

# Appetizers

## Today's Special Thunder Appetizer:

### Herb and Fennel Pollen-roasted Maine Lobster Salad,

Shaved Fennel, Cucumber, Frisée, and Tatsoi,  
with Yuzu Essence, and Fennel-Dill Emulsion 18.00

☛ *Gunderloch Diva Spätlese Riesling, Rheinhessen '07* 12.00 ☛

### Chardonnay-steamed Acadian Blue Hill Bay Mussels

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

☛ *Adelsheim Pinot Gris, Willamette Valley '07* 11.00 ☛

### Florida Citrus-laced Wild Gulf Shrimp "Cocktail"

Grapefruit, Orange, Winter Radish, and Spiced Hearts of Palm,  
with Sauce Verde, and Moro Orange-Chive Infused Olive Oil 17.00

☛ *Bridge Lane Merlot Blanc, Long Island - NY '08* 9.00 ☛

### Crispy Sesame and Togarashi-scented Calamari

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

☛ *Hooked Riesling, Rheinhessen '08* 10.00 ☛

## Our Signature Flying Fish Cafe

### "Crispy Maine Coast Jonah Crab Cake"

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

☛ *Paul Cheneau Cava, Spain 'NV* 10.00 ☛

## Yellowfin Tuna Tartare

### and Crispy Tempura Tuna-Vegetable Sushi Roll

Hijiki and Wakame Seaweed, Yuzu Tobiko,

with Wasabi Foam and Sweet-and-Spicy Sauce 16.00

☛ *Selbach-Oster Kabinett Riesling, Mosel '08* 11.00 ☛

## Our Chef's Degustation of Worldly Artisanal Cheeses

Five Tasting Portions and accompaniments

Raisins on the Vine, Membrillo, Honeycomb,

and Red Pear-Red Onion-Golden Raisin Compote 16.00

☛ *The Red Mullet Rhone Blend, Clare Valley '07* 10.00 ☛

# Artisanal Soup and Salads

## Soup of the Day: Creamy Onion Bisque

Prosciutto and Leek Beignets,

Chive Crème Fraîche, and Fragrant Mustard-Chive Oil 9.00

☛ *Castell Silvaner, Franken-Germany '06* 11.00 ☛

## Caesar Salad

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, Asian Pears, Gorgonzola Dolce,

and Artisanal Montegottero Walnut Oil Vinaigrette 12.00

☛ *Valckenberg Dornfelder, Rheinhessen '08* 9.00 ☛

## Fresh Mozzarella di Bufala, "Ugli Ripe" Beefsteak, and Tiny Florida Grape Tomatoes

Balsamic Glaze, Exotic Peppercorns,

Petite Basil, Sicilian Olio Verde 15.00

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

# Entrées

## Our Chef' Special Thunder:

### Grilled Fragrantly-spiced Florida Day-boat Orange Swordfish

Wilted Greens, Yellow Beets, Heirloom Radish, Purple Snow Peas,  
and Laughing Bird Shrimp-Citrus-Fennel-Caper Meunière 38.00

☛ *Newton Chardonnay, Napa/Sonoma '08* 12.00 ☛

## Smokey Citrus and Fragrant Pepper-spiced Yellowfin Tuna Loin

Saffron Potatoes, Piquillo Peppers, Roasted Fennel,

Tiny Tomatoes, Chorizo and Saffron-Vegetable Nage 37.00

☛ *Martin Cõdax Albariño, Rias Bixas '07* 9.00 ☛

## Oak-grilled North Atlantic Bay of Fundy Salmon

Wilted Rainbow Chard, Roasted Winter Root Vegetables,

Florida Citrus Aioli, and Crispy Capers 37.00

☛ *Belle Glos Meiomi Pinot Noir, Central Coast '08* 13.00 ☛

## Butternut Squash and Midnight Moon Chèvre Ravioli

Farmer Lee's Root Spinach, Sunchokes, Honshemeji Mushrooms,

Sunchoke-Porcini Crema, and Amaretti Crumbles 28.00

☛ *Bodega Navarro Correas Alegoria Gran Reserva*

*Malbec, Argentina '06* 13.00 ☛

## Our Signature Flying Fish Café "Potato-wrapped Red Snapper"

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

☛ *Santenay Pinot Noir Joseph Drouhin '06* 14.00 ☛

## Oak-grilled Maine Diver Scallops

Pumpkin, Sage, Mascarpone and Pecorino-laced

Risotto di Carnarolli, with Prosciutto di Parma Cracklins' 34.00

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

## Wattleseed, Porcini and Pepperberry-cruste

### Double-cut Berkshire/Kurabuto Pork Chop

Bacon-laced Rhapini, Royal Mushrooms, and Celery Root ,

with Fig-Balsamico-Red Onion-Porcini Compote 38.00

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

## Our Signature Flying Fish Café

### "Char-cruste Certified Black Angus New York Strip Steak"

Haricot Vert, Roasted Fingerling Potatoes

and Root Vegetables, with Classic Sauce Foyot 42.00

☛ *Las Rocas de San Alejandro*

*Garnacha Vinas Viejas '06* 11.00 ☛

# Seasonal Sides

## Truffle and Herb-laced Idaho Fries

Roasted Garlic Aioli 8.00

Creamy Risotto di Carnarolli 9.00

Fines Herb-roasted Mushrooms 8.00

## Grilled Winter Crop Asparagus

with Sauce Foyot 9.00

Garlic and Lemon-scented Rhapini 7.00

Grilled Vegetable Medley 7.00

## Asian Vegetable Stir Fry

with Ginger-Soy-Sesame Glaze 7.00

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

*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.*