

RAW BAR

LITTLENECK CLAMS 1.50 *each* | **SHRIMP COCKTAIL** 15 | **HALF LOBSTER** 24
house-made hot sauce, cocktail sauce, lemon

MARINATED MUSSELS piquillo pepper, smoked paprika, green olive 8 *per dozen*

EAST COAST OYSTERS fresh citrus, house-made hot sauce, mignonette 3 *each*



SEASONAL SEAFOOD PLATEAU

oysters, clams, mussels, shrimp, lobster

PETIT	⋮	MEDIUM	⋮	GRAND
{ for two }	⋮	{ for four }	⋮	{ for six }
50	⋮	90	⋮	120

STARTERS

- GEM LETTUCE** snow pea, carrot, radish, walnut, tahini-herb 12
- CUCUMBER SALAD** crispy chickpea, yogurt, rocket 12
- KALE GAZPACHO** honeydew melon, mint, pickled onion 12
- ORGANIC SALMON TARTARE** yuzu, jalapeno, cilantro, crispy skin 14
- BARNEGAT LIGHT SCALLOPS** golden beet, pickled apricot, bacon, frisée 18
- SOFT-SHELL CRAB TEMPURA** green mango, coconut, cabbage, chile 18
- RBF STEAK TARTARE** egg yolk, reuben granola, coriander-mustard 16
- CHICKEN LIVER** pickled green strawberry, grilled sourdough 10

PASTA + GRAINS

- ACQUERELLO RISOTTO** crushed peas, speck, herb oil, parmesan 15
- HOUSE-MADE CAMPANELLE** morels, garlic scapes, smoked bacon 15
- SEMOLINA CAVATELLI** beet bolognese, beet greens, ricotta salata 15

SNACKS

- HUMMUS** za'atar spice, pita chip 8
- SPICED POPCORN, FERMENTED POTATO CHIPS, CURED OLIVES** 10

CHARCUTERIE

- COPPA** dried date, apricot mostarda
- SAUCISSON** caper-cornichon-peppercorn relish
- CORIANDER CURED DUCK HAM** lemongrass-beet mustard, walnut 6 each

CHEESE

- DUTCH HOLLOW DULCET** blackberry paste, pink peppercorn
- FOUR FAT FOWL ST. STEPHEN TRIPLE CRÈME** strawberry red wine jam
- VALLEY SHEPHERD NETTLESOME** golden raisin, nettles 6 each

MAINS

- GRIGGSTOWN CHICKEN**
summer squash, blistered tomato, sunflower gremolata 31
- WESTER ROSS SALMON**
sugarsnap, artichoke, watercress, meyer lemon 29
- DAYBOAT HALIBUT**
english peas, spring onion, quinoa, pea broth 34
- BERKSHIRE PORK CHOP**
buckwheat, grilled peach, black pepper caramel 32
- WAGYU TRI-TIP**
oyster mushrooms, tatsoi, white turnip, miso pistou 35

SUMMER MENU

WELCOME TO SUMMIT HOUSE

We're happy to have you in our home!



FROM THE GRILL

- 12 oz BLACK ANGUS STRIP**
charred broccoli, roasted garlic 40
- SH BURGER - RIVERBEND FARM**
cherry pepper, red onion, lettuce, dijon mayo 17
- WHOLE GRILLED LOBSTER**
split & finished on the grill, lemon & garlic confit 46

SIDES

- ASPARAGUS** pinenuts, smoked parmesan 9
- HAND-CUT FRIES** 9 add mournay + gravy 2
- ROASTED MAITAKES** sunchoke & seabans 11

WINE

WINES ON TAP

- VINUM CELLARS, Cabernet Sauvignon, "The Insider" Paso Robles 2015
250 mL 18 / 500 mL 32
- HECHT & BANNIER, Côtes de Provence Rosé 2016
250 mL 13 / 500 mL 24

BUBBLES

- LOUIS DUMONT, Brut Rosé, Champagne MV 16
- ERA, Organic Prosecco, Valdobbiadene MV 9

WHITE

- KIRÁLYUDVAR, Tokaji Furmint, Sec, Hungary 2013 13
- DOMAINE GIRARD, "Les Monts Damnés," Sancerre 2016 14
- OLIVIER LEFLAIVE, "Les Sétilles," Bourgogne 2015 12
- VENICA & VENICA, Pinot Grigio, "Jesera" Collio, Italy 2016 13
- CLOS PEGASE, Chardonnay, "Mitsuko's Vineyard" Carneros 2014 15

ROSÉ

- YVES LECCIA, Nielluccio, Patrimonio, Corsica 2016 12

RED

- SOTER VINEYARDS, Pinot Noir, "Planet Oregon," Oregon 2015 14
- PETTERINO, Gattinara 2006 17
- PINUAGA, Tempranillo, "Colección," Castilla y Leon 2013 10
- SEGHEsIO, Zinfandel "Old Vine" Sonoma County 2013 19

DRAFT BEER - 16oz PINTS

- SUMMIT HOUSE PILS, Jersey Girl Brewing Company NJ / 4.5% ABV 8
- WHAT THE BUTLER SAW, Witbier, Forgotten Boardwalk NJ / 5% ABV 7
- NEWBURGH CREAM ALE, Newburgh Brewing Company NY / 4.2% ABV 8
- CARTON 077XX, Imperial IPA, Carton Brewing Company NJ/ 7.8% ABV 10
- RAKE BREAKER IPA, Jersey Girl Brewing Company NJ / 6% ABV 8
- THE BRAWLER, English Mild Ale, Yards Brewing Company PA / 4.2% ABV 7

COCKTAILS

OLD WOODY 15

san matias 'orgullo' añejo tequila, evan williams single barrel bourbon chartreuse, spiced maple, cherry-vanilla bitters, burnt wood

FRAMBOESA BERET 13

avua cachaca, raspberry-mint syrup, limes

LE SPRITZ 12

amaro montenegro, aperol, pampelmousee, prosecco, fennel

MELÓN DE VIDA 13

vida mezcal, melon, honeydew syrup, lime, bittermens hellfire bitters, soda

MEXICAN DAISY 12

lunazul blanco tequila, hibiscus syrup, lemon, sweet-hot salt

MIDTOWN DIRECT 12

kaffir-infused stolichnaya vodka, dry curacao, yuzu, pomegranate

SH OLD FASHIONED 13

henry mckenna single barrel bourbon, sugar, angostura orange bitters

SH MARTINI 14

perry's tot navy strength gin, montanaro dry vermouth, orange bitters castelveltrano olive, lemon twist

SPF-30 14

plantation pineapple rum, mezan XO rum, grapefruit oleo-saccharum lime, angostura bitters

SH MANHATTAN 15

four roses yellow label bourbon, montanaro vermouth di torino maraschino liqueur, whiskey cherry

MULE OF THE MOMENT 13

vodka, apricot kombucha, ginger oleo-saccharum, lime

