

# SPRING HOUSE

SEAFOOD GRILL

Inspired by the historic Spring House Hotel of Block Island (est. 1852), Spring House Seafood Grill brings a celebrated Rhode Island tradition to T. F. Green International Airport.

Rooted in New England's coastal heritage, the menu features fresh seafood, classic preparations, and a relaxed yet refined atmosphere that reflects the spirit of the original Spring House.

## APPETIZERS

Coconut Shrimp | 17  
Sweet Chili Sauce

Fried Calamari | 19  
Cherry Peppers, Zucchini,  
Pecorino Romano, Aged Balsamic,  
Charred Lemon, Yuzu Aioli

Sesame Chicken Wings | 18  
Teriyaki Honey Wings, Sesame

Shrimp Cocktail \* | 19  
Old Bay Poached Jumbo Shrimp,  
Cocktail Sauce, Lemon

## SALAD & SOUPS

Caesar Salad \* | 16  
Baby Gem, Caesar Dressing,  
Croutons, Parmesan  
*Fried/Grilled Chicken Breast +9 | Grilled Salmon +16  
Fried Calamari +12 | Fried Cod +15  
Fried Coconut Shrimp or Old Bay Shrimp +12*

Loaded Smoked  
Brisket Chili | 16  
Sour Cream, Cheddar, Crispy Chourico,  
Scallions, Garlic Croutons

Clam Chowder | 16  
Old Bay Oyster Crackers

## SANDWICHES

*Served with Dill Pickle Spear & choice of Cape  
Cod Chips, Fries, Caesar Salad, Yuzu Kosho Coleslaw  
or Steamed Baby Bok Choy*

Classic Smashburger \* | 23  
Two Signature Beef Patties, American Cheese,  
Lettuce, Tomato, Caramelized Onions,  
Special Sauce, Martin's Potato Bun  
*Add Bacon + 4 | Add Sunny Side Up Egg +3*

Chicken Sandwich | 21  
(Blackened or Fried)  
BBQ Mayo, Chourico Onion Jam,  
Cheddar Cheese, Martin's Potato Bun

Fried Cod Sandwich | 20  
Fried Cod, Lettuce, Tomato, Onion,  
Coleslaw, Tartar Sauce, Martin's Potato Bun

Lobster Roll | 41  
Maine Lobster Salad tossed in Yuzu Kosho  
Aioli, Shredded Lettuce, Warm Buttered Roll

## SIMPLY GRILLED

*Served with Steamed Lemon Garlic Rice – Parsley Pesto,  
Steamed Baby Bok Choy, Yuzu Kosho Aioli, Ginger Ponzu*

Grilled Salmon Fillet | 33

Grilled Marinated Shrimp & Scallops | 39

Grilled Chicken Breast | 27

## SIDES

Seasoned Steak Fries | 8    Baby Bok Choy - Ginger Ponzu | 9

Yuzu Kosho Coleslaw | 5    Cape Cod Potato Chips | 5

Steamed Lemon Garlic Rice – Parsley Pesto | 8

## DESSERT

Häagen-Dazs | 8  
Vanilla, Coffee, Chocolate

Chocolate Chip Cookie | 6

## BREAKFAST 5:00AM - 10:30AM

Yogurt and Granola | 13  
Vanilla Greek Yogurt, Granola, Berries, Honey

Chicken & Waffle | 24  
Fried Chicken Breast, Pearl Sugar Waffle,  
Apple Butter, Cranberries, 100% Maple Syrup

Two Eggs Any Style \* | 21  
Semolina Toast, Hash Brown, Apple Butter,  
Choice of Sausage or Applewood Smoked Bacon

Breakfast Sandwich \* | 17  
Fried Egg, Applewood Smoked Bacon,  
American Cheese, Yuzu Kosho Aioli, Martin's Potato Bun

## BREAKFAST SIDES

Applewood Smoked Bacon | 7

Pork Sausage Links | 5

Two Eggs, Any Style | 6

Semolina Bread, Apple Butter | 3

**\$14**  
SIGNATURE

**BLOODY MARY  
MIMOSA  
APEROL SPRITZ  
BELLINI**





SEAFOOD GRILL

## SPECIALTY COCKTAILS

Dockside Lemon Drop | 15  
Vodka, Cherry Liqueur, Lemon

Outside Providence | 15  
Gin, Aperol, Lemon, Soda, Bitters

Atwells Ave | 15  
Rye, Sweet Vermouth, Amaro

Dark & Stormy | 16  
Dark Rum, Coconut Rum, Lime, Ginger Beer

Cadillac Mezcal Margarita | 16  
Mezcal, Orange Liqueur, Lemon, Lime, Agave

## DRAUGHT BEERS

Allagash White | 9

Atlantic Light - 'Gansett | 9

Boston Lager | 10

Proclamation IPA | 12

Proclamation Pilsner | 11

Tilted Barn IPA | 12

Smithwick's Irish Red Ale | 9

Yuengling | 9

## WINES BY THE GLASS

### Sparkling & Rose

Lamberti, Prosecco | 14  
Wolffer Estates, Rosé | 14

### White

Zenato, Pinot Grigio | 14  
Stadt Krems, Grüner Veltliner | 15  
Villa Locatelli, Sauvignon Blanc | 15  
Scarpetta, Chardonnay | 15

### Red

Louis Latour, Pinot Noir | 14  
Scarpetta, Cabernet Franc | 15

## BOTTLES & CANS

Angry Orchard Cider | 7

Corona Extra | 8

Dogfish Head 60 Minute IPA | 8

Guinness Draught | 8

Michelob Ultra | 7

Narragansett | 7

Sam Adams Just the Haze (NA) | 8

Truly (Assorted Flavors) | 8