

Starters

Maryland Style Crab Cakes

Twin crab cakes cast iron seared served with a grape and scallion salad 15.

Salmon & Scallop Civeche

Lime, cilantro, habenero and chive marinated served atop a fennel and tomato salad 14.

Mushrooms and Toast

Fontina cheese fondue, exotic mushrooms blanketed on brioche toast 10.

Lobster Risotto

Green pea and fresh lobster, finished with mascarpone cheese 14.

Cilantro Crusted Seared Ahi Tuna

Sliced ahi tuna, served over a salad of ribbon zucchini and baby arugula with a sesame ginger vinaigrette 12.

Point Judith Calamari

Calamari rings and tentacles, tossed with candied lemon and Bermuda onion drizzled with a cherry pepper jam 11.

Lobster and Smoked Corn Chowder

Apple wood smoked summer corn, hand shucked native lobster meat, sweet potatoes, light sherry cream broth 9.

New England Style Clam Chowder

Cream based with a hint of dill and chopped bacon 7.

Steamed Littleneck Clams with Chorizo Sausage

White Beans and Swiss Chard

Native littleneck clams simmered in a light broth of white wine, Fall River chorizo, white beans and Swiss chard 13.

Salads

Mixed Field Green Salad

Organic greens from our own garden tossed with traditional vegetables and red wine vinaigrette 6.

Caesar Salad

Crisp romaine lettuce tossed in our own Caesar dressing with herb and roasted garlic croutons, parmesan cheese 7.

Spring House Garden Beet Salad

Oven roasted beets, garden greens, goat cheese Orange segments, beet sugar vinaigrette 9.

Black Mission Fig and Roquefort

California black mission figs topped over a salad of baby greens tossed with spiced walnuts, tomatoes, Bermuda onion and crumbled Roquefort cheese, granny smith apple walnut vinaigrette 12.

Grilled American Kobe Skirt Steak

Sliced skirt steak, chipotle pepper and balsamic marinated, served with a blended salad Of arugula, goat cheese, grapefruit, pistachios 15.

Food Borne Illness Advisory: Raw or Partially cooked items may increase your risk of illness. Consumers who are especially vulnerable to food-borne illness should only eat seafood and or animal meats that are thoroughly cooked.

Entrees

Thyme, Peppercorn Crusted Yellow Fin Tuna

Tamarind/ Soy Paint, watermelon, diakon and cucumber Napoleon 31.
Ginger Butter Steamed Rice

Spiced Seared Cowboy Cut Pork Chop

Crushed sweet potatoes, wilted arugula and green apple salad,
finished with extra virgin olive oil 27.

Grilled Salmon with Pinot Noir BBQ Sauce Orange/Walnut Butter

Lemon and chive risotto, grilled summer squash 28.

Roasted Block Island Striped Bass

Tomato chutney, white wine and basil broth, cannellini bean puree 29.

Lamb Osso Buco

Pan gravy, roasted fingerlings, braised vegetables
mint and pistachio nut gremolata 27.

Seared Sea Scallops

Roasted curried cauliflower, pancetta ham and green peas, carrot puree 30.

Steak & Eggs

8oz. center cut filet, maple glazed bacon, Sprague Farm poached egg
Yukon potato and bell pepper hash, goat cheese emulsion 36.

Spicy White Tiger Shrimp,

Native Lobster, Fettuccini Pasta


Fresh lobster meat, exotic mushrooms, oven-roasted tomatoes,
baby spinach in a brandy wine cream sauce 34.

Vegetarian Plate

Created daily with the inspirations from our garden 22.



When available the Spring House Hotel kitchen strives to use vegetables from our very own gardens, Many of our dish's are created solely to utilize what we grow in our own backyard, We believe that self sustainability with organically grown herbs and vegetables is the healthiest way to cook.

We strive to source all produce organically and or hormone and pesticide free if available, collaborating with  Farm Fresh Rhode Island, we are able to source local farmers and purveyors throughout New England.

** Please inform your server if you have any Food Allergies, Celiac Disease, or are Vegetarian. Our culinary staff will try there best to accommodate your needs. Thank you, Spring House Culinary Team*