

## winter dinner

### raw bar

- selected oysters (blackboard)..... market
- pat's wellfleet littlenecks ..... 1.75 ea.
- cape cod cherrystone clams..... 1.50 ea.
- cherrystone seviche ..... 7.00
- jumbo cocktail shrimp..... 2.50 ea.
- snow crab claws..... 2.50 ea.
- chilled split lobster half ..... market
- oyster shooter with chilled stoli..... 7.00

**tower of power**  
 for 2 or more – 8 oysters, 8 littlenecks,  
 4 shrimp & 4 crab claws 50.00  
 add 2 split lobster halves...market

### starters & snacks

- steamers, drawn butter-1 lb ..... 12.00
- mussels with wine, garlic & herbs  
 or fra diavolo (spicy) ..... 9.50
- grilled clams, garlic butter (10)..... 15.00
- ipswich fried clams & other crispy  
 fried seafood appetizers .....next page, lower left
- mostly crab crab cakes with  
 tartar sauce & coleslaw ..... 12.50
- ginger & chile chicken wings ..... 10.50
- alphabet soup.....

cup	bowl
3.00	6.00
- creamy clam chowder ..... 4.50 9.00
- spicy bermuda fish & crab  
 with dark rum..... 4.50 9.00
- lobster bisque..... 7.50

### salads

- cucumber, iceberg & red onion..... 5.00
- mixed greens..... 6.00  
 with great hill blue cheese ..... 7.00
- classic waldorf salad  
 with apples & walnuts..... 7.00
- red beet, watercress & endive salad with  
 great hill farm blue cheese ..... 8.00

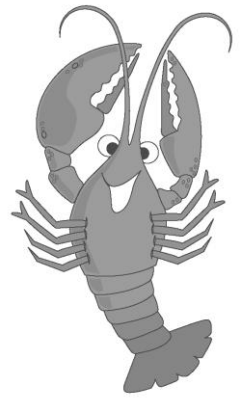
### hot smoked haddock salad

- poached farm egg, herb croutons,  
 frissee & mustard vinaigrette ..... 11.00

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

## live lobster

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



### lobster in the rough, steamed

we offer **hard shell canadian & maine lobsters** in 1, 1 ½ lb, 2, & 3 lb sizes.

**summer shack clam bake**  
 chix lobster (1lb.), mussels, clams, corn,  
 potatoes, egg & chourico ..... market

### big bucks lobster

- wood grilled lobster
- wok seared lobster, ginger & scallion  
 with jasmine rice
- baked stuffed lobster with shrimp
- jasper's pan roasted lobster

**alaskan king crab legs**  
 1½ lb – kettle steamed  
 served with drawn butter & lemon  
 or  
 pan roasted with garlic & sherry... 42.00

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**smashing crabs!!!**  
 chesapeake style crabs with "old bay"  
 every wednesday & sometimes thursday  
 crab species vary.

### sandwiches

- served with pickles and fries
- summer shack corn dog ..... 6.00
- pearl kountry klub jumbo dog ..... 7.00
- grilled cheddar & tomato sandwich..... 6.00
- long burger with cheddar cheese..... 10.50  
 with blue cheese or bacon .... 12.00
- shack style fish tacos..... 10.50
- fried fish sandwich... ..... 11.00
- fried ipswich belly clam roll ..... 13.00
- crabmeat club sandwich ..... 16.00

**summer shack lobster roll**  
 meat from a chix (1lb.) lobster..... 20.00

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

## 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.

### 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, **very spicy** 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:** chefs 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 diet & other healthy diets) ..... market

old fashioned cod cakes with beans...14.00

cedar planked faroe island trout with maple lemon rub & creamed spinach..... 21.00

pan seared shrimp & scallops, white bean sun dried tomato ragout..... 22.00

local haddock gratin with wild mushroom duxelle & garlic crumbs ..... 23.00

**“shack bouillabaisse”** – provencal style seafood stew with lobster, mussels, clams, squid & two fish (1 rich, 1 lean) in a fennel, tomato & saffron broth.....28.00

## fried seafood

dinners are served with coleslaw & fries

	starter	dinner
ipswich whole belly clams.....	11.50	23.00
oysters in cornbread crumbs ...	8.50	18.00
florida gulf shrimp.....	9.50	20.00
R.I. style calamari (spicy & greasy) or plain with red sauce .....	8.50	18.00
beer battered haddock fish and chips .....		20.00
fresh sea scallops.....		22.00

### shack surf & turf

wood grilled gulf shrimp &  
prime skirt steak with french fries ...24.00

## meat & poultry

### jasper’s fried chicken

4 pieces with a scoop of potato salad...12.00  
individual pieces .....2.75

franks, beans & brown bread..... 11.00

shack meatloaf (beef, veal, pork)  
with mashed potatoes and gravy ..... 14.00

**steak frites** prime skirt steak with  
french fries & creamed spinach ..... 18.00

### wood grilled ny sirloin steak

béarnaise sauce, crispy mushrooms &  
home fries... 24.00

## side orders

corn on the cob..... 2.75

seared mushrooms with garlic..... 6.00

creamed spinach..... 6.00

broccoli rabes - garlic & hot pepper ... 5.50

baked beans..... 4.50

toasted brown bread..... 4.00

shack coleslaw..... 3.00

all-american potato salad ..... 3.00

jasmine or brown rice ..... 3.00

shells with cheese ..... 5.00

crispy fried vidalia onion strings..... 5.50

french fries ..... 2.50 ... large 4.50

creamy (no skin) mashed potatoes..... 4.50

## desserts

homemade pies (blackboard) ..... 5.00

indian pudding with soft serve ..... 5.00

mexican chocolate almond tart..... 6.00

fresh berry snow cone ..... 3.00

warm pineapple turnover  
with coconut ice cream..... 7.00

shack bananas foster ..... 6.50

walk away sundae  
(hot fudge or caramel sauce)..... 5.00

soft serve cone  
vanilla, chocolate or swirl ..... 3.00

christina’s ice cream & sorbet..... 4.50  
extra scoop..... 1.50

### summer shack ice cream cakes

dark chocolate cake with vanilla ice cream  
for birthdays and other celebrations  
6 inch ... 15.00 / 10 inch ... 30.00

\* priority seating is available for parties of eight or more - call ahead.

\* 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.

\* 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.

summer shack is available for private  
**clambakes & celebrations** here or  
“on the road” with our catering team  
call Hilary at 617-669-8552

[www.summershackrestaurant.com](http://www.summershackrestaurant.com)

### the summer shack cookbook

“the complete guide to shore food”  
get your signed copy at the front desk