



# SUMMER SHACK

Dinner | 33  
please choose one from each course

## FIRST COURSE

### “RAW BAR SAMPLER”

oyster on the half shell, cocktail shrimp & cherrystone clam ceviche

### “R.I. STYLE” FRIED LOCAL CALAMARI

garlic butter, cherry peppers, & red sauce

### LOBSTER CORN FRITTERS

basil aioli

### “THE B.L.T.” WEDGE SALAD

smoked bacon, pickled red onions, & great hill blue cheese dressing

### CLASSIC CAESAR SALAD

### NEW ENGLAND CLAM CHOWDER

## ENTREE COURSE

### “MOQUECA” BRAZILIAN STYLE FISHERMAN’S STEW

shrimp, mussels, white fish w/ citrus coconut broth & jasmine rice

### GRILLED ATLANTIC SALMON

heirloom tomato-cucumber & basil salad, grilled asparagus & saffron rice

### CLASSIC BOSTON BAKED SCROD

garlic crumbs, tomato fondue, lemon chive beurre blanc, garlic broccoli, & jasmine rice

### SHRIMP SCAMPI LINGUINI

creamy lemon butter sauce, spinach, tomatoes, & grilled garlic bread

### GRILLED NATVE BLUEFISH

roasted garlic mustard glaze, wilted summer greens & herb roasted potatoes

### JASPER’S FRIED CHICKEN

four pieces w/ french fries

### BEER BATTERED FISH & CHIPS

tartar sauce, coleslaw, & french fries

### “SURF & TURF” TENDERLOIN STEAK TIPS & GRILLED GULF SHRIMP

garlic butter, grilled onions, & french fries

## DESSERT

### SELECT FROM DAILY DESSERTS

\*before placing your order, please inform your server if a person in your party has a food allergy\*

