



SPRING HOUSE HOTEL

SUMMER LUNCH

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

SANDWICH

ALL NATURAL CHICKEN STATLER (GF)

Served with your choice of waffle fries or herbed potato salad

PESTO CHICKEN

Roasted tomatoes, baby arugula, Havarti, basil pesto, toasted ciabatta bun \$16

CRISPY FISH SANDWICH

Beer battered haddock, spicy creole remoulade, cabbage slaw, toasted brioche bun \$17

MARINATED SKIRT STEAK SANDWICH *

Baby arugula, balsamic onions, goat cheese, toasted ciabatta bun \$24

GRASS FED BURGER *

Bacon onion jam, Brie cheese, arugula, tomato, toasted brioche bun \$20

NEW ENGLAND LOBSTER ROLL

Chilled lobster meat lightly dressed with mayonnaise, chopped celery, lemon & old bay. Served on a buttery roll \$30

AVOCADO & HUMMUS SANDWICH (V)

Cucumber, vine ripened tomato, broccoli sprouts, multigrain bread \$18

PLATES

FISH N' CHIPS

Beer battered haddock, waffle fries coleslaw, tartar sauce, \$26

BUCCATINI

Grilled chicken, roasted tomatoes, baby spinach, parmesan cream sauce \$25

SIMPLY GRILLED

Your choice of protein, served with lightly dressed garden greens and the fresh picked vegetable of the day

FAROE ISLAND SALMON* \$26

YELLOWFIN TUNA* \$29

MARINATED SKIRT STEAK* \$30

MARINATED CHICKEN BREAST \$18

SCALLOPS \$28 OR SWORDFISH \$29

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