



## LUNCH MENU

### Starters

#### **Jumbo Shrimp Cocktail**

Gulf white tiger shrimp, served with traditional sides of horseradish and cocktail sauce  
**Priced By the Piece 3.85**

#### **Steamed Peppered Mussels**

Rope grown black mussels steamed with julienne of carrots, celery, and onion in a white wine and natural jus broth, finished with parsley butter **13**

#### **Fruiti De Mare**

Poached scallops, shrimp and calamari, lemon infused extra virgin olive oil, red wine vinegar, Italian parsley, red onion, Spring House Garden greens **14**

#### **Maryland Style Crab Cake**

Jumbo lump crab meat cake cast iron seared, with roasted pineapple salsa & cilantro- lime aioli **15**

#### **New England Clam Chowder**

Classic New England Clam Chowder made fresh with local clams, garnished with crispy bacon and chopped chives  
**Cup 4 Bowl 8**

#### **Blackened Tuna**

Sushi grade ahi, twelve spiced and seared rare, sliced thin and served with traditional sides of pickled ginger, wakami salad, wasabi horseradish and soy sauce **15**

#### **Steamed Littleneck Clams with Chorizo Sausage White Beans, Swiss Chard**

Local littleneck clams simmered in a light broth of white wine, Fall River Chorizo, white beans and Swiss chard **15**

#### **Point Judith Fried Calamari**

Tender local calamari, tossed in the traditional "Rhode Island" style with cherry peppers and garlic, with a side of marinara sauce **12**

#### **Crispy Chicken Fingers**

Five breaded chicken fingers served with a honey mustard dipping sauce **7**  
**May Also Be Done Buffalo Style With Bleu Cheese Dressing**

#### **Tortilla Chips, Salsa Fresca & Guacamole**

Tortilla chips with house made cilantro salsa fresco and "Arizona Mike's" guacamole **9**

#### **Fried Whole Belly Clams**

Tender whole belly Ipswich clams dusted with Old Bay seasoning with rosemary olive oil tossed shoestring fries **17**



## Salads

### Add these items to create an Entrée Salad

Grilled Chicken \$6

Lobster Salad MRKT....

Fried Scallops (4) ...\$7

Kobe Skirt Steak \$8

Ahi Tuna \$12 Chilled Jumbo Shrimp ( 4 ) \$13

### **Mixed Field Green Salad**

Organically grown mixed greens, tossed with the traditional vegetables in a red wine vinaigrette 8

### **Black Mission Fig and Roquefort Salad**

California black mission figs topped over a salad of baby greens tossed with spiced walnuts, tomatoes, Bermuda onion and crumbled Roquefort cheese, with a granny smith apple and walnut vinaigrette 13

### **Vermont Harvest Spinach Salad**

Cheddar cheese, maple glazed ham, sliced apples and mixed greens served with raspberry vinaigrette dressing sprinkled with raisins 14

### **Char Grilled Kobe Beef Skirt Steak Salad**

Sliced American Kobe beef, vine ripe tomatoes, crumbled blue cheese, red onion, peppers and chopped romaine tossed with balsamic vinaigrette 16

### **Cobb Salad**

Sliced turkey, avocado, blue cheese crumbles, bacon, tomato, egg and mixed greens with a red wine vinaigrette 14

### **Tomato and Buffalo Mozzarella Salad**

Sliced vine ripened tomato layered with buffalo mozzarella with a fresh basil pesto sauce and mixed greens 11

### **The Classic "Wedge" Salad**

Crisp iceberg lettuce topped with creamy bleu cheese dressing and crisp apple smoke bacon  
Sliced summer tomatoes 8

### **Veranda Café Caesar Salad**

Crisp romaine lettuce tossed in a creamy Caesar dressing with croutons and shaved Pecorino Romano cheese, topped with olive oil cured white anchovies 9

## Gourmet Pizza

### **Margarita**

Sliced fresh Roma tomatoes, roasted garlic and buffalo mozzarella, finished with fresh basil 12

### **The Mellenzana**

Roasted eggplant cutlets, shredded mozzarella and tomato sauce 13

### **Federal Hill**

Loaded with zesty sliced pepperoni, mozzarella cheese and tomato sauce 12

### **Barbeque Chicken**

Barbeque basted all white chicken, onion, red peppers zesty bbq tomato sauce and shredded mozzarella 13

### **The Sicilian**

Sweet Italian sausage, caramelized vadalia onion ricotta cheese, mozzarella and tomato sauce 13

### **Simply Cheese**

Basil pomodoro sauce, grated parmesan and shredded mozzarella 10

### **The Forager**

Roasted assorted mushrooms, sundried tomatoes, caramelized onion and mozzarella cheese 14

### **The Pizza Salad**

White pizza topped with mixed field greens, chopped tomato and crispy bacon, tossed in a roasted garlic and balsamic vinaigrette 12

### **Pollo Balsamico**

Balsamic marinated chicken, roasted peppers, scallions, pizza sauce, and mozzarella

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cheese and fresh basil drizzled with balsamic syrup 14

## **Burgers, Panini & Sandwiches**

**Accompany any Sandwich**  
with French Fries for \$1.75  
Or Sweet Potatoes Fries for \$2.25

***All Sandwiches are served with fresh Italian potato salad***

### **Certified Black Angus Vermont Burger**

Certified Black Angus burger, topped with aged Vermont cheddar, crisp apple wood bacon, lettuce, onion and tomato 11

### **New England Lobster Roll**

Chunks of “real” native lobster meat hand shelled tossed in a light mayonnaise dressing, served in a toasted bun over lettuce, mrkt..

### **Teriyaki, Ginger Ahi Tuna Sandwich**

Sushi grade tuna grilled RARE served with a sesame honey cabbage slaw, Sliced avocado and wasabi mayo 15

### **Pesto Grilled Chicken Caprese Panini**

Pesto brushed boneless chicken breast, with tomato, buffalo mozzarella, baby arugula greens and Bermuda onion 12

### **Pollo Balsamico Panini**

Boneless chicken breast marinated with a sweet balsamic dressing, topped with roasted red peppers, red onion and fresh mozzarella 12

### **Turkey BLT Panini**

Sliced thin black pepper roasted turkey, lettuce, tomato, apple wood bacon and cranberry mayo 12

### **Ham & Swiss Panini**

Honey Baked Ham and Swiss cheese with spicy mustard spread, spinach, sliced tomatoes and onion 11

## **Lunch Entrée**

### **RI Littleneck Clams & Pasta**

Whole and shucked clams simmered in a garlicky white wine and herb broth finished with reggiano cheese and tossed with fettuccini pasta 21

### **Steamed PEI Mussels and Fettuccini**

Roped grown black mussels steamed with julienne of carrots, celery, and onion in a plum tomato, white wine and natural jus broth tossed over fettuccini pasta 19

### **Cape May Fried Sea Scallops**

Fresh “Day Boat” scallops lightly dusted and fried golden, served with Old Bay seasoned fries and tartar sauce 17

### **Grilled Native Swordfish Tips**

Herb Dijon Marinated swordfish tips, panko crusted beefsteak tomatoes  
Sardinian couscous with parsley, caper burre blanc 22

### **Herb Roasted Atlantic Salmon**

Norwegian salmon topped with a cucumber dill sauce. Served with whipped red bliss potatoes and chef’s vegetable 24

### **Chicken Milanese**

Chicken cutlet fresh bread crumbs over garden spinach and tomato bruschetta with a lemon butter sauce 17

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