

lunch- autumn 2009

◆ raw bar

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| selected oysters (blackboard) | 2.75 ea. |
| woodbury's special littlenecks | 2.00 ea. |
| cherrystone clams | 1.75 ea. |
| jumbo cocktail shrimp | 2.75 ea. |
| snow crab claws | 2.50 ea. |
| chilled half lobster | market |

◆ tower of power

for 2 or more – 8 oysters,
8 littlenecks, 4 jumbo shrimp,
& 4 snow crab claws 52.00
add 2 chilled lobster halves.... market

starters, soups & combos

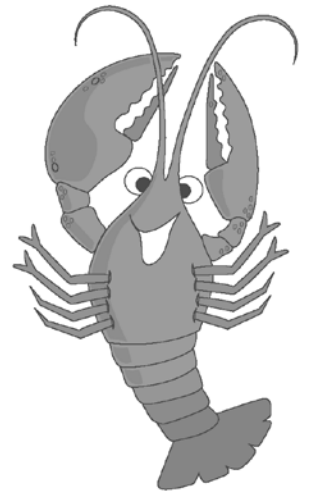
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|---|-----|-------|
| steamers | 1lb | 13.00 |
| mussels, garlic, herbs & white wine ...or spicy fra diavolo | | 11.00 |
| grilled clams "casino" (6) | | 12.00 |
| clam & corn fritters | | 7.50 |
| fried gulf shrimp | | 12.00 |
| r.i. style calamari (spicy & greasy) or plain with red sauce | | 9.50 |
| fried ipswich whole belly clams | | 13.00 |
| mostly crab crab cakes with fennel-apple slaw | | 14.00 |
| buffalo chicken wings | | 11.00 |
| creamy clam chowder..... cup 5.50 | cup | 5.50 |
| spicy bermuda fish & crab chowder with dark rum | cup | 5.50 |
| classic lobster bisque with sherry | cup | 8.00 |
| chowder & hot dog combo | | 10.50 |
| chowder & salad combo | | 11.50 |
| chowder & fritter combo | | 12.50 |

salads

| | | |
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| cucumber, iceberg & red onion | | 6.50 |
| mixed greens salad | | 7.50 |
| add great hill blue cheese | | 9.00 |
| classic waldorf salad, with apples & walnuts | | 8.00 |
| red beets, watercress & endive salad with blue cheese | | 10.00 |
| caesar salad | | 9.00 |
| grilled marinated shrimp | | 19.00 |

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

in late autumn 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 bucksmarket

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

wood grilled lobster (1½ or 2 lb.)

summer shack clam bake

lobster (1 ¼ lb), mussels, clams, corn, potatoes, egg & chouriço..... market

baked shrimp with crab & lobster stuffing & lobster sauce 25.00

... and crab

smashing crab party!

(3) chesapeake style crabs with "old bay" every **wednesday & thursday** market

alaskan king crab legs (3/4 lb.)

steamed and served with butter, or roasted with cream sherry & garlic butter 25.00

shack surf & turf

◆ baked stuffed shrimp and 6 oz. filet, mashed potato and lobster sauce..... 41.00

sandwiches

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| served with a pickle & fries | |
| summer shack corn dog | 6.00 |
| pearl kountry klub jumbo dog | 6.50 |
| ◆ long burger with cheddar cheese | 11.00 |
| with bacon or blue cheese | 12.50 |
| ◆ ny sirloin minute steak sandwich, grilled onions | 18.00 |
| crispy fried haddock sandwich | 14.00 |
| ipswich whole belly fried clam roll | 16.00 |
| fish tacos (2) soft flour tortillas, crispy fish & chipotle aioli | 14.00 |
| lobster salad roll | 24.00 |

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 and accompaniments

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.....17.00

dave’s shrimp, chicken & sausage gumbo with rice.....20.00

baked scrod “shack style” with roasted tomatoes & herb crumbs.....23.00

shack bouillabaisse

lobster, scallops, white fish, mussels, littleneck clams, & squid in a saffron, tomato-fennel broth with jasmine rice & red pepper aioli30.00

fried seafood

dinners are served with coleslaw & fries

whole belly ipswich clams 16.50.....27.00

r.i. style calamari (spicy & greasy) or plain with red sauce. 13.00.....20.00

florida gulf shrimp..... 15.50.....25.00

oysters in cornbread crumbs.....13.50.....21.00

beer battered haddock fish and chips 19.00

meat & poultry

franks, beans & brown bread 12.00

shack meatloaf (veal, beef & pork) with mashed potato & gravy 16.00

split roasted “free range” chicken, herb stuffing & mashed potato 18.00

◆ 6 oz. petit filet mignon, mashed potato, bordelaise sauce & crispy fried onions..... 26.00

◆ 16 oz. rib-eye steak with home fries, grilled onions & blue cheese butter 28.00

◆ 12 oz. aged ny sirloin with béarnaise sauce & french fries..... 26.00

◆ 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

clam bake on wheels!

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

contact tricia distefano 860-862-9507 or send e-mail to tricia@shackfoods.com.

side orders

corn on the cob.....2.75

autumn squash6.00

broccoli rabes, garlic & hot pepper7.00

sautéed mushrooms and herbs7.00

shack coleslaw4.50

boston baked beans5.50

toasted brown bread.....3.00

jasmine rice4.00

shells with cheese (white cheddar)..... 8.00

french fries or mashed potato5.00

home fries.....6.50

desserts

freshly made by our pastry chef angelita ...blackboard ...we also have...

ice cream

ask your server for daily flavors

large (cup)..... 5.75

single scoop 2.00

walk-away sundae with walnuts (hot fudge or caramel) 6.50

sorbet..... 6.00

- 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.

hot off the press, Jasper’s latest...

The Summer Shack Cookbook

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

food is love™