



The National Hotel

Appetizers



New England Clam Chowder

Pan Braised Mussels
Littleneck Clams
Sesame Seared Tuna

Chicago Dip
Baked Brie
Steamers

Calamari
Crab & Shrimp Spring Rolls
"Peeled" N' Eat Shrimp

Salads, Sandwiches & More

Tomato & Mozzarella Salad
Truffled Salt, Aged Balsamic, Basil Oil, Baby Greens

Caesar Salad
Hearts of Romaine Lettuce, Parmesan Cheese, Herb Croutons,
Roasted Garlic Caesar Dressing

Bistro Salad
Romaine & Mixed Baby Greens, Granny Smith Apples, Goat Cheese,
Candied Walnuts, Sun Dried Cranberries, Basil Balsamic Vinaigrette

Lobster Salad
Maine Lobster Meat, Mayonnaise, Celery and Herbs. Served over a Baby
Field Green Salad, Tossed with a Honey Champagne Vinaigrette

Burgers from the Grille
8oz of Fresh Ground Certified Black Angus Chuck

The National Grilled Cheese
America & Cheddar Cheese, Smoked bacon, Spinach, Tomato,
Caramelized Onion, on Toasted Sourdough

Hot Lobster Roll
A Traditional New England Lobster Roll served Hot, Claw & Knuckle Meat
Sautéed with Butter on a Toasted Roll, French Fries, Coleslaw

Cold Water Lobster Salad Roll
Maine Lobster Meat, Mayonnaise, Celery & Herbs,
Served on a Toasted Bun, French Fries, Coleslaw

Fish Tacos
Blackened Mahi, Roasted Corn Salsa, Guacamole,
Shredded Lettuce, Sriracha & Cilantro Sour Cream

Seafood Cake Sliders
Shrimp, Scallops & Blue Crab Meat, Spring Onion Relish,
Lemon Basil Aioli, Brioche Roll, French Fries

Fish 'n Chips
Hand Battered Atlantic Cod, French Fries, Coleslaw

Healthy Burger
Black Bean & Sweet Potato Burger, Shredded Iceberg, Jalapeno
Pico De Gallo, Corn Salsa, Chipotle Aioli, Wheat Roll

Pastas, Steaks & Seafood

New England Lobster Bake 1 1/4lb Maine Lobster, Butter Roasted Potatoes, Sweet Corn, Prince Edward Island Mussels

Lobster Fettuccine
Maine Lobster, Wild Mushrooms, Marinated Roma Tomatoes,
Sherry Lobster Cream Sauce

Pasta Pomodori
Sautéed Plum Tomatoes, Garlic & Basil
Tossed with Campanelle Pasta, Butter & Parmesan Cheese.

Linguini & Clams
Local Littlenecks & Chopped Clams, Garlic Butter,
Fresh Herbs, Clam Broth

Steak Frites
8oz USDA Steak, Parmesan Frites, Grilled Asparagus,
Blue Cheese Fondue

Filet Mignon
8oz USDA Choice Center Cut

Swordfish Florentine
Crispy Basil Potatoes, Spinach, Marinated Tomatoes,
Chardonnay Butter Sauce

Caramelized Diver Scallops
Basil & Marscarpone Risotto, Wild Mushroom Pesto,
Asparagus, Sherry Gastrique

Shrimp Oreganata
Oregano & Parmesan Baked Shrimp, Tomato & Asparagus
Risotto, Aged Balsamic

New York Strip Sirloin
12oz Center Cut Certified Angus Strip Loin

Surf & Turf
Whole Maine lobster Served with any of our Steaks

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Menu subject to change