

SPRING HOUSE HOTEL

EST.



1852

BLOCK ISLAND, RI

RAW BAR

Served with cucumber mignonette, cocktail sauce, horseradish & lemon

- LOCAL OYSTERS* \$4.25 EA
- LITTLENECK CLAMS* \$3.50 EA
- SHRIMP COCKTAIL \$4.50 EA

APPETIZERS

POINT JUDITH CALAMARI

Crispy buttermilk fried calamari with pickled cherry peppers, lemon caper aioli, and a side of pomodoro sauce \$20

BURRATA BRUSCHETTA

Grilled baguette, slow roasted tomatoes, creamy burrata cheese, arugula pesto, balsamic \$18

HONEY SRIRACHA CHICKEN WINGS

Topped with sliced peppadews and scallions \$16

BANG BANG SHRIMP

Crispy tempura shrimp tossed in our sweet and spicy bang bang sauce, topped with sesame seeds, cilantro, and radishes \$21

SAUSAGE & RABE EGGROLLS

Cannellini bean purée, garlic chili oil, parmesan \$20

PORK BELLY & CLAMS

Crispy pork belly and steamed littleneck clams served in a tomato soffrito with grilled sourdough bread \$22

CRAB CAKES

Roasted corn and tomato salsa, chipotle lime aioli, frisée greens \$24

SPRING SOUPS

BEEF & BARLEY

Fresh herbs, mirepoix, baby spinach, mushrooms \$11

SPRING LEEK & POTATO

Crispy fried leeks and herb oil \$9

SALAD

HOUSE SALAD

Mixed greens, tomatoes, carrots, pickled shallots, radishes, Belgian endive, buttermilk vinaigrette Half \$8 Full \$15

CAESAR

Kale and romaine lettuce, garlic herb croutons, parmesan, white anchovy, Caesar dressing Half \$9 Full \$17

BABY SPINACH

Cherry tomatoes, avocado, bacon, hardboiled egg, red onion, radishes, creamy asiago dressing \$17

GOLDEN BEET

Roasted golden beets, baby arugula, cherry tomatoes, pickled shallots, goat cheese, pistachios, Belgian endive, balsamic vinaigrette \$18

SPRING VEGETABLE & QUINOA

Watercress, quinoa, grape tomatoes, asparagus, green peas, radishes, avocado, carrots, herbs, slivered almonds, lemon honey vinaigrette \$21

SALAD ADDITIONS*

Grilled Chicken Breast \$10 | Grilled Salmon \$15 | Grilled Shrimp \$15 | Filet Mignon \$32

PINSA ROMANA

Oval-shaped, crunchy outside with a light, soft texture
Pinsa Romana doughs are a healthier pizza option made of wheat, soy & rice flour.

MARGHERITA

Pomodoro sauce, fresh mozzarella, fresh basil, and parmesan \$24

CAPRICCIOSA

Pomodoro sauce, mozzarella, hot capicola, prosciutto, artichokes, olives, basil, and parmesan \$26

VERDE

Basil pesto, zucchini, asparagus, mozzarella, parmesan, and baby arugula \$25

PASTA

GNOCCHI SORRENTINA

Potato dumplings tossed in pink vodka sauce, then baked with mozzarella, parmesan, and ricotta cheeses \$31

LINGUINI & CLAMS

Littleneck clams, chopped clams, toasted garlic, chili flake, white wine, parsley, and E.V.O.O \$34

SHRIMP & LOBSTER FETTUCCINE

Fettuccine pasta tossed in a parmesan cream sauce with jumbo shrimp, lobster meat, slow roasted tomatoes, and baby spinach \$48

MAIN

FAROE ISLAND SALMON*

Warm tomato caper orzo salad, charred zucchini, roasted red pepper cream sauce \$38

STUFFED CHICKEN BREAST

Statler chicken breast stuffed with prosciutto, provolone, and roasted peppers. Served with sautéed spinach, fingerling potatoes, and chicken demi glace \$36

B.I. SWORDFISH*

Spring fava bean succotash with leeks and corn, sunchoke purée, fresh herb chimichurri \$40

MEDITERRANEAN COD

Roasted with tomatoes, olives, red onion, capers, garlic oregano, lemon zest, and olive oil. Served with fingerling potatoes and sautéed spinach \$38

GRILLED RIBEYE*

Hand-cut 12 oz. ribeye steak, truffled potato au gratin, asparagus, and a cremini mushroom cognac cream sauce \$52

FILET & FRITES*

Grilled 6 oz. filet mignon, chimichurri butter, veal demi glace, truffle parmesan frites \$48

VEGETABLE RISOTTO

Green peas, asparagus, caramelized leeks, zucchini, lemon zest, parmesan \$28

PORK OSSO BUCCO

Slow braised bone-in 1 lb. pork shank served over saffron risotto with grilled asparagus, toasted pine nut gremolata, pork jus \$44

SIDES

Grilled Asparagus \$9 | Sautéed Baby Spinach \$8 | Roasted Fingerling Potatoes \$8 | Spring Fava Bean Succotash \$8 | Truffle Parmesan Fries \$10 | Saffron Risotto \$9 | Truffled Potato Au Gratin \$8

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.