

## lunch – autumn 2011

### ◆ raw bar

selected oysters (blackboard) .....	2.75 ea.
woodbury's special littlenecks .....	2.00 ea.
cherrystone clams .....	1.75 ea.
jumbo cocktail shrimp .....	3.00 ea.
deep water red crab claws .....	3.00 ea.
chilled half lobster .....	market

### ◆ tower of power

for 2 or more – 8 oysters,  
littlenecks, 4 jumbo shrimp,  
4 red crab claws..... 54.00  
add 2 chilled lobster halves.... market

### starters & soups

steamers .....	1lb	13.00
mussels, garlic, herbs & white wine or spicy fra diavlo .....		11.00
grilled clams "casino" (6) .....		12.00
lobster potstickers with ponzu sauce.....		12.50
sweet corn fritters with maple syrup .....		7.00
fried gulf shrimp .....		12.00
r.i. style calamari (spicy & greasy) or plain with red sauce .....		9.50
fried ipswich whole belly clams .....		13.00
mostly crab crab cakes with apple fennel slaw .....		14.00
buffalo chicken wings .....		11.00
creamy clam chowder .....	Cup 5.50.....	Bowl 10.00
spicy bermuda fish & crab chowder with dark rum .....	Cup 5.50.....	Bowl 10.00
pumpkin & corn soup with lobster .....		10.00

### salads

cucumber, iceberg & red onion .....	6.50
mixed greens salad .....	7.50
with great hill blue cheese.....	9.00

cobb salad with baby maine shrimp  
smoked bacon, hard-boiled egg,  
tomatoes, avocado & blue cheese ..... 16.00

traditional greek salad with cucumber,  
salted onion, feta & olives ..... 8.50

red beets, watercress & endive salad  
with blue cheese..... 10.00

caesar salad .....
 9.00 || with grilled shrimp..... | 19.00 |
| with crab cakes..... | 20.00 |

### live lobster

all lobsters are market price  
(see the blackboard)  
& unless otherwise noted,  
they are served with fresh  
corn on the cob.



### lobster in the rough, steamed

we offer sweet local  
(native) new shell lobsters  
as twin chix (1 lb) & 1 ¼ lb sizes. hard shell lobsters  
are available in 1 ½ lb, 2 lb, & 3 lb sizes.

**big bucks**..... blackboard

jasper's pan roasted lobster (1½ or 2 lb.)

wood grilled lobster (1½ or 2 lb.)

### summer shack clambake

1 1/4 lobster, mussels, clams, corn,  
potatoes, egg & chouriço..... market

### crab & shrimp

#### smashing crab party!

(2) chesapeake style crabs with "old bay"  
every **wednesday & sometimes thursday**  
.....market

#### red snow crab cluster (3/4 lb.)

steamed or roasted with butter, garlic &  
cream sherry..... 17.00

#### jumbo alaskan king crab legs

..... 60.00/lb

#### baked shrimp with crab & lobster

stuffing & lobster sauce..... 25.00

### shack surf & turf

◆ baked stuffed shrimp and 6 oz. filet,  
mashed potato and lobster sauce ..... 42.00

### fried seafood

served with coleslaw & fries

	small	dinner
whole belly ipswich clams .....	16.50	27.00

r.i. style calamari (spicy & greasy) or plain with red sauce. ....	13.00	20.00
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florida gulf shrimp .....	15.50	25.00
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oysters in cornbread crumbs.....	14.50	23.00
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beer battered fish and chips.....	19.00
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stonington sea scallops .....	25.00
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# food is love™

## fish & shellfish

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

### wood grilled seafood:

daily specials are matched with appropriate sauces or relish – species are listed on the blackboard..... market

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

old fashioned cod cakes with  
baked beans & a “rasher” of bacon.....15.00

shrimp, lobster & chouriço  
gumbo with steamed rice.....22.00

baked scrod “shack” style  
with tomato fondue & herb crumb..... 23.00

## shack bouillabaisse

lobster, scallops, haddock, mussels, littleneck  
clams & squid in a saffron, tomato-fennel  
broth with jasmine rice  
& red pepper aioli .....30.00

## meat & poultry

franks, beans & grilled corn bread..... 12.00

pork chops with apple chutney,  
mashed potatoes & natural jus ..... 17.00

### jasper’s fried chicken

4 pieces and mashed potato.....15.00

◆6 oz. petite filet mignon, mashed potato,  
bordelaise sauce & crispy fried onions ..... 27.00

◆16 oz. rib-eye steak with home fries,  
caramelized onion & mushroom ..... 28.00

◆12 oz. steak tips & fries..... 22.00

## clambake on wheels!

summer shack caters clam bakes from  
50-500 at your home or any other location in  
southern connecticut!

contact Whitney Stanley 860-862-9507  
or send e-mail to wstanley@shackfoods.com

## sandwiches

served with a pickle & house made chips

summer shack corn dog.....6.00

pearl kountry klub jumbo dog.....6.50

◆ burger with cheddar cheese ..... 11.50

with bacon or blue cheese ..... 13.00

◆ club sirloin steak sandwich.....18.00

crispy fried fish sandwich ..... 14.00

ipswich whole belly fried clam roll.....16.00

fish tacos (2) soft flour tortillas, crispy fish  
& chipotle aioli ..... 14.00

crab club sandwich ..... 18.00

avocado & veggie lavash wrap ..... 13.00

**lobster salad roll.....22.00**

## side orders

corn on the cob.....2.75

broccoli with garlic butter .....6.00

roasted acorn squash .....5.00

medley of autumn mushrooms .....7.50

shack coleslaw .....4.50

boston baked beans .....5.50

jasmine rice .....4.00

shells with cheese (white cheddar)..... 6.00

french fries .....5.00

home fries.....6.00

creamy mashed potato .....5.00

- a **gratuity of 18%** will be added automatically to **parties of 8 or more.**
- please tell us of your **allergies** or dietary requirements **before** you order.
- autographed cookbooks, t-shirts, hats and other fun stuff for sale in the shack.
- **gift certificates available** – ask your server.

## The Summer Shack Cookbook

all your favorite shack recipes in one book!  
autographed copies available...

09/21/2011

◆ these items are served raw, or cooked to order.  
consumption of raw or undercooked shellfish, seafood,  
poultry, eggs or meat may increase risk of food born illness