

First Course

Today's Soup Variation: Aged Sherry-laced Maryland She Crab Crema
Sweet Blue Crab, Sweet Spring Onion, Yellow Tomato and Opal Basil, Roasted Garlic Crostini

Mélange of Young Romaine Caesar Salad
Roasted Garlic Dressing, Parmigiano-Sonoma Jack Frico, Pesto Sourdough Croutons 9.00

Young Local Arugula Salad, Farmers Market Forelle Pears and Candied Walnuts
Creamy Gorgonzola Focaccia Crostini, Artisanal Montegottero Walnut Oil Vinaigrette 10.00

Our Chef's Special Degustation of Worldly Artisanal Cheeses-Five Tasting Portions
Honey Comb, Raisins on the Vine and Spanish Membrillo 15.00

Fresh Mozzarella di Bufala, Vine-ripe Beefsteak and Sun Gold Cherry Tomatoes
Radicchio, 8 Year-aged Balsamico, Basil, Flaked Salt, Tasmanian Pepper and Tuscan Virgin Olive Oil 15.00

Chilled Wild Caught Gulf Shrimp "Cocktail"
Frisée, Watermelon Radish, Spiced Hearts of Palm, Creamy Verde Sauce, Chive-infused Oil 15.00

Chardonnay-steamed Whidbey Island Penn Cove Mussels
Fennel, Chilies, Pesto Crème, Grilled Sourdough Crostini 14.00

Crispy Sesame and Togarashi-scented Calamari
Spiced Green Papaya, Wakame and Fragrant Vegetables, Asian Dipping Sauce 13.00

Our Signature Flying Fish Café Crisp Jonah Lump Crab Cake
Savory Vegetable Slaw, Roasted Red Pepper Coulis, Ancho Chili Rémooulade 16.00

Yellowfin Tuna Tartare with Far Eastern Accentuations
Hijiki Seaweed, Yuzu Tobikko, Sweet and Spicy Miso Sauce, Wasabi-Cilantro Oil, Sesame Crisps 15.00

Maine Lobster "Soup and Sandwich"
Rich Lobster Bisque, Celery Root, Leeks, Fresh and Sun-dried Tomatoes, Mini Two-bite Lobster "BLT" 18.00

Main Course

Our Chef's Special Thunder Entrée: Pan-roasted Central Florida Day-boat Golden Tile
Tiger Shrimp, Tiny Artichokes, Spring Peas, Pearl Onions and Spicy Greens
~~Blood Orange, Joliet Tomato, Fines Herbs and Caper Meunière 36.00~~
Au Bon Climat Chardonnay, Santa Barbara County '05 ...11.50

Our Signature Flying Fish Café Potato-wrapped Red Snapper
Creamy Leek Fondue, Veal Glace, Red Wine and Cassis Butter Sauce 34.00
Coldstream Hills Pinot Noir, Yarra Valley '06... 11.00

Citrus Zest and Schezuan Peppercorn-spiced Yellowfin Tuna Loin
Bok Choy, Asian Mushrooms, Tiny Carrots and Radishes, Light Curried Carrot-Coconut Infusion 34.00
Eroica Riesling, Columbia Valley-Washington '06...12.50

Oak-grilled Scottish Loch Duart Organic Salmon
Wilted Greens, Delta Asparagus, Spring Vidalia Onions, Green Garlic, Vermouth and Caper Butter 36.00
Sonoma-Cutrer Pinot Noir, Sonoma Coast '04...15.00

Toasted Pumpkinseed-cruste Florida Day-boat Mahi-Mahi
Zucchini, Crookneck Squash, Palm Hearts, Roasted Tomatillo, Poblano and Cilantro Emulsion 34.00
Zolo Torrontes, Mendoza-Argentina '06...8.50

Oak-grilled Maine Diver Scallops
English Pea, Basil and Mascarpone Risotto, Royal Trumpet Mushrooms, Pancetta Cracklins' 36.00
Feudi di San Gregorio Fiano di Avellino, Campania-Italia...12.50

Ricotta, Portobello, Spinach, Eggplant and Herb Crespelle "Lasagna"
Wilted Watercress and Spinach, Yellow Tomato Compote, Fontina Crème and Basil-infused Oil 26.00
King Estate Pinot Gris, Oregon '06 ...9.50

Provençal Crusted Double Lamb Chops
Tian of Grilled Vegetables, Provence Olives, Roasted Garlic, Thyme and Port Reduction 36.00
D'Arenberg "The Laughing Magpie" Shiraz/Viognier, McLaren Vale-Australia '06...13.00

Our Signature Flying Fish Café Char-cruste New York Strip Steak
Fingerling Potatoes, Honey-glazed Root Vegetables, Blue Lake and Yellow Beans, Classic Sauce Foyot 38.00
Lolonis Heritage Vineyards "Orpheus" Petite Sirah, Redwood Valley-Mendocino '05...14.00

"Fish, to taste right, must swim three times -in water, in butter, and in wine."...Polish proverb

Wednesday, April 9, 2008

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.