



### Flying Fish Cafe Martini and Specialty Drink Selections

#### Our Feature Cocktail

#### **Red Snapper**

Stoli Raspberry Vodka, Crown Royal,  
and Amaretto with a splash of Cranberry Juice 9.00

#### **Pineapple Upside-Down Cake Martini**

Stoli Vanilla Vodka, Pineapple Juice, Amaretto, and a splash of Grenadine served up with a Cherry 9.00

#### **Cranberry Infused Cosmo**

Stoli Raspberry Vodka, Triple Sec, Rose's Lime Juice, and Cranberry Juice Cocktail, Shaken Table Side 7.75

#### **Appletini**

Ketel One Vodka and Sour Apple Schnapps  
Shaken Tableside 9.00

#### **Dirty Vodka Martini**

Vodka served on the Rocks or Up, shaken Table Side and garnished with two Olives stuffed with Jalapeno 8.00

#### **Bayberry Martini**

Stoli Strasberri Vodka, Pineapple Juice, and Cranberry Juice Cocktail Shaken Table side. 8.00

#### **Patron Margarita**

Patron Silver Tequila, Cointreau, and House-made Sour Mix 14.00

#### **Flying Fish Cafe "Mud Slide"**

Frangelico, Kahlúa, and Baileys mixed with Chocolate 8.00

#### **BoardWalk Baybreeze**

Skyy Vodka, Malibu Rum, Pineapple, and Cranberry 8.00

#### **Bellini Cocktail**

Sparkling Prosecco, Peach Nectar, and Raspberry 7.75

chef PAUL  
BI LARRY  
SERVER SAMAN





## ~Chefs Thunder~

**Roasted Mushroom Veloute**  
Lump Crabmeat, Sour Cream 9.

**Florida Rock Shrimp "Buffalo Style"**  
Blue Cheese Cream, Cucumber 15.

**Roasted Alaskan Halibut Fillet**  
Morel Mushrooms, Wild Asparagus,  
Fork crushed Yukon Gold Potatoes,  
White Wine Butter Sauce 34.  
Sonoma Cutrer Chardonnay, Russian River '04...9.75

*The Halibut featured on this evening's menu comes to us from the icy cold waters of Alaska. The meat is white and delicate with a very mild flavor. This is a culinary experience that should not be missed..*

**Assortment of Artisan Cheese**  
Fig Levain, Honey Comb,  
Dried Fruit Compote 15.  
Sandeman's Founders Reserve Port...6.50

## ~Desserts~

**Flying Fish Chocolate Collection**  
Chocolate Mousse, Chocolate Strudel,  
Warm Lemongrass-Chocolate Tea 12.  
Brachetto D'Aqui, Banfi *Rosa Regale* '02...9.75

## ~Starters~

**Hearts of Romaine Salad**  
Caesar Dressing, Garlic Croutons,  
Parmigiano-Reggiano Crisp 9.

**Ahi Tuna "Tataki"**  
Lotus Root, Seaweed Salad,  
Sweet-Spicy Garlic Sauce 14.

**Chardonnay Steamed Mussels**  
Fennel, Pesto Cream Sauce,  
Grilled Sourdough 13.

**Chilled Maine Lobster**  
Tahitian Vanilla Crème Fraîche,  
Blood Orange, Frisée 18.

**Timbale of Fresh Hearts of Palm**  
Oven-cured Tomatoes, Avocado,  
Frisée, Balsamic Reduction 13.

**Salad of Arugula and Fennel**  
Niçoise Olives, Red Onions, Frisée,  
Lemon-Poppy Seed Vinaigrette 11.

**"Pecky Toe" Crab Cake**  
"Flying Fish Slaw,"  
Ancho Chili Rémoulade 14.

**Crispy Fried Calamari**  
Vietnamese Dipping Sauce  
Shredded Iceberg Lettuce 13.

## ~Entrées~

**Potato-wrapped Snapper**  
Creamy Leek Fondue, Red Wine Butter Sauce 34.  
Matanzas Creek Merlot, Sonoma '03...10.75

**Oak-grilled Atlantic Salmon**  
Braised Cucumbers, Fingerling Potatoes

White Wine and Dill Cream 29.  
Iron Horse *Fairy Tale Cuvée*, Green Valley '97...10.75

**Wood-fired Jumbo Sea Scallops**  
Sweet Pea Risotto, Chanterelle Mushrooms,  
Smoked Bacon, Sherry Vinegar Jus 34.  
Buena Vista Chardonnay, Carneros '03...7.75

**Pan Seared Swordfish**  
Tian of Vegetables, Tomato Marmalade,  
Black Olive Vinaigrette, Micro Basil 32.  
Tempranillo, Mano a Mano, La Mancha '04...7.75

**Prosciutto-wrapped Chicken Breast**  
Gorgonzola Cheese, Wilted Swiss Chard,  
Chick Pea Fritter, Fig-Port Wine Reduction 28.  
Benton Lane Pinot Noir, Willamette Valley '03...9.75

**Fire Roasted Eggplant and Goat Cheese Ravioli**  
Spinach, Pine Nuts, Rustic Tomato Ragù 23.  
*Eroica* Riesling, Columbia Valley '04...10.50

**Char-crustured New York Strip Steak**  
Roasted Red Creamer Potatoes,  
California Asparagus, Sauce Foyot 38.  
Joseph Phelps Cabernet Sauvignon, Napa '03...15.50

"Never eat more than you can lift"  
Miss Piggy, character on *"The Muppet Show"*

June 12, 2006

An 18% gratuity will be added to parties of 8 or more.

We will be happy to discuss with you and attempt to accommodate any dietary or special needs diets.

*Chef de Cuisine*  
Jens Dahlmann

*Manager / Sommelier*  
Robert Dunham

Main Attractions