



Summer

DINNER



EXECUTIVE CHEF BRIAN V. HEBERT



FRESH ON ICE

*Served with cucumber mignonette,
cocktail sauce, horseradish & lemon*

RAW BAR*

LOCAL OYSTERS* \$4.25 ea

LITTLENECK CLAMS* \$3.50 ea

COLOSSAL SHRIMP COCKTAIL \$4.50 ea

PLATTERS

ADIRONDACK

Six oysters, six littlenecks, six shrimp cocktail. \$66

THE ISLANDER

Twelve oysters, eight littlenecks, eight shrimp cocktail,
chilled mussels. \$104

SPRING HOUSE CUPOLA

Twenty four oysters, eighteen littlenecks, eighteen shrimp
cocktail, poached lobster, chilled mussels. \$275

STARTERS

POINT JUDITH CALAMARI

Crispy rings & tentacles, pickled peppers, garlic herb
butter, baby arugula, lemon caper aioli \$20

STUFFED CHERRYSTONES

Local clams stuffed with chorizo, onions, peppers, and herb
bread crumbs \$16

P.E.I. MUSSELS (DF)

Roasted shallots, cherry tomatoes, corn, cilantro, white wine
broth, grilled bread \$21

HONEY SRIRACHA WINGS

Chicken wings with Peppadews & scallions \$16

BACON WRAPPED SCALLOPS (GF)

Corn cream, apple bacon jam, pea tendrils \$24

SAUSAGE & RABE EGGROLLS

Cannellini bean puree, garlic chili oil, parmesan \$18

TOMATO AVOCADO TAR TARE (V, DF)

Diced tomato, cucumber, avocado, scallion, togarashi, spicy
mayo, sesame seeds, wonton chips \$18 V

AHI TUNA POKE * (DF)

Mango, avocado, cucumber, wakame, sesame seeds,
sweet soy, Sriracha, micro wasabi, wonton chips \$25

SALADS

SEAFOOD SALAD (GF, DF)

Squid, scallops, octopus, shrimp & mussels,
marinated in lemon juice and olive oil with onions,
celery, peppers, capers, baby arugula \$26

GARDEN (GF, DF)

Fresh picked lettuce, cherry tomatoes, red onion, cucumber,
radish, endive, balsamic vinaigrette \$16

CAESAR

Kale and romaine lettuce, garlic herb croutons, parmesan,
Caesar dressing \$17 Add Anchovies \$3

BURRATA (GF)

Heirloom tomatoes, basil pesto, garden greens, endive,
balsamic fig reduction \$24

WELLNESS (GF,DF)

Kale, baby spinach, wild rice, avocado, roasted beets,
chickpeas, tomatoes, cucumber, red onion, roasted
peppers, pepitas, lemon honey vinaigrette \$22 V

SALAD ADDITIONS:

Grilled Chicken \$12, Faroe Island Salmon \$22,
Jumbo Shrimp \$16, Sirloin Tips \$22,
Blackened Yellowfin Tuna \$24, Swordfish Medallions \$21

SOUPS

NEW ENGLAND CLAM CHOWDER

Garnished with bacon and chives \$11

GARDEN VEGETABLE MINESTRONE DF

Freshly farmed vegetables, cannellini beans, potatoes,
tomato herb broth, Garnished with basil pesto \$10

PINSA ROMANA

Oval Shaped, crunchy outside with a light, soft texture

*Pinza Romana doughs are a healthier pizza option composed of
wheat, soy & rice flour*

MARGHERITA

Pomodoro sauce, fresh mozzarella, parmesan, basil \$20

PEPPERONI

Pomodoro sauce, mozzarella, pepperoni, parmesan, basil \$22

SUMMER CORN

Corn, roasted red peppers, zucchini, mozzarella, goat cheese,
baby arugula \$24

CAPRICCIOSA

Pomodoro sauce, prosciutto, capicola, artichokes, mushrooms,
fresh mozzarella, basil \$25

PASTA

SAUSAGE & RABE ORECCHIETTE

Orecchiette pasta, hot Italian sausage, broccoli rabe, toasted
garlic, olive oil, pecorino romano \$35

SPAGHETTI & CLAMS (DF)

Local littlenecks, baby clams, toasted garlic, white wine clam
broth, parsley, olive oil \$34

LOBSTER RAVIOLI

Four lobster filled ravioli, two jumbo shrimp, mascarpone
pink sauce and fresh basil \$46

MAIN

BLOCK ISLAND SWORDFISH

Toasted orzo salad, grilled zucchini, slow roasted tomatoes,
lemon dill beurre blanc \$42

PORK CHOP (GF, DF)

Roasted new potatoes, garden vegetable, apple bacon jam,
maple Dijon glaze \$40

FAROE ISLAND SALMON (GF)

Summer corn and edamame bean succotash, cilantro crème
fraiche, lemon confit, pea tendrils \$40

STEAK FRITES

N.Y. Strip steak, truffle parmesan fries, baby arugula and
roasted radish salad, balsamic demi glaze \$47

FILET MIGNON (GF, DF)

Roasted new potatoes, garden vegetable, wild mushroom
bordelaise \$58

LEMON CHICKEN

Egg battered chicken breast, long stem artichokes, roasted
new potatoes, garden vegetable,
lemon caper butter sauce \$36

ATLANTIC COD (GF)

Fennel, cherry tomatoes, chorizo, corn, new potatoes,
scallions, saffron wine broth \$40

CAULIFLOWER PUTTANESCA (GF, DF, V)

Grilled cauliflower steak, zucchini noodles, roasted tomato
olive caper relish, basil oil \$35

Please inform your server of any food allergies that may require special attention.

*This item may be served undercooked. Consuming raw, cooked-to-order, or
undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of food borne illness, especially if you have certain medical conditions.