



# SPRING HOUSE HOTEL

## SUMMER LUNCH

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### 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

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## 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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