



SPRING HOUSE HOTEL

SUMMER DINNER

FRESH ON ICE

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

LOCAL OYSTERS* \$4EA

LITTLENECK CLAMS* \$3EA

COLOSSAL SHRIMP COCKTAIL \$4EA

ISLAND PLATTER

12 oysters, 8 littlenecks, 8 shrimp cocktail \$100

SPRING HOUSE CUPOLA

24 oysters, 18 littlenecks, 18 shrimp cocktail, poached lobster, steamed mussels \$240

STARTERS

POINT JUDITH CALAMARI

crispy zucchini, pickled cherry peppers, garlic herb butter, side of marinara \$17

TEMPURA CAULIFLOWER BITES (V)

sweet Thai chili sauce, toasted cashews, radish, & cilantro \$15

BRAISED LITTLENECKS (GF)

chorizo, white beans, trinity, white wine herb broth \$17

PEI MUSSELS (GF)

roasted corn, cherry tomatoes, shallots, cilantro, jalapeño \$16

SAUSAGE & RABE EGGROLLS

cannellini bean puree, red chili garlic oil, parmesan \$15

AHI TUNA POKE *

mango, cucumber, avocado, seaweed salad, sweet soy, Sriracha, wonton chips \$21

LOADED GREEK HUMMUS

tomato, cucumber, Kalamata olives, red onion, feta, pita crisps \$16

GRILLED NEAPOLITAN PIZZA

handmade using the finest Caputo "00" flour and
our farm fresh ingredients

gluten-free pizza dough available

MARGHERITA

pomodoro, fresh basil, fresh mozzarella, parmesan, olive oil \$21

SICILIAN

pomodoro, Italian sausage, caramelized onion, mozzarella,
herb ricotta, fresh basil \$24

FEDERAL HILL

pepperoni, mozzarella, pomodoro, basil \$22

FIG & ARUGULA

prosciutto di Parma, red onion, mozzarella, goat cheese, balsamic glaze \$25

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.

SALADS

GARDEN GREENS (GF)

tomato, cucumber, red onion, radish, red zinfandel vinaigrette \$14

KALE & ROMAINE CAESAR

garlic herb croutons, parmesan, Caesar dressing \$15 Add Anchovies \$2

ROASTED BEET SALAD (GF)

garden greens, tomato, pickled red onion, goat cheese, almonds, balsamic vinaigrette \$16

BURRATA & HEIRLOOM TOMATOES (GF)

garden lettuce, balsamic fig reduction, basil pesto \$21

WELLNESS SALAD (GF)(V)

quinoa, kale, spinach, roasted & raw vegetables, avocado, sunflower seeds, dried cranberries, apple cider vinaigrette \$18

* **SALAD ADDITIONS:** Chicken Breast \$10, Salmon \$15, Ahi Tuna \$18, Shrimp \$14, Scallops \$18 Fried Calamari \$14 Skirt Steak \$23

SOUPS

NEW ENGLAND CLAM CHOWDER \$9

LOBSTER BISQUE \$14

ENTREES

ALL NATURAL CHICKEN STATLER (GF)

turnip au gratin, zucchini, roasted garlic rosemary gravy \$32

GEORGE'S BANK SEA SCALLOPS (GF)

summer corn, bacon & edamame bean succotash, red pepper coulis \$38

YELLOWFIN TUNA *

sesame encrusted, soba noodles, garlic chili bok choy, ginger soy glaze, wasabi greens \$40

BUCCATINI & CLAMS

local littlenecks, baby clams, toasted garlic, chili flake, white wine, parsley \$31

QUINOA CAKES (GF) (V)

zucchini noodles, heirloom tomato & chickpea relish, aged balsamic \$27

CHEF'S SELECT

Served with roasted new potatoes, and today's fresh picked Spring House garden vegetable

FAROE ISLAND SALMON (GF) *

pickled mustard seeds, chive cream \$35

BLOCK ISLAND SWORDFISH

tomato & olive tapenade, Italian salsa verde \$37

8OZ FILET MIGNON (GF) *

Gorgonzola butter, burgundy reduction \$48

Add Grilled Shrimp \$14 Add Seared Scallops \$17 Add Grilled Half Lobster \$21

STEAMED 2LB NEW ENGLAND LOBSTER

clarified butter, & lemon wedges \$market price

SIDES TO SHARE

ROASTED NEW POTATOES \$8 |

CORN & EDAMAME SUCCOTASH \$10 |

BROCCOLINI \$9 | TURNIP AU GRATIN \$7 |

GARLIC CHILI BOK CHOY \$9 |

VEGETABLE COUS COUS \$8 |

ZUCCHINI NOODLES \$9

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