



Fresh On Ice

Served with cucumber mignonette, cocktail sauce, horseradish, & lemon

WALRUS & CARPENTER OYSTERS \$3.50 | LITTLENECKS \$2.50

| COLOSSAL SHRIMP COCKTAIL \$3.50 |

1¼ LB POACHED LOBSTER HALF \$16 / FULL \$30

THE CUPOLA

24 Oysters, 24 Littlenecks, 18 Shrimp Cocktail,
Poached Maine Lobster, Chilled Mussels \$178

SPRING HOUSE SAMPLER

6 Oysters, 6 Littlenecks, 6 Shrimp Cocktail \$55

ADIRONDACK

12 Oysters, 12 Littlenecks, 8 Shrimp Cocktail \$95

Starters

POINT JUDITH CALAMARI

Hot cherry peppers, zucchini,
garlic herb butter, side of marinara \$15

P.E.I. MUSSELS

Roasted tomatoes, shallots, bacon lardons, Cajun cream \$14

BLACK BEAN HUMMUS

Assorted garden vegetables, grilled flatbread, jalapeno, cilantro \$15

SAUSAGE & RABE EGGROLLS

Cannellini bean puree, red chili oil, parmesan \$15

ROASTED BLOCK ISLAND CLAMS

Sausage, smoked gouda & caramelized onion stuffing \$14

AHI TUNA POKE

Mango, cucumber, avocado, sesame, soy, sriracha, wonton chips \$18

BACON WRAPPED SCALLOPS

Maple espresso glaze, crispy sweet potatoes \$17

SMOKED SALMON DEVILLED EGGS

Pickled mustard seeds, fresh dill, sriracha \$14

Soup

NEW ENGLAND CLAM CHOWDER

garnished with bacon & chives \$9

GARDEN VEGETABLE

Light tomato herb broth, garden vegetables, white beans \$8

Salad

GARDEN GREENS

Cherry tomatoes, cucumbers, red onion, radish & dressed with
red zinfandel vinaigrette \$13

KALE & ROMAINE CAESAR

Garlic herb croutons, white anchovy, shaved
parmesan, Caesar dressing \$14

ROASTED BEET SALAD

Pickled shallots, tomato, goat cheese,
toasted almonds, honey balsamic vinaigrette \$15

BURRATA & HEIRLOOM TOMATOES

Garden greens, balsamic fig reduction, basil pesto \$17

GRAIN BOWL

Faro, quinoa, kale, roasted & raw vegetables, avocado, pepitas,
Lemon basil yogurt dressing \$18

**Additions: CHICKEN BREAST \$10, SALMON* \$14,
AHI TUNA* \$17, TENDERLOIN TIPS* \$22**

Grilled Pizza

House made pizza dough, with “00” Caputo flour

SICILIAN

Italian sausage, caramelized onion,
herb ricotta, mozzarella, pomodoro \$24

MARGHERITA

Pomodoro, buffalo mozzarella, fresh basil \$22

SUMMER CORN

Roasted corn, zucchini, red peppers,
mozzarella, goat cheese \$23

Simply Grilled

| MARINATED CHICKEN BREAST \$18

| PETITE FILET MIGNON \$36 |

SALMON \$24 | AHI TUNA \$26 |

Brushed with olive oil and sea salt. Served with
Chef’s garden vegetable, baby arugula, & lemon

Plates

All sandwiches included our three bean salad.

Fries or a side garden salad can be substituted for \$2 on request.

BLACK ANGUS BURGER*

Baby spinach, tomato, caramelized onion, peppered maple
bacon, smoked gouda, garlic aioli . \$18

BLACK BEAN & SWEET POTATO BURGER

Roasted corn salsa, avocado, pickled onion, cilantro lime
crema, baby spinach & three bean salad. \$17

NEW ENGLAND LOBSTER ROLL

Fresh shucked lobster dressed with a lemon aioli,
buttered brioche bun \$32

PESTO CHICKEN FOCACCIA

Baby spinach, tomato, shaved red onion,
fresh mozzarella, basil pesto \$16

CAJUN SHRIMP TACOS

Red cabbage slaw, roasted corn, pickled jalapeno,
cilantro lime crema. Served with Spanish rice & beans \$17

PASTA & CLAMS

Squid Ink Spaghetti, local clams, toasted garlic,
white wine, parsley \$28

ZUCCHINI NOODLES

Basil pesto, blistered tomatoes, white beans, parmesan \$21

AHI TUNA NICOISE

Garden greens, green beans, potatoes, olives, tomatoes,
pickled red onion, boiled egg, citrus vinaigrette \$26

**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. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.*



Lunch On The Veranda

