

AUNT CARRIE'S

Celebrating 96 Years

Family Owned and Operated Since 1920

Elsie Foy and Family

Aunt Carrie's children: Virginia, Gertrude and Stuart at Point Judith!



*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 shore dinner will give you a true taste of Rhode Island. 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 taste of our fried local Point Judith Flounder with french fries and slaw. Enjoy your Shore Dinner with or without a fresh 1 1/4 lb. lobster!

Finish your dinner with your choice of one of our homemade desserts. priced daily

For the smaller appetite, inquire about our mini shore dinner!

COMPLETE DINNERS

Dinners include a cup of chowder, salad or cole slaw, French fries or mashed potatoes, homemade bread basket, and your choice of a homemade dessert.

Upgrade to a bowl of chowder for 99 cents

Steamed Clams *A generous portion of fresh steamers served with plenty of melted butter priced daily*

Hot Lobster *1 1/4 lb. local Point Judith Lobster served with freshly drawn butter priced daily*

Lobster Salad *Lightly dressed with mayonnaise on a bed of tossed greens priced daily*

Fried Whole Belly Clams *Freshly shucked and hand-breaded priced daily*

Fried Strip Clams *Fresh from local waters 22.99*

Fried Bay Scallops *Small and sweet 24.99 or* **Fried Shrimp** *Medium size 24.99*

Coconut Shrimp *Golden brown and served with sweet and sour sauce 25.79*

Fried Calamari *Lightly seasoned, served with banana pepper rings 22.99*

Fish & Chips *Fresh, local Point Judith flounder, a mild tasting, flat white fish lightly breaded 23.99*

Seafood Platter *Fried samplings of whole clams, strip clams, shrimp, bay scallops, flounder with french fries and one clam cake. 29.99* **Seafood Deluxe** *with a side of lobster salad. 32.99*

Catch of the Day *Check with your server for today's selections priced daily*

Broiled Swordfish *Fresh hand-cut on premises priced daily*

Broiled Sea Scallops *Native sea scallops topped with our homemade topping priced daily*

Broiled Steak* *Fresh cut steaks with Phil's seasonings 26.99*

Broiled Half Chicken *Seasoned with herbs and spices 22.99*

Chicken Tenders** *Served with your choice of dipping sauces 19.99*

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

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

**** These items are cooked in seafood fryers. All foods may come in contact with seafood. Please inform your server before ordering if you have any food allergies. Fresh seafood may contain bones or shells, please be cautious.**

**The health department mandates that consuming raw or undercooked seafood and meats may cause illness.*

PLATES

Our plates include Salad or Cole slaw, French fries or mashed potatoes, and our homemade bread basket.

- Steamed Clams** *A generous portion of fresh steamers served with plenty of melted butter priced daily*
- Hot Lobster** *Fresh, local, 1 1/4 lb. Point Judith Lobster served with drawn butter priced daily*
- Fried Whole Belly Clams** *Freshly shucked and hand-breaded priced daily*
- Fried Strip Clams** *Fresh from local waters 16.99*
- Fried Bay Scallops** *Small and sweet 18.99 or Fried Shrimp Medium sized shrimp 18.99*
- Coconut Shrimp** *Golden brown and served with sweet and sour sauce 19.99*
- Fried Calamari** *Local from Point Judith, lightly seasoned, served with banana peppers 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 whole clams, strip clams, shrimp, scallops, flounder and one clam cake 24.99*
- Seafood Platter Deluxe** *All of the above plus a side of lobster salad 29.99*
- 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*
- Broiled Steak** *Broiled with Phil's seasonings 21.99*
- Broiled Half Chicken** *Seasoned with herbs and spices 16.99*
- Chicken Tenders**** *Served with your choice of dipping sauce 13.99*
- Double Hamburger*** *Served with lettuce, tomato, and pickles 12.99*

A LA CARTE

CHOWDER

*A true South County Style
thin broth chowder
Milk, Plain, or Tomato
Cup 3.65 Bowl 5.79
Milk and plain are gluten free*

CLAM CAKES

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

Dozen 7.99 Half Dozen 4.79

COMBO

*For a tasty treat, enjoy
three clam cakes and
a bowl of your favorite
chowder.*

7.99

FISH & CHIPS

*Local, Point Judith
Flounder is a mild tasting
white, flat fish, lightly
breaded and served with
fries and cole slaw.
Small 11.99 Large 13.79*

Fried Whole Clams *priced daily*

Fried Strip Clams *11.99*

Fried Bay Scallops *13.79*

Fried Shrimp *13.79*

Fried Calamari *11.99*

Coconut Shrimp *14.99*

Chicken Tenders** *7.99*

Steamers & Lobster *priced daily*

Fries sm 2.65 lg 3.95

Onion Rings 4.89**

Stuffed Quahogs 2 for 4.50

Side Salad or Slaw 3.60

Homemade Bread 3.95

Side of hot veggies 3.65

Large veggie plate 6.95

Fresh Corn (in season)

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ROLLS AND SANDWICHES

Add french fries and a small cole slaw to any sandwich or roll 3.25

Add a cup of chowder and two clam cakes for 4.99

Fried Flounder Sandwich 7.29

served on a bulky roll with lettuce and tomato

Classic B.L.T. on Homemade Bread 6.99

Grilled Cheese and Tomato 4.79

Tuna Roll 6.25

served on a bulky roll with lettuce and tomato

Fried Whole Belly Clam Roll *priced daily*

Fried Strip Roll 6.79

Fried Bay Scallop Roll 6.89

Fried Shrimp Roll 6.89

Chicken Tender Sandwich** 7.79

Lobster Rolls

Succulent lobster meat mixed lightly with mayonnaise, served with lettuce on a perfectly grilled roll or try it hot with a side of fresh drawn butter, a staff favorite!

Traditional Lobster Roll *or on* **Our Homemade Bread**

Aunt Carrie's B.L.T. what could be better than bacon, lobster, and tomato on our homemade bread? *priced daily*

A
FAVORITE

SALADS

A large mixed green salad served with cucumbers, tomatoes, red onions and croutons, topped with your choice of:

Lobster Salad *priced daily*

Broiled Scallops *priced daily*

Tuna Salad 13.69

Fried Shrimp or Fried Bay Scallops 15.79

Chicken Tenders** 12.99

BEVERAGES

Coffee or Tea 2.75

Unsweetened Iced Tea (with refills) 3.29

Iced coffee (with refills) 3.29

Lemonade or Arnold Palmer (with refills) 3.29

Canned Coke Products 1.90

coke, cherry coke, diet coke, sprite, fresca, orange, rootbeer and diet rootbeer

Dasani Bottled Water 1.99

Perrier Bottled Water 2.99

Flavored Bottled Seltzer 2.49

Old Fashion Rootbeer Float 4.99

Selected Beer and Wines

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. 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 also gluten free. Check with your server for whole pies and loaves of bread to enjoy later at home. A trip to our ice cream shoppe is a sure treat. Rhode Island made ice cream, including sugar-free ice cream, low-fat yogurts and sorbets. Make sure you stop in the gift shoppe to check out our local artist along with postcards, t-shirts and salt water taffy.

***These items are cooked in seafood fryers.*

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 years! 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 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 smelled so good. Of course, the more people who tasted them, the more she would have to make. Ulysses thought maybe they should try selling the chowder and clam cakes along with the lemonade.

A small stand was built near where the Point Judith Lighthouse now stands. Ulysses later bought the property where the restaurant is now located, and the construction of the building was complete in 1920. The counter area and front dining room is the original structure, the back dining room was there also but has expanded along with the kitchen over several years.

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 may remember 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 after her father 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 Foy 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 known, as the bald gentleman who worked in the "alley" of the kitchen.

In 1994, Bill, their son died. Elsie now runs the restaurant along with the fourth generation, her daughter Laura and son-in-law Phillip Perron, her daughter Amy, the wonderful baker and a great staff. Sometimes the fifth generation can be spotted enjoying lunch with mom and dad. Some years Aunt Carrie's great, great nieces, nephews or grandchildren may be 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 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 place your order early in the day or a day ahead to take home.

We love when customers stop us to tell about their Aunt Carrie memories, and we hope you will enjoy your time with us and maybe make some memories of your own. Walk down to our rocky beach, stop by for an ice cream treat featuring Rhode Island made ice cream and visit our gift shoppe featuring several local artist, postcards, salt water taffy, our t-shirts and much more. Hope to see you again soon.

1240 Ocean Road Narragansett, RI 02882 401 783-7930

Located at the end of Route 108 South 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 our on line store.