

### **raw bar §**

selected east coast **oysters** (blackboard) 2.75 ea. ◇ wellfleet **littleneck** clams 2.00 ea.

cape cod **cherrystone** clams 1.75 ea. ◇ jumbo cocktail **shrimp** 3.00 ea.

snow **crab** claws 3.00 ea ◇ chilled **half lobster** market

**oyster & tuna sashimi** 4.50 ea.

**tower of power** – for 2 or more 54.00

8 oysters, 8 littlenecks, 4 jumbo shrimp and 4 crab claws

### **starters**

**mussels** with wine, garlic & herbs or fra diavolo (spicy) 12.00

**steamers** (1lb.) with drawn butter market

lobster **potstickers** with ginger–soy sauce 12.50

grilled littleneck **clams casino** (6) 12.00

crispy fried whole **belly clams** 14.00 ◇ crispy fried **buffalo shrimp** 12.00

r.i. style fried **calamari** (spicy & greasy) or plain with red sauce 11.00

yellowfin **tuna** tartare with peppered lavash §11.00

mostly crab **crabcake** with apple–fennel slaw 12.00

**chicken wings** – ginger–chile or buffalo style 12.00

### **soups & salads**

creamy **clam chowder** 5.50 cup –10.00 bowl

**spicy bermuda fish & crab** chowder with dark rum 5.50 cup –10.00 bowl

classic **caesar** salad 9.00

cucumber, **iceberg** & red onion salad 6.50

**mixed greens** 7.50 with great hill blue cheese 9.00

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

classic **waldorf** salad with apples & walnuts 8.50

**add shrimp or crab cake to any salad** 10.00

**cobb salad with local jonah crab** 18.00

smoked bacon, hard–boiled egg, tomatoes, peas, avocado & blue cheese

### **sandwiches & rolls**

served with pickles & house made chips

summer shack **corn dog** 6.00 ◇ pearl kountry klub **jumbo dog** 7.00

angus **burger** with cheddar cheese 12.00 with blue cheese or bacon +1.50 §

shack style **fish tacos** 14.00 ◇ fried ipswich belly **clam roll** 16.00

fried **fish sandwich** 13.00 ◇ **crabmeat club** sandwich 18.00

grilled chicken burger – avocado aioli 12.00

warm, crisp flat bread with fried eggplant,  
portobello mushrooms & red pepper hummus 13.00

summer shack lobster salad roll market

### **FOOD IS LOVE™**

§ These items may be cooked to order & may contain raw or undercooked ingredients.  
Consumption of raw or undercooked seafood, poultry, eggs or meat may increase risk of food borne illness.

**Before placing your order, please inform your server  
if you or a person in your party has a food allergy.**

\* a gratuity of 18% will be added automatically to parties of 8 or more..

09-24-13

## **live lobster & crab**

prices are market – listed on our blackboard  
all lobster and crab is served with corn on the cob

### **lobsters in the rough, steamed**

we offer 1 & 1 ¼ lb native new shell lobsters  
& 1 ½ lb, 2, & 3 lb hard shell lobsters.

**snow crab legs** – 1 ½ lb kettle steamed  
or pan roasted with garlic & sherry 34.00

**jumbo alaskan king legs** (1 lb) 55.00

**surf & turf** – add to your lobster or crab  
additional charge:

**steak tips** 19.00 ♦ **skirt steak** 24 ♦ **rib eye** 33.00

### **specialty lobsters**

available in 1 ½ lb. & 2 lb. sizes

### **summer shack clambake**

1 ¼ native lobster, mussels, clams, corn  
potatoes, egg & chouriço

add clambake fixings to any lobster or crab 12.00

### **wood grilled lobster**

### **jasper's famous pan roasted lobster**

with bourbon, chervil and chives

## **dinner plates**

### **blackboard fish & shellfish**

we buy fresh fish and shellfish **every day** & offer them as grilled  
specials (or baked or sautéed). served with appropriate sauces or relishes  
add **fiery hot** jamaican jerk rub to any fish for the same price.

### **“shack paella”**

gulf shrimp, littleneck clams, calamari, chouriço, & chicken  
braised in a seafood tomato broth with saffron rice 22.00

grilled **salmon steak**, green herb butter, brussel sprouts, bacon & squash 23.00

crispy fried ipswich whole **belly clams**, fries & tartar sauce 27.00

**fried oysters** in cornbread crumbs, fries & remoulade sauce 20.00

mostly crab **crab cakes** with apple–fennel slaw & sweet potato fries 24.00

**gulf shrimp** – fried or grilled, with french fries 24.00

seared **monkfish** with hard cider, apples & rissole potatoes 20.00

beer battered **fish & chips** with fries & tartar sauce 19.00

crispy fried **sea scallops**, coleslaw & fries 26.00

**baked shrimp(5)** with crab & lobster stuffing & lobster sauce 26.00

**seafood moqueca** – brazilian seafood stew with lobster, scallops, mussels  
& white fish in a savory coconut broth with jasmine rice 34.00



jasper's **fried chicken** 14.00

4 pieces with mashed potatoes

**franks & beans**, griddled cornbread 11.00

**wood grilled steak §**

with garlic butter, broccoli & home fries

**steak tips** 22.00 ◆ **skirt steak** 27.00 ◆ **rib eye** 36.00

add baked stuffed shrimp (3) to your steak 15.00

### **side orders**

6.00

broccoli with garlic butter

autumn squash puree

brussels sprouts with bacon

sweet potato fries

home fries

creamy mashed potatoes

shells and cheese

substitutions of these sides – add 2.00

4.00

corn on the cob

shack coleslaw

jasmine rice

baked beans

french fries

griddled cornbread, molasses butter

09-24-13