & tomato sandwich 6.00	crabmeat club sandwich 16.00
angus burger with cheddar cheese 11.00 with blue cheese or bacon 12.00	summer shack lobster roll 20.00
shack style fish tacos 12.00 ◇ cornbread fried oyster tacos 11.50	

FOOD IS LOVE™

Consumption of raw or undercooked seafood, poultry, eggs or meat may increase risk of food borne illness.

Before placing your order, please inform your server if you or a person in your party has a food allergy.

* a gratuity of 18% will be added automatically to parties of 8 or more.

* if we have not met your expectations, please inform us before you leave.

* autographed cookbooks, t-shirts, hats and other fun stuff for sale in the shack.

* gift certificates available – ask your server.

*due to the depletion of fish stocks, we have switched to pollack for our regular menu (the texture and taste is almost identical to cod, its cousin). It is sustainable & local, allowing us to more fully support our local fishermen. We will offer cod as specials when it is locally available.

live lobster & crab

prices are market – listed on our blackboard
all lobsters are served with corn on the cob

lobsters in the rough, steamed

in autumn we offer hard shell
lobsters (from maine & canada)
in 1, 1 ½ lb, 2, & 3 lb sizes.

summer shack clambake

chix (1 lb.) lobster, mussels, clams, corn
potatoes, egg & chourico 30.00

red snow crab legs

1 ½ lb kettle steamed or pan roasted
with garlic and sherry 30.00

"lazy man" lobster casserole

1 lb. lobster baked with newburg sauce,
cheddar cheese & garlic crumbs 22.00

specialty lobsters

available in 1 ½ lb. & 2 lb. sizes

wood grilled lobster

baked stuffed lobster with shrimp

jasper's famous pan roasted lobster
with bourbon, chervil & chives

dinner plates

"shack bouillabaisse"

lobster, mussels, littleneck clams, fish & squid in a saffron-
tomato-fennel broth; jasmine rice & red pepper aioli 28.00

boston baked scrod - shack style with tomato & garlic crumbs 20.00

crispy fried ipswich whole belly clams, fries, coleslaw & tartar sauce 23.00

griddled "mostly crab" crab cakes with toasted corn bean salad & sweet potato fries 18.00

oysters fried in cornbread crumbs, fries, coleslaw & remoulade sauce 19.00

pan~seared jumbo sea scallops, roasted fall vegetables & citrus butter sauce 24.00

large gulf shrimp – grilled or fried, fries, coleslaw & remoulade sauce 20.00

stir~fried vegetarian mélange with crispy tofu & brown rice 18.00 add shrimp or scallops 24.00

beer battered fish & chips, fries, coleslaw & tartar sauce 18.00

blackboard fish & shellfish

we buy fresh fish and shellfish **every day** & offer them as grilled specials (or baked
or sautéed). unless otherwise noted, seafood dinners are served with fresh vegetables.

jerked fish – coated with an authentic, **fiery hot** Jamaican jerk rub and cooked slowly
over the wood grill - choose any of the grilled fish off the blackboard for the same price.

be good to yourself special: chef's choice of a grilled fish that is high in omega 3 acids

6 oz. portion with salad and brown rice (meets guidelines for celiac, diabetics, zone
& other healthy diets approx. 13.5 weight watchers points.)

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jasper's fried chicken 14.00

4 pieces with a scoop of potato salad (individual pieces 3.00)

franks, beans and cornbread with molasses butter 11.00

8 oz. prime skirt steak frites, shack steak sauce & garlic and herb broccoli 21.00

16 oz. wood grilled rib eye steak, mashed potatoes, blue cheese butter & crispy onions 26.00

surf & turf - add to your steak

grilled large gulf shrimp 10.00 ◇ steamed chix (1lb.) lobster 18.00 ◇ 1lb. red snow crab legs 20.00

side orders

all 3.00

corn on the cob

shack coleslaw

all-american potato salad

jasmine or brown rice

baked beans

griddled cornbread with molasses butter

french fries

all 5.00

shells and cheese

crispy fried vidalia onion strings

seared mushrooms with herbs

garlic and herb broccoli

roasted fall vegetables

sweet potato fries

creamy mashed potatoes

substitutions of these sides - all 2.00

www.summershackrestaurant.com