

## RAW BAR\*

select premium oysters 3.25

### SOUTH BAY BLONDE OYSTER & TUNA SASHIMI 5

cape cod cherrystone or littleneck clams 2.25

chilled lobster (chix) 28

jumbo cocktail shrimp 3

cherrystone ceviche 2.25

tower of power 90

8 oysters, 8 littlenecks, 4 shrimp, 2 oyster tuna sashimi & chilled lobster

## OYSTER LIST\*

Cotuit - MA

plump, clean, sweet, briny

Chatham - MA

firm, briny, mineral finish

South Bay Blondes - MA

sweet, briny, butter, celery, eel grass

Bluepoint - CT

firm, briny, sweet finish

Dennis Port - MA

rich, savory, clean mineral finish

Duxbury - MA

meaty, briny, sweet, buttery finish

Malpeque - PEI

mild brine, sweet, clean finish

## SUSHI

ask about our fresh sushi, available in bar & lounge only



*Denotes this food may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Before placing your order please inform our service staff of any food allergies in your party.\**

## DESSERTS

key lime pie 8

vanilla bean crème brûlée 8

chocolate cream pie 8

apple crunch 8

brownie sundae 8

apple crunch cheesecake 8

Ice Cream Flavors

vanilla / coconut / chocolate/ raspberry sorbet

## DRINKS

coke | diet coke | cherry coke | seagram's ginger ale | fanta orange  
| barq's root beer | sprite | minute maid lemonade | cranberry juice |  
orange juice | pineapple juice | grapefruit juice | red bull | fresh brewed  
iced tea | hot tea | coffee

## PROMOS

*restrictions may apply*

Monday & Tuesday

bogo oysters & clams 8pm-close with purchase of a drink

Wednesday & Thursday

\$4 drafts/\$5 wines 8pm-close

Friday

1/2 priced wings & drafts 10pm-close, bar & lounge only

LIVE ENTERTAINMENT EVERY FRIDAY 9-12:30



JWSummershack



JWSummershack



JWSummershack

SummerShackRestaurant.com

# Summer Shack

TODAY'S  
CATCH

12/21/19

food is love

## SNACKS

peel'n eat shrimp 16  
steamed in beer with old bay  
seared scallops 16  
romesco sauce & crispy polenta

griddled cornbread 6  
molasses butter

mussels 14

white wine, garlic, herbs

grilled littleneck clams casino (6) 16

chowder fries 8

chicken wings 15  
ginger chile, buffalo & bbq

crab cake 15

apple fennel slaw & mustard sauce

tuna poke bowl\* 16

wonton, avocado, cucumber, wakame & tobiko

steamers (1 lb.) drawn butter 20

## SOUPS & SALADS

classic new england clam chowder 7|12

bermuda fish & crab chowder with dark rum 7|12

lobster miso soup 10

lobster bisque 10

red beet & endive salad 13  
watercress, blue cheese

classic waldorf salad 12  
dried cranberries & walnuts

iceberg salad 10

carrots, cucumber, tomato, ginger dressing

spinach salad 12

bacon, eggs, pickled onions, maple dressing

classic caesar salad 12  
parmesan cheese, garlic herb croutons

cobb salad 20

maine crab, tomatoes, egg, peas, avocado, bacon & blue cheese

add to your salad: *grilled gulf shrimp 12 | griddled crab cake or fresh crab meat 14  
lobster meat 24*

## LOBSTERS

*market price, please see blackboards*

lobsters in the rough, steamed  
1 lb. (chix), 1½ lb, 2 lb, 3 lb

summer shack clambake

lobster, mussels, clams, corn, potato, egg, chourico & old bay

specialty lobsters

available in 1½ lb. & 2 lb.

### JASPER'S FAMOUS PAN ROASTED LOBSTER

bourbon, chervil & chives

wood grilled lobster

garlic, parsley & buttered crumbs

new england seafood boil 38

lobster tail, shrimp, steamers, mussels & chourico

baked lobster mac & cheese 28

new england's best lobster roll 26

tarragon mayo, cucumbers or warm, butter poached lobster  
on brioche roll

## FRIED FAVORITES

*large plates are served with fries & shack slaw*

whole belly clams  
side 16 | roll 18 | plate 29

stonington sea scallops  
side 17 | roll 19 | plate 30

calamari Rhode Island style or marinara  
side 15 | plate 23

white gulf shrimp  
side 16 | plate 25

fish & chips 20

## SANDWICHES

*served with a pickle & house made chips*

*add bacon to your burger 2*

½ lb prime burger\* 17  
cheddar or blue

buffalo chicken burger 14  
blue cheese & bacon

pearl kountry klub jumbo hot dog 9

shack style fish tacos 16

crab cake BLT 18

beer battered fish sandwich 16

jonah crabmeat club 20

## SEA

mahi mahi 30

creole sauce, jalapeno grit cake, collard greens

Faroe Island salmon\* 32

horseradish sauce, potato pancake, & roasted brussel sprouts

yellowfin tuna\* 32

wasabi cream, rice & stir fry vegetables

baked haddock 28

tomato fondue, mashed potatoes

shack shrimp scampi 28

lemon cream sauce, spinach & tomatoes

grilled gulf shrimp 25

garlic butter, shack coleslaw & fries

crab cakes 28

coleslaw & sweet potato fries

baked stuffed shrimp 28

crab-lobster stuffing, lobster sauce & jasmine rice

jumbo canadian snow crab legs (1½ lb) 50

jumbo alaskan king crab legs (1.1b) 65

## LAND

jasper's fried chicken 17  
4 pieces with mashed potatoes

aged top sirloin steak frites\* 28  
garlic herb butter & grilled onions

rib-eye steak 16 oz bone-in\* 48  
blue cheese butter & home-fried potatoes

filet mignon\* 38  
bordelaise sauce, mashed potatoes & crispy onions

## LAND & SEA

baked stuffed shrimp & filet mignon\* 49  
lobster sauce, mashed potatoes & crispy onions

grilled gulf shrimp & top sirloin steak\* 34  
grilled onions & french fries

½ lb red snow crab legs & bone-in rib eye\* 62  
blue cheese butter & home-fried potatoes

## SIDES 7

french fries | shells & cheese | sweet potato fries | home-fried potatoes  
| shack coleslaw | jasmine rice | mashed potatoes | mixed green salad |  
corn on the cob | potato chips