

# Summer Shack Mohegan Sun

## Gluten Free Options

### raw bar§

selected east coast **oysters** 3.00 ea. ♦ wellfleet **littleneck** clams 2.25 ea  
cape cod **cherrystone** clams 2.25 ea. ♦ jumbo cocktail shrimp 3.00 ea  
♦ chilled **half lobster** market

**tower of power** - for 2 or more 58.00

8 oysters, 8 littlenecks, 4 jumbo shrimp and 4 half chilled lobster  
(order without soy wasabi)

### starters

**mussels** with wine, garlic & herbs or fra diavolo 12.00  
(order without garlic toast)

grilled littleneck **clams casino** (6) 14.00

**chicken wings** - buffalo style 13.00

### soups and salads

creamy **clam chowder** 6.00 cup - 11.00 bowl  
(order without crackers)

spicy bermuda **fish and crab** chowder with dark rum 6.00 cup - 11.00 bowl  
(order without crackers)

**lobster miso soup** 10.00

cucumber, **iceberg** with ginger dressing 9.00

**mixed greens** salad with house vinaigrette 8.50  
(order without croutons)

**baby maine shrimp**, grapefruit & avocado salad 12.50

**spinach & bacon salad** 10.00

**greek salad** olives, tomatoes, feta cheese 10.00

**caesar** salad with parmesan cheese 9.00  
(order without garlic and herb crostini)

**add shrimp to any salad** 10.00

**cobb salad** with **maine crab** 20.00

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

§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 Please note that while our staff is trained to understand the seriousness of allergies, we do use gluten containing ingredients in our kitchen. Our cornbread is made with wheat flour and is not gluten free. All fried foods including chips and fries are prepared in a shared fryer.**

## **live lobster & crab**

prices are market - listed on our blackboard...all lobsters are served with corn on the cob

**lobsters in the rough, steamed** in 1 lb, 1 ½ lb, 2 lb & 3 lb

**snow crab** legs- (1 ½ lb) kettle steamed or pan roasted with garlic & sherry 45.00

**jumbo alaskan king crab** legs (1lb) 58.00

**summer shack clambake** mussels, clams, chourico, corn, egg and potatoes

add the clambake fixings to any lobster of your choice 12.00

**jasper's famous pan roasted lobster** 1 ½ lb or 2 lb

with bourbon, chervil and chive

**surf & turf** - add any of our steaks to your lobster or crab

top sirloin steak\$ 25.00 rib steak\$ 40.00 filet mignon\$ 36.00

## **dinner plates**

### **black board fish & shellfish**

we buy fresh fish and shellfish everyday and offer them as specials, served with appropriate sauces or relishes. the majority of our daily fish specials are grilled and can be prepared gluten free. Ask your server if any of today's offerings contain gluten

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large **gulf shrimp** - grilled with garlic butter 24.00

(choose one side)

wood grilled **rib eye steak** (1lb bone-in), bordelaise sauce & home fried potatoes 40.00\$

**filet mignon**, goat cheese , pepper relish & grilled asparagus 36.00 \$

sliced **top sirloin steak** served with mashed potatoes (no gravy or fried onions) 25.00 \$

### **side orders**

all 5.00

shack coleslaw, saffron rice, corn on the cob, potato salad, home fried potatoes, grilled asparagus

### **Desserts**

**creme brulee** 6.50

**Richardson's ice cream and sorbet** 5.00

**walk away sundae** with walnuts (butterscotch or hot fudge) 6.00

[www.summershackrestaurant.com](http://www.summershackrestaurant.com)

since our menu changes daily, there may be other gluten free options available.  
ask your server for details.