

AUNT CARRIE'S

Specializing in Seafood
Since 1920



Ms. Elsie Foy

Mr. Raymond VanHine

RHODE ISLAND SHORE DINNERS

Served for One Please

Our Rhode Island Shore Dinner 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*

COMPLETE DINNERS

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.

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 75¢
Make any Dinner a Deluxe! Add a side of Lobster Salad for 5.99*

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 - 23.95*

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

Fried Strip Clams *Fresh from local waters - 17.95*

Fried Bay Scallops *Small and sweet - 19.95*

Fried Shrimp *Medium size sweet white shrimp - 19.95*

Squid Rings *Lightly seasoned, served with hot pepper rings - 17.95*

Fish and Chips *Fresh local flounder, lightly breaded and fried to perfection - 19.95*

Seafood Platter *Fried Samplings of our Whole Clams, Strip Clams, Shrimp, Flounder, and Bay Scallops, with French Fries and one Clam Cake - 24.95*

Broiled Flounder *Fresh from Point Judith boats - 21.95*

Broiled Swordfish *Fresh hand-cut on premises - 22.95*

Broiled Sea Scallops *Native sea scallops broiled with our homemade topping - 20.95*

Broiled 12 oz. Sirloin Steak *Hand-cut and broiled - 22.95*

Broiled Lamb Chops *Three domestic spring lamb chops - 19.95*

Broiled Half Chicken *Seasoned with herbs and spices - 17.95*

Double Hamburger *Served with lettuce, tomato, and sliced red onion - 11.95*

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

PLATES

*Plates Include French Fries or Mashed Potatoes, Salad or Coleslaw,
and our Homemade Bread Basket.
Make any Plate a Deluxe! Add a side of Lobster Salad for 5.99*

- Steamers 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 - 12.95*
- Fried Bay Scallops Small and sweet - 14.95*
- Fried Shrimp Medium size tiger shrimp - 14.95*
- Squid Rings Lightly seasoned, served with hot pepper rings - 12.95*
- Fish and Chips Fresh local flounder, lightly breaded and fried to perfection - 14.95*
- Seafood Platter Fried Samplings of our Whole Clams, Strip Clams, Shrimp, Flounder, and Bay Scallops, with French Fries and one Clam Cake - 19.95*
- Broiled Flounder Fresh from Point Judith boats - 16.95*
- Broiled Swordfish Fresh swordfish steaks hand-cut on premises - 17.95*
- Broiled Sea Scallops Native sea scallops broiled with our homemade topping - 16.95*
- Broiled 12 oz. Sirloin Steak Hand-cut and broiled - 17.95*
- Broiled Lamb Chops Three domestic spring lamb chops - 16.95*
- Broiled Half Chicken Seasoned with herbs and spices - 12.95*
- Double Hamburger Served with lettuce, tomato, and sliced red onion - 6.50*

CHOWDER

Our original 1920 recipe! Your choice of milk, tomato, or plain.

Cup..... 2.99 Bowl..... 4.89

FISH & CHIPS

Fresh native flounder straight from Point Judith, lightly breaded and served with fries & coleslaw.

Small..... 9.95 Large..... 11.95

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!

Half Dozen..... 3.49

Dozen..... 5.95

A LA CARTE

- Fried Bay Scallops..... 10.50*
- Fried Shrimp..... 9.50*
- Fried Squid Rings..... 8.95*
- Fried Strip Clams..... 8.95*
- Fried Whole Clams..... Priced Daily*
- Pan of Steamed Clams..... Priced Daily*
- 1 ¼ lb. Point Judith Lobster..... Priced Daily*
- Steamed Clams & Hot Lobster... Priced Daily*

SIDE ORDERS

- French Fries..... Sm...1.50 Lg..... 1.95*
- Onion Rings*..... 2.25*
- Stuffed Quahogs (2)..... 1.95*
- Side Salad or Coleslaw..... 1.95*
- Peas and Mashed Potatoes..... 1.95*
- Fresh Sweet Corn (in season)..... 1.75*
- Homemade Bread Basket..... 2.50*
- Vegetable Plate... Sm... 3.95 Lg... 5.25*

* Cooked in seafood fryolator.

SANDWICHES AND ROLLS

<i>Lobster Sandwich on Homemade Bread</i>	13.95	<i>Lobster Roll</i>	11.95
<i>Fried Flounder Sandwich</i>	5.95	<i>Fried Whole Belly Clam Roll</i>	<i>Priced Daily</i>
<i>Steak Sandwich on Homemade Bread</i>	6.95	<i>Fried Strip Clam Roll</i>	5.95
<i>B.L.T.</i>	3.95	<i>Fried Bay Scallop Roll</i>	5.99
<i>Hamburger or Frankfurter</i>	1.95	<i>Fried Shrimp Roll</i>	5.99
<i>Grilled Cheese</i>	1.95	<i>Tuna Roll</i>	3.95

Add French Fries and Coleslaw to any sandwich or roll for 2.25
Add Lettuce & Tomato 75¢ Add Cheese 50¢ Add Bacon 1.00

SALADS

*Large garden salad served with cucumbers, tomatoes, and red onions.
 Topped with your choice of:*

<i>Lobster Salad</i>	18.95
<i>Tuna Salad</i>	8.95
<i>Fried Bay Scallops</i>	10.95
<i>Fried Shrimp</i>	9.95
<i>Side Garden Salad</i>	1.95

CHILDREN'S MENU

*Includes a Cup of Chowder, French Fries, Soda or Milk, and Your Choice of Ice Cream
 For Children 12 and Under*

<i>Fried Strip Clams</i>	9.95
<i>Fried Shrimp</i>	9.95
<i>Fried Bay Scallops</i>	9.95
<i>Fish and Chips</i>	11.95
<i>Hamburger or Frankfurter</i>	6.95
<i>Grilled Cheese</i>	6.95

BEVERAGES

<i>Coffee or Tea (with refills)</i>	1.75
<i>Unsweetened Iced Tea (with refills)</i>	1.99
<i>Iced Coffee (with refills)</i>	1.99
<i>Lemonade (with refills)</i>	1.99
<i>Can of Soda</i>	1.50
<i>Carton of Milk</i>	1.25
<i>Bottled Water</i>	1.50

DESSERTS

Our pies and Indian Pudding are made from scratch every morning! Ask your server about whole pies to go!

<i>Slice of Homemade Pie</i>	3.49
<i>A la mode</i>	4.95
<i>Homemade Indian Pudding</i>	
<i>with scoop of ice cream</i>	3.25
<i>Ice Cream</i>	2.50

Is There Really An Aunt Carrie?

Yes, there really was an Aunt Carrie!

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 original corn fritter recipe soon became her 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 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 grew.

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 as the bald gentleman who worked in the middle of the kitchen.

In 1994, Bill died. Elsie now runs the restaurant with the help of her two daughters — Aunt Carrie's fourth generation — and a wonderful staff.

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 peeling apples for our pies and making our homemade raisin bread.

We hope you enjoy your dinner, and try some of our homemade pies, some of Aunt Carrie's original recipes!

**1240 Ocean Road
Narragansett, RI
(401) 783-7930**

**Located at the end of
Route 108 South and Ocean Road**

Hours

**April, May & September
Friday - Sunday
12 noon - 8 pm**

**Memorial Day - Labor Day
12 noon - 9 pm
Closed Tuesdays**

Visit us at www.auntcarriesRI.com