

SPRING HOUSE HOTEL

EST.



1852

FRESH RAW BAR

Served with cucumber mignonette, cocktail sauce, horseradish & lemon

LOCAL OYSTERS* \$4.25 EA

LITTLENECKS \$3.50 EA

SHRIMP COCKTAIL \$4.50 EA

CHILLED POACHED 1 1/4 LB LOBSTER

Half \$24 or Full \$45

ADIRONDACK SAMPLER

Six Oysters, Six Littlenecks, Six Shrimp Cocktail \$70

SEASIDE PLATTER

Twelve Oysters, Eight Littlenecks, Eight Shrimp Cocktail, Half Chilled Lobster \$130

SPRING HOUSE CUPOLA

Twenty - Four Oysters, Eighteen Littlenecks, Eighteen Shrimp Cocktail, Full Chilled Lobster, Chilled Mussels \$285

APPETIZERS

PT. JUDITH CALAMARI

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

SAUSAGE & BROCCOLI RABE EGGROLLS

Served over a cannellini bean puree with garlic chili oil and parmesan cheese \$19

STEAMED MUSSELS

Half lb of local blue gold mussels steamed in a sherry cream broth with roasted fennel, cherry tomatoes, and grilled sourdough \$21

PORK BELLY & CLAMS

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

SEARED SEA SCALLOPS *

Creamy corn puree, chorizo, cherry tomatoes, and paprika oil \$24

TUNA POKE *

Diced ahi tuna, cucumber, mango, avocado, sesame seeds, wakame, cilantro, Sriracha, sweet soy, and crispy wontons \$26

LOADED GREEK HUMMUS

Topped with tomato, cucumber, kalamata olives, red onion, radish, feta cheese, and olive oil. Served with grilled flatbread \$18

SALAD

HOUSE SALAD

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

CAESAR

Chopped romaine, kale, garlic herb croutons, parmesan, white anchovy, Caesar dressing
Half \$9 or Full \$17

BABY SPINACH

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

WATERMELON & FETA

Cubed watermelon, feta cheese, cucumber, shaved red onion, baby arugula, mint, balsamic reduction \$22

BURRATA & HEIRLOOM TOMATOES

Creamy burrata cheese, heirloom tomatoes, mixed greens, endive, basil pesto, olive oil, balsamic fig vincotto \$24

WELLNESS SALAD

Kale, baby spinach, wild rice, avocado, roasted beets, chickpeas, tomatoes, cucumber, red onion, roasted peppers, pepitas, lemon honey vinaigrette \$22

SALAD ADDITIONS*

Grilled Chicken \$10 / Grilled Salmon* \$15 /
Grilled Shrimp \$15 / Seared Scallops \$18 /
Sirloin Tips* \$21 / Ahi Tuna \$20/

SOUPS

NEW ENGLAND CLAM CHOWDER

Cream style chowder garnished with bacon and chives \$11

GARDEN VEGETABLE SOUP

Freshly farmed vegetables, white beans, potatoes, tomato herb broth \$10

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 capocollo, prosciutto, artichokes, olives, basil, and parmesan \$26

SUMMER CORN

Mozzarella, grilled corn, zucchini, roasted red peppers, goat cheese, and baby arugula \$26

PASTA

ORECCHIETTE

Broccoli rabe pesto, spicy Italian sausage, cannellini beans, pecorino Romano, and lemon zest \$34

LINGUINI & CLAMS

Littleneck clams, chopped clams, toasted garlic, chili flake, white wine, parsley, and olive oil \$36

GNOCCHI SORRENTINA

Potato gnocchi tossed in pink vodka sauce then baked with mozzarella, parmesan, and ricotta cheese \$32

MAIN

FAROE ISLAND SALMON *

Roasted new potatoes, garden vegetable, citrus gremolata, orange buerre blanc \$40

B.I. SWORDFISH

Turnip purée, fava bean and corn succotash, garden herb chimichurri \$42

STUFFED CHICKEN BREAST

Statler chicken breast stuffed with prosciutto, provolone and roasted peppers. Served with with roasted new potatoes, garden vegetable & garlic rosemary gravy \$36

MEDITERRANEAN COD

Local cod filet roasted with diced tomatoes, olives, red onion, capers, garlic, oregano, lemon zest and olive oil. Served with new potatoes & garden vegetable \$40

SESAME TUNA *

Soba noodles, garlic chili bok choy, shiitake mushrooms, ginger lime soy glaze, cilantro \$46

FILET MIGNON *

Roasted new potatoes, garden vegetable, port wine wild mushroom demi glace \$58

STEAK FRITES *

12 oz N.Y. strip, truffle parmesan fries, chimichurri butter, chianti reduction \$54

CAULIFLOWER STEAK

Grilled cauliflower, sauteed zucchini noodles, eggplant caponata, basil oil \$35

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.