

Appetizers



Portabella Mushroom Napoleon 13

Balsamic Marinated, Baby Spinach, Heirloom Tomato, Roasted Eggplant

***Ahi Tuna Trio 16**

1) Sesame Crusted, Wasabi Aioli and Crab Salad 2) Coriander Dust, Thai Pesto, Sashimi
3) Lime Sweet Chili Soy & Avocado

Jumbo Gulf Prawns 16

Pineapple Mango Salsa, House Cocktail Sauce

Maryland Jumbo Lump Crab Cake 15

Cucumber, Tomato and Mint Salad, Citrus Buerre Blanc, Spicy Remoulade

Char Grilled Octopus 14

Roasted Fingerling, Tequila-Lime Drizzle, Pickled Red Onion

Prince Edward Island Mussels 15

Lemon, Garlic, White Wine & Thyme or Fresh Pomodoro & Basil, Garlic Baguette

Lamb Lollipops 16

Dijon Demi Glace, Minted Sweet Pea Coulis, Bitter Greens

Soups & Salad



Creamy Lobster Bisque 9

Lump Crab & Armagnac Foam

Daily Soup Selection 8

Chef's Selected Offering



Beachfront Salad 9

Mesculin Greens, Frizzled Leeks, Raspberry, Orange, Macadamia Nut Vinaigrette

***Thistle Caesar Salad 10**

Half Heart of Romaine, Mini Parmesan Crisp, Herbed Crouton, White Anchovy

Heirloom Tomato & Fresh Mozzarella 10

Basil Puree, Extra Virgin Olive Oil, Balsamic Syrup

*Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs may increase your risk for food borne illness.

Main Entrees



Grilled Vegetable and Pappardelle Pasta 21

Fresh Pappardelle, Grilled Vegetable Ratatouille, Alfredo or Pomodoro or Bolognese Sauce
Additional charge for Chicken, Seafood or Sausage

Macadamia Nut Crusted Mahi Mahi Filet 31

Grilled Pineapple Compote, Rainbow Chard, Coconut Curry Buerre Blanc, Blood Orange Reduction

Pancetta Wrapped Stuffed Free-Range Chicken 32

Boursin, Spinach, Sun-Dried Tomato, Saffron Broth, Pearl Onion, Baby Carrot, Wild Rice Pilaf

Pecan Seared Salmon Filet 33

Slivered Grapes, Sweet Pepper Cabbage, Honey Cider Reduction, Candied Carrot

Blackened Yellowtail Snapper 35

Truffled Greens and Tomato, Lump Crab and Leek Ragout

Wasabi Pea Dusted Ahi Tuna 36

Melted Shitake, Candied Sesame, Edamame & Asian Pear Salad, Coconut Foam

Heritage Berkshire Pork Chop 37

Rice Pilaf, Mixed-Vegetables, Sauté Apple

Sea Bass, Scallop & Prawn Trio 39

Brown Butter, Smoked Clam Buerre Blanc, Saffron Nage, Wilted Baby Bok Choy and Carrot

Black Grouper 39

Pan Flashed, Provencal Butter, Jasmine Rice, Pea Tendril and Broccolini

Lobster & Lump Crab "Diver" Scallops 43

Lump Crab and Lobster Topping, Citrus Buerre Blanc, Fresh Baby Field Green Salad

Herb Crusted Lamb Rack 42

Hericot Vert & Roasted Red Pepper, Hearth Baked Spinach Pie, Minted Lamb Jus Lie

Char-Grilled 12 oz. New York Strip or 8oz. Filet of Beef 45

Baby Sweet Pepper, Grilled Asparagus, Home-style Whipped Potato

Accompaniment Choices



Whipped Home-style or Sweet Potato 4 Wild Rice 4 Mixed Baby Vegetables 4

Jasmine Rice 3

Chef's Daily Selection- Risotto 5



Add to any Pasta or Salad

Chicken or Salmon 8 Beef Steak, Mahi or Tuna 9 Grouper, Shrimp or Lump Crab 14

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