



*Raw Bar**

Cucumber Mignonette, & Lemon

| WALRUS & CARPENTER OYSTERS, RI 3.50 EA |

| LITTLENECK CLAMS 2.00 EA |

CHERRYSTONE CLAMS \$2.00 EA |

| U-12 JUMBO SHRIMP COCKTAIL \$3.50 EA

THE CUPOLA*

24 Oysters, 12 Littlenecks, 12 Cherrystones,
18 Shrimp Cocktail, Poached Lobster, Squid Salad 195

SPRING HOUSE PLATTER*

12 Oysters, 6 Littlenecks, 6 Cherrystones,
12 Shrimp Cocktail, Squid Salad 86

SPRING HOUSE SAMPLER*

6 Oysters, 3 Littlenecks, 3 Cherrystones, 6 Shrimp Cocktail 48

Starters

CHAR BROILED OCTOPUS

Slow Roasted Tomatoes, Caper Berries, Kalamata Olives 18

HUDSON VALLEY FOIE GRAS

*Lemon Strawberry Jam, Black Pepper French Toast,
Grand Marnier Gastrique 19*

OYSTERS ROCKEFELLER

*Local Oysters Baked With Spinach, Leeks,
Parmesan Pirnod Cream 16*

BURRATA

*Prosciutto, Marinated Tomatoes,
Balsamic Fig Reduction, Crostini, Basil Oil 16*

YELLOWFIN CRUDO*

*Radish, Pickled Watermelon Rind, Orange Segments,
Fennel, Lemon Oil, Micro Greens 15*

GRILLED DUCK SAUSAGE

Quince Puree, Roasted Apples, Baby Greens 15

Soup

CUP 6 BOWL 8

RIBOLITA

Fresh Garden Vegetables, White Beans, Light Herb Broth

NE CLAM CHOWDER

Potatoes, Chopped Clams, Fresh Dill, Crispy Bacon

Salad

WATERMELON & FETA

*Baby Arugula, Bermuda Onion, Pickled Watermelon Rind,
Citrus Mint Vinaigrette 15*

KALE & ROMAINE CAESAR

*Garlic Herb Croutons, Shaved Parmesan, White Anchovy,
Creamy Caesar Dressing 12*

TUNA NICOISE

*Baby Greens, Olives, New Potatoes, Haricot Vert, Grape Tomatoes,
Boiled Egg, Olive Oil Poached Yellowfin Tuna 16*

Entree

GEORGE'S BANK SEA SCALLOPS

*Spring Pea & Mint Coulis, Orange Fennel Salad,
Citrus Vinaigrette 36*

FAROE ISLAND SALMON*

*Braised Kale, New Potatoes, Roasted Corn,
Saffron Mustard Cream, Parsley Pistou 34*

BOUILLABAISSE

*½ Lobster, Salmon, Cod, Shrimp, Scallops, & Native Clams.
Stewed in a Roasted Tomato Saffron Clam Broth,
Topped with a Grilled Garlic Crostini 44*

FILET MIGNON*

Smoked Cheddar Potato Au Gratin, Broccolini, Chianti Reduction 48

PRIME RIBEYE*

*Sweet Potato & Pancetta Hash, Grilled Vidalia Onion,
Blue Cheese Butter, Veal Demi-Glace 52*

LOBSTER & SHRIMP FETTUCCHINI

*Baby Spinach, Wild Mushrooms, Blistered Tomatoes,
Brandy Turmeric Cream Sauce 42*

RACK OF LAMB*

Baby Carrots, Pistachio Gremolata, Purple Peruvian Potatoes 48

RATATOUILLE

*Garden Vegetable Medley, Crispy Parmesan Polenta, Basil Oil,
Sundried Tomato Spread 28*

ALL NATURAL SPLIT CHICKEN

Sweet Potato Gnocchi, Baby Spinach, Wild Mushrooms, Garlic Herb Gravy 32

Please inform your server of any Food Allergies that may require special attention

*Foodborne 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