



# Summer

## LUNCH



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  
Pinsa 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

## SANDWICHES

*Served with French fries*

### PESTO CHICKEN

Grilled chicken breast, fresh mozzarella, vine ripened  
tomato, baby arugula, basil pesto, ciabatta bun \$18

### BLACK ANGUS BURGER

Smoked cheddar, bacon, caramelized onions, aioli, lettuce,  
tomato, toasted bun \$20

### NEW ENGLAND LOBSTER ROLL

Lightly dressed with mayonnaise, chopped celery, lemon  
and old bay. Served on a buttery brioche roll \$35

### OYSTER PO BOY (DF)

Crispy fried oysters, shaved lettuce, sliced tomato, cajun  
remoulade, hoagie roll \$25

### AVOCADO & HUMMUS (DF, V)

Sliced avocado, hummus, cucumber, roasted peppers,  
alfalfa sprouts, sourdough bread \$22

## Simply Grilled

Protein of your choice served with our garden vegetable  
of the day and lemon dressed arugula

CHICKEN BREAST \$21 | SALMON\* \$32 |

SWORDFISH\* \$34 | NY STRIP \$40 |

AHI TUNA\* \$34 | JUMBO SHRIMP \$24

## MAIN

### FISH & CHIPS (DF)

Beer battered Atlantic cod filet, old bay dusted fries,  
coleslaw, tartar sauce \$30

### SPAGHETTI & CLAMS

Local littlenecks, baby clams, toasted garlic, chili flake, white  
wine herb broth, olive oil \$29

### SAUSAGE & RABE ORECCHIETTE

Orecchiette pasta, hot Italian sausage, broccoli rabe, toasted  
garlic, olive oil, pecorino romano \$31

### BLACKENED TUNA TACOS (DF)

Crispy Wonton Shells, blackened yellowfin, wakame,  
shredded cabbage, sriracha aioli, cilantro  
Served with soba noodle salad \$36

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.