

# FRESH ON ICE

Served with cucumber mignonette, cocktail sauce, horseradish & lemon

## Raw Bar

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

## Platters

THE SEASIDE\*

Twelve oysters, eight littlenecks,  
eight shrimp cocktail, half chilled lobster \$130

SPRING HOUSE GRAND\*

Twenty - four oysters, eighteen littlenecks,  
eighteen shrimp cocktail, one full chilled lobster, chilled mussels \$285

## Starters

CLAMS CASINO

Casino butter, bacon, bell peppers,  
shallots, seasoned breadcrumbs \$16

PRINCE EDWARD MUSSELS

Shallots, white wine broth, tarragon, crusty bread \$23

WHIPPED RICOTTA

Toasted rustic bread, basil, extra virgin olive oil  
& whipped ricotta wth Block Island Honey \$16

POINT JUDITH CALAMARI

Crispy fried calamari with peppadew peppers,  
aioli & pomodoro sauce \$22

TUNA TARTARE

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

BANG BANG SHRIMP

Tempura fried shrimp tossed in a sweet and spicy Thai chili  
sauce with shaved scallions \$21

## Pinsa Romana

MARGHERITA

Mozzarella, pomodoro sauce & basil \$23

QUATTRO FORMAGGI

Mozzarella, ricotta, parmesan, fontina \$23

CAPRICCIOSA

Pomodoro sauce, mushrooms, artichokes, prosciutto,  
black olives & mozzarella \$24

PARMA

Cherry tomatoes, pomodoro sauce, arugula,  
Parmesan cheese & prosciutto di Parma \$28

## POKE BOWLS

Edamame beans, avocado, peppadew peppers, scallions, seaweed  
salad, carrot, cucumber and crispy wonton chips over sesame sticky  
rice, topped with a togarashi seasoning and ponzu sauce \$28

POKE SALMON\* | POKE TUNA\* |

GRILLED CHICKEN | SHRIMP (GRILLED OR CHILLED)

GRILLED TUNA+9 OR SALMON+5

ANY SUBSTITUTIONS WILL RESULT IN A \$3 UPCHARGE

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.

## Soup & Salad

NEW ENGLAND CLAM CHOWDER

Cream based New England classic \$13

GARDEN VEGETABLE SOUP

Freshly farmed vegetables, white beans,  
potatoes, tomato herb broth \$12

HOUSE SALAD

Mixed greens, tomatoes, carrots, pickled shallots,  
radishes, endive, with herb buttermilk vinaigrette \$15

CLASSIC CAESAR

Chopped romaine, garlic herb croutons,  
parmesan, white anchovy with Caesar dressing \$18

WELLNESS SALAD

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

WATERMELON + FETA

Baby arugula, feta cheese, pickled cucumber,  
watermelon, mint, shaved red onion, white  
balsamic vinaigrette 18

## Hand Helds

PESTO CHICKEN SANDWICH

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

SPRING HOUSE PORCH BURGER\*

Smoked cheddar, maple bacon, caramelized onions,  
aioli, lettuce, tomato, toasted potato bun \$26

BLACKENED FISH TACOS\*

Blackened fish of the day, crisp lettuce, guacamole, salsa,  
cilantro, lemon aioli \$24

NEW ENGLAND LOBSTER ROLL

Served cold or hot on a buttery  
brioche roll with shaved lettuce \$38

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

MARYLAND CRAB CAKE

jumbo lump crab, rémoulade sauce served with cole slaw  
and French fries \$36

BISTRO CHICKEN

Thinly sliced chicken breast, pan sautéed, beurre blanc  
served with creamy whipped potatoes \$26

# SPRING HOUSE HOTEL

EST.



1852

BLOCK ISLAND, RI

## LUNCH

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