

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 purée with garlic chili oil and parmesan cheese \$20

STEAMED MUSSELS

Half pound 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

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 \$21

SALAD

HOUSE SALAD

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

CAESAR

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

SALAD ADDITIONS*

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

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

SANDWICHES

All served with French fries

PESTO CHICKEN SANDWICH

Grilled chicken breast, fresh mozzarella, vine ripened tomato, baby arugula, basil pesto, toasted ciabatta bun \$18

BLACK ANGUS BURGER*

Smoked cheddar, maple bacon, caramelized onions, aioli, lettuce, tomato, toasted potato bun \$21

NEW ENGLAND LOBSTER ROLL

Served cold or hot on a buttery brioche roll with shaved lettuce \$35

P.B.L.T.

Crispy pork belly, green leaf lettuce, vine ripened tomato, chipotle aioli, grilled sourdough bread \$20

BUFFALO CAULIFLOWER SANDWICH

Spicy cauliflower, gorgonzola yogurt sauce, vine ripened tomato, green leaf lettuce, red onion, toasted potato bun \$21

MAIN

FISH & CHIPS

Beer battered Atlantic cod filet, Old Bay dusted French fries, coleslaw, & tartar sauce \$32

CHICKEN MILANESE

Breaded, thinly pounded chicken breast topped with balsamic dressed baby arugula, red onion, cherry tomatoes, and crumbled goat cheese \$28

AHI TUNA TACOS*

Two flour tortillas filled with blackened ahi tuna, sesame ginger slaw, mango cucumber salsa, sriracha aioli, and fresh cilantro. Served with a side of soba noodles \$36

GRILLED SALMON*

Pesto cauliflower rice, slow roasted tomatoes, basil beurre blanc \$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.