

AUNT CARRIE'S

*Celebrating 94 years
Family Owned and Operated Since 1920
Elsie Foy and Family*



*A James Beard "American Classic" Award Winner
Honored as Rhode Island's 'Authentic South County'
Featured on Diners, Drive-ins and Dives*

RHODE ISLAND SHORE DINNERS

Our Rhode Island Shore Dinners starts with a bowl of clam chowder and four clam cakes. The next course is a full order of steamed clams with melted butter, followed by a fish & chip plate.

***Enjoy your Shore Dinner with or without a fresh 1 ¼ lb. Lobster!
Finish off with your choice of one of our homemade desserts - Priced Daily***

*****Ask your server about our Mini Shore Dinner!*****

COMPLETE DINNERS

Dinners include a Cup of Chowder, Salad or Coleslaw, French Fries or Mashed Potatoes, Homemade Bread Basket, and your choice of one of our Homemade Desserts.

Upgrade to a Bowl of Chowder for 99¢

Steamed Clams A generous portion of fresh steamers served with plenty of melted butter - Priced Daily

Hot Lobster Fresh 1 ¼ lb. Lobster from Point Judith served with freshly drawn butter - Priced Daily

Lobster Salad Served on a bed of tossed greens 29.99

Fried Whole Belly Clams Freshly shucked and hand-breaded - Priced Daily

Fried Strip Clams Fresh from local waters - 22.79

Fried Bay Scallops Small and sweet 24.79 or ***Fried Shrimp*** medium sized 24.79

Coconut Shrimp Golden brown and served with sweet and sour sauce - 24.99

Fried Calamari Lightly seasoned, served with hot pepper rings - 22.99

Fish and Chips Fresh local Point Judith Flounder, a mild tasting, flat white fish lightly breaded - 21.99

Seafood Platter Fried Samplings of our Whole Clams, Strip Clams, Shrimp, Fish, and Bay Scallops, with French Fries and one Clam Cake - 29.99

Seafood Platter Deluxe The full seafood platter plus a side of Lobster Salad - 34.99

Catch of the day Check with your server for today's selection - Priced Daily

Broiled Swordfish Fresh hand-cut on premises - Priced Daily

Broiled Sea Scallops Native sea scallops broiled with our homemade topping - Priced Daily

Double Hamburger* Served with lettuce, tomato, and pickles - 18.99

Broiled Half Chicken Seasoned with herbs and spices - 22.99

Chicken Tenders Served with your choice of dipping sauce 19.99

Broiled Steak* Broiled with Phil's seasonings- 26.99

We do our best to bring you the freshest seafood possible, however, due to Mother Nature and market conditions, certain menu items may not be available.

Fresh Seafood selections may occasionally contain bones or shells. Please be careful.

****Consuming raw or undercooked foods may cause illness. All food may come in contact with shellfish.***

Please inform your server if you have a food allergy, many items may be served gluten free, just let us know.

PLATES

Plates Include French Fries or Mashed Potatoes, Salad or Coleslaw, and our Homemade Bread Basket.

Steamed Clams A generous portion of fresh soft-shelled clams served with plenty of melted butter - Priced Daily

Hot Lobster Fresh 1 ¼ lb. Lobster from Point Judith served with freshly drawn butter - Priced Daily

Fried Whole Belly Clams Freshly shucked and hand-breaded - Priced Daily

Fried Strip Clams Fresh from local waters - 16.79

Fried Bay Scallops Small and sweet - 18.79 or **Fried Shrimp** Medium sized shrimp 18.79

Coconut Shrimp Golden brown served with sweet and sour sauce 18.99

Fried Calamari Point Judith catch lightly seasoned, served with hot pepper rings - 16.99

Fish and Chips Fresh local Point Judith Flounder, a mild tasting, flat white fish lightly breaded - 15.99

Seafood Platter Fried Samplings of our Whole Clams, Strips, Shrimp, Fish, Scallops and one Clam Cake 23.99

Seafood Platter Deluxe All of the above, plus a side of Lobster Salad - 28.99

Catch of the Day Ask your server for today's selection - Priced Daily

Broiled Swordfish Fresh swordfish steaks hand-cut on premises - Priced Daily

Broiled Sea Scallops Native sea scallops broiled with our homemade topping - Priced Daily

Double Hamburger* Served with lettuce, tomato, and pickles - 12.99

Broiled Half Chicken Seasoned with herbs and spices - 16.99

Chicken Tenders Served with your choice of dipping sauce 13.99

Broiled Steak* Broiled with Phil's seasonings - 21.99

CHOWDER

Our original 1920 recipe! Your choice of milk, tomato, or plain. Milk and plain are gluten free.

Cup 3.65 Bowl 5.79

CLAM CAKES

Made from scratch, our award-winning clam fritters are a must for the full Aunt Carrie's experience. Great for dunking in chowder or as an appetizer!

Dozen 7.79 Half Dozen 4.15

COMBO

For a tasty treat, enjoy three Clam Cakes and a bowl of your favorite chowder.

7.90

A LA CARTE & SIDE ORDERS

FISH & CHIPS Small 10.99 Large 12.99

Our Point Judith Flounder is a mild tasting flat white fish, lightly breaded and served with fries & a small coleslaw.

Fried Whole Clams Priced Daily

Fried Strip Clams 10.49

Fried Bay Scallops 12.79 **Fried Shrimp** 12.79

Fried Calamari 9.99 **Coconut Shrimp** 12.99

Chicken Tenders 7.99

Pan of Steamed Clams Priced Daily

1 ¼ lb. Point Judith Lobster Priced Daily

Steamed Clams & Hot Lobster Priced Daily

French Fries Sm 2.50 Lg 3.75

Onion Rings** 4.69

Stuffed Quahogs (2) 3.75

Side Salad or Coleslaw 3.25

Hot Veggie 3.25

Fresh Sweet Corn (in season) 2.39

Homemade Bread Basket 3.50

A Large Veggie Plate 6.75

Many items may be served GF please ask. ** Cooked in seafood fryers.

SANDWICHES AND ROLLS

Add French Fries and Small Coleslaw to any sandwich or roll for 2.99

Add Cup of Chowder and Two Clam Cakes for 4.50

Fried Flounder Sandwich 6.99

Served on a bulky roll with lettuce & tomato

Classic B.L.T. on homemade bread 6.59

Grilled Cheese and Tomato 4.69

Tuna Roll served on bulky roll with lettuce & tomato 5.99

Tuna Salad served on homemade bread 6.99

Fried Strip Clam Roll 6.25

Fried Bay Scallops 6.49 **Fried Shrimp Roll** 6.49

Fried Whole Belly Clams priced daily

Chicken Tender Sandwich served on bulky roll
with lettuce and tomatoes 7.79

LOBSTER SANDWICHES AND ROLLS

*Succulent lobster meat mixed with mayonnaise, served with lettuce
on a perfectly grilled roll.*

Try it hot with a side of freshly drawn butter—a staff favorite!

Traditional Lobster Roll 15.49 **on Our Homemade Bread** 18.49

Aunt Carrie's B.L.T. bacon, lobster and tomato on homemade bread 19.49

SALADS

Large garden salad served with cucumbers, tomatoes, red onions, and croutons.

Topped with your choice of:

Lobster Salad mkt price

Broiled Sea Scallops mkt price

Tuna Salad 12.99

Fried Shrimp or Fried Bay Scallops 14.99

Chicken Tenders 12.99

BEVERAGES

Coffee or Tea (with refills) 2.50

Unsweetened Iced Tea (with refills) 2.99

Iced Coffee, Lemonade or

Arnold Palmer (with refills) 2.99

Can of Soda - 1.85

*(Coke, Cherry Coke, Diet Coke, Sprite,
Fresca, Ginger Ale, Root Beer, Orange and
Diet Root Beer)*

Dasani Bottled Water 1.85 **Perrier** 2.95

Old New England Flavored Seltzer 2.25

Old Fashion Root Beer Float 4.75

DESSERTS

*Our bakers can be found early every
morning making pies from scratch,
and baking fresh bread. Be sure to ask
about our seasonal pies and daily specials.
Or try a warm bowl of Indian Pudding,
a traditional South County dessert made
with cornmeal, molasses and spices,
one of Aunt Carrie's original recipes.
Check with your server for whole pies
and breads to take home!*

Is There Really An Aunt Carrie?

Yes, there really was an Aunt Carrie and wow what would she think as we start our count down to 100!

Carrie Cooper and her husband Ulysses lived in Connecticut and enjoyed riding to Narragansett with their six children, cramped in a Model-T. They came to fish, swim, and camp-out on the beach. Ulysses talked about the fact there was no place in Point Judith to get anything cold to drink.

Soon, the family started selling cold lemonade to the fishermen and the other campers. Brought up on a farm, Carrie always made use of everything. The children would bring clams to her and she would make chowder. Her corn fritter recipe soon became her original clam cake recipe. Of course, the smell would travel to all the other campers and fishermen around. Every time she made a batch, someone would stop and ask her what she was making. And of course, the more people who tasted them, the more she would have to make. Ulysses thought maybe they should try selling the clam cakes and chowder along with their lemonade.

A small stand was built down near where the Point Judith Lighthouse stands now. Ulysses later bought the property where the restaurant is now located, and the construction of the building was completed in 1920. The counter area and front dining room is the original structure, and over several years, the building has grown.

And how did Aunt Carrie's get its name? Well, besides their six children, lots of nieces and nephews came along to the beach. Someone always seemed to be calling "Aunt Carrie!" It soon became known as Aunt Carrie's.

Over the years, many of Carrie's relatives have worked here. The white-haired lady most of you think of as Aunt Carrie was actually her daughter, Gertrude. Gertrude married William Foy, who worked at the restaurant while his family camped here in the summers. Gertrude and William took over the restaurant in 1953 when her father, Ulysses, died and her mother retired. The kitchen was then expanded to its present size. In 1964, Aunt Carrie died.

In 1984, the next generation — son Bill and daughter-in-law Elsie, with the help of Gertrude and William took over. William died in 1991 and Gertrude died in 1997. Many of you will remember William or Bill as he was know, as the bald gentleman who worked in the middle of the kitchen.

In 1994, Bill, their son died. Elsie now runs the restaurant with the help of her daughters, Amy and Laura; son-in-law Phillip Perron and a wonderful staff. Aunt Carrie's fourth generation and sometimes fifth generation can be found here. Some years great-great nieces or nephews can be also working for the summer.

Take time to look around at some of the old pictures. You may even find someone you know. If you are around very early in the morning, you will find our bakers busy making pies from scratch and our homemade breads. Pies and breads go quickly so make sure to order some to take home.

We hope you enjoy your time with us. Walk down to the beach, stop by for an ice cream treat featuring Rhode Island made ice cream and visit our gift shoppe featuring several local artist located across the street.

1240 Ocean Road Narragansett, RI 02882 401 783-7930

Located at the end of Route 108 and Ocean Road

**April, May & September
Friday - Sunday
At 11:30**

**Memorial Day - Labor Day
Daily
At 11:30**

**Visit us at www.auntcarriesRI.com and join our e-mail club for specials or
check out are on line store.**