



# 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 "OO" 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

proscuitto 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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