

Appetizers

Today's Special Thunder Appetizer:

Spicy Tuna and Avocado Sushi Roll, with Traditional Garnishes 14.00

☛ Gunderloch Diva Spätlese Riesling, Rheinhessen '07 12.00 ☛

Chardonnay-steamed Blue Hill Bay Mussels

Shaved Fennel, Chiles, Pesto Crema,
and Grilled Sourdough Crostini 16.00

☛ Benziger Chardonnay, Carneros '07 10.00 ☛

Our Chef's Degustation of Worldly Artisanal Cheeses

Five Tasting Portions and Accompaniments,
Raisins on the Vine, Membrillo, Honeycomb,
and Black Mission Fig-Red Onion-Balsamico Compote 16.00

☛ The Red Mullet Shiraz/ Tempranillo Blend, ☛
Clare Valley '07 10.00

Chilled Wild Gulf Shrimp Cocktail

Greens, Radishes, Spiced Hearts of Palm,
Creamy Verde Sauce, and Chive-infused Olive Oil 17.00

☛ Bridge Lane, Merlot Blanc ☛
North Fork of Long Island '08 9.00

Our Signature Flying Fish Cafe

Crisp Jonah Crab Cake

Savory Vegetable Slaw, Roasted Red Pepper Coulis,
and Ancho Chile Rémoulade 16.00

☛ Selbach-Oster Kabinett Reisling, Mosel '08 12.00 ☛

Crispy Sesame and Togarashi-scented Calamari

Spiced Green Papaya, Wakame, and Vegetable Julienne,
with Asian Dipping Sauce 14.00

☛ Castell Silvaner, Franken '06 11.00 ☛

Yellowfin Tuna Tartare with Far Eastern Accentuations

Hijiki Seaweed, Yuzu Tobiko, Wasabi-Cilantro Oil
Sweet-and-Spicy Miso Sauce, and Sesame Crisps 16.00

☛ Benvolio Pinot Grigio, Friuli '08 9.00 ☛

Artisanal Soup and Salads

Soup of the Day:

Basque Style White Bean Soup,

Saffron-Tomato Broth, Fall Vegetables,
and Spanish Chorizo 9.00

☛ Bordeaux Blanc, Barons de Rothschild '07 10.00 ☛

Caesar Salad

Crisp Young Red and Green Romaine,
Roasted Garlic Dressing, Parmigiano-Sonoma Jack Frico,
and Pesto-Sourdough Croutons 11.00

☛ Kiona Vivacious Vicky Rose, Washington '07 8.00 ☛

Salad of Local Vero Beach Arugula and Watercress,
Candied Walnuts, Heirloom Red Pears, Gorgonzola Dolce,
and Artisanal Montegottero Walnut Oil Vinaigrette 12.00

☛ Lieb Family Cellars Pinot Blanc, ☛
North Fork of Long Island '07 11.00

Fresh Mozzarella di Bufala, "Ugli Ripe", Toybox, and Tiny Heirloom Tomatoes

8-Year Aged Balsamico, Exotic Peppercorns, Petite Basil,
Loire Valley Extra Virgin Olive Oil 15.00

☛ Graham Beck Bliss Demi-Sec, South Africa NV 11.00 ☛

Entrées

Our Chefs' Special Thunder: "Surf and Surf"

Grilled Lemon Myrtle-dusted Mahi-Mahi

Spinach, Duck Confit, Parsnips, Artichokes,
and Red Wine Reduction

Grilled Florida Day-boat Swordfish

Purple Snow Peas, and Haricot Verts,
Piquillo Pepper Butter Emulsion 38.00

☛ Keller Estate Chardonnay, Oro de Plata ☛
Sonoma Coast '06 14.00

Citrus Zest and Schezuan Peppercorn-spiced

Yellowfin Tuna Loin

Young Bok Choy, Asian Mushrooms, Carrots, and Radishes
with lightly Curried Carrot-Coconut Infusion 36.00

☛ Hooked Riesling, Rheinhessen '08 10.00 ☛

Oak-grilled Maine Diver Scallops

Pumpkin, Sage, Mascarpone and Pecorino-laced
Risotto di Carnaroli, and Prosciutto Cracklins 36.00

☛ Flying Fish Merlot, Washington '07 9.00 ☛

Oak-grilled North Atlantic Bay of Fundy Salmon

Applewood-smoked Lardon and Fall Vegetable-studded

Lentil du Puy Stew, with Citrus Aioli 36.00

☛ Belle Glos Meiom Pinot Noir, Central Coast '07 13.00 ☛

Our Signature Flying Fish Cafe

Potato-wrapped Red Snapper

Creamy Leek Fondue, Veal Glace, Red Wine,
and Cassis Butter Sauce 36.00

☛ Kanonkop Kadette Pinotage blend, Stellenbosch '07 9.00 ☛

Wattleseed, Porcini and Peppercorn-crusted

Double-cut Berkshire/Kurabuto Pork Chop

Bacon-laced Rhapsody, Royal Mushrooms, Celery Root,
and Fig-Balsamico-Red Onion-Porcini Compote 38.00

☛ Tiara Carmenere, Rapel Valley-Chile '06 11.00 ☛

"Laughing Bird" Shrimp and Orecchiette Pasta

Varietal Squash, Tiny Tomato, Arugula,
Shellfish Butter, and Lemon Mosto-Basil Oil 28.00
Also offered as a Vegetarian Option with Pesto Crema 28.00

☛ Ramey Chardonnay, Russian River Valley '06 17.00 ☛

Our Signature Flying Fish Cafe

Char-crusted New York Strip Steak

Fingerling Potatoes, Haricot Vert, Rainbow Carrots,
and Classic Sauce Foyot 42.00

☛ Chianti Classico Reserva, Castello Banfi 13.00 ☛

Sides

Truffle and Herb-laced Idaho Fries

with Roasted Garlic Aioli 8.00

Creamy Risotto di Carnaroli 9.00

Herb and Butter-laced Vegetables 7.00

Asian Vegetable Stir Fry 7.00

Grilled Asparagus

with Classic Sauce Foyot 9.00

Garlic and Lemon-scented Rhapsody 7.00

Fines Herb-roasted Mushrooms 8.00

"My Mother's Menu consisted of two choices: Take it or Leave it" - Buddy Hackett

Friday, October 23, 2009

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests. An 18% service charge will be added for parties of 6 or more.