

First Course

Today's Soup Variation: Fire Roasted Poblano, Tomatillo and Zellwood Corn
Cornmeal Dusted Rock Shrimp, Chorizo, Tortilla Batons, Sour Cream and Tiny Cilantro 9.00

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

Salade Méditerranée: Tender Greens, Cucumbers, Plum Tomatoes, Bermuda Onions
Radishes, Nicoise Olives, Greek Feta, Fines Herbes, Lemon-Dijon Vinaigrette 10.00

Fresh Mozzarella di Bufala, Vine-ripe Yellow and Red Tomatoes
Radicchio, 8 Year-aged Balsamico, Tiny Basil, Flaked Salt,
Cucube Peppercorns, Aberquiña Extra Virgin Olive Oil 15.00

Our Chef's Special Degustation of Worldly Artisanal Cheeses-Five Tasting Portions
Raisins on the Vine, Aged Port-poached Forelle Pear, Membrillo and Marcona Almonds 16.00

Chilled Wild Caught Gulf Shrimp "Cocktail"
Frisée, Black Radish, Spiced Hearts of Palm, Creamy Verde Sauce, Chive-infused Oil 16.00

Chardonnay-steamed Whidbey Island Penn Cove Mussels
Fennel, Chilies, Pesto Crème, Grilled Sourdough Crostini 16.00

Crispy Sesame and Togarashi-scented Calamari
Spiced Green Papaya, Wakame and Fragrant Vegetables, Asian Dipping Sauce 14.00

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

Our Chef's Special Thunder Appetizer: Pan Roasted Maryland Soft Shell Crab
Sweet Corn-Crabmeat Hushpuppies, Curly Mustard Greens, Warm Bacon Dressing 17.00

Main Course

Our Chef's Thunder Pasta Entrée: Orrechiette Pasta "Frutti di Mare"
Ear Shaped Pasta tossed with Florida Rock Shrimp, Cape Bay Scallops, Clams and Penn Cove Mussels,
Fennel, Tiny Tomatoes, Leeks & Arugula, Shellfish Crema 29.00

Our Chef's Special Thunder Fish Entree: Pan-seared Carolina Stone Bass
Maine Lobster, Blue Lake Beans, Artichoke, Tomato Panzanella, Greens, Truffle Oil-Tomato Foam 36.00

Oak-grilled Maine Diver Scallops
English Pea, Basil and Mascarpone Risotto, Clamshell Mushrooms, Pancetta Cracklins' 36.00
Feudi di San Gregorio Fiano di Avellino, Campania-Italia '05...12.50

Our Signature Flying Fish Café Potato-wrapped Red Snapper
Creamy Leek Fondue, Veal Glace, Red Wine and Cassis Butter Sauce 34.00
Joseph Drouhin Santenay, Bourgogne-France '05... 12.50

Citrus Zest and Schezuan Peppercorn-spiced Yellowfin Tuna Loin
Bok Choy, Asian Mushrooms, Tiny Carrots and Radishes, Light Curried Carrot-Coconut Infusion 34.00
Elyse "L'Ingénue", Naggjar Vineyards, Sierra Foothills-California '05...15.00

Oak-grilled Wild Alaskan "Copper River" King Salmon
Zellwood Corn "Pudding", Trumpet Mushrooms, Haricot Vert, Green Garlic, Vermouth and Caper Butter 42.00
Pessagno Central Avenue Vineyard Pinot Noir, Monterey- California '05...12.00

Toasted Pumpkin Seed-dusted Epcot Land Pavilion Tilapia
Spicy Greens, Jicama, Spiced Hearts of Palm, Salsita Tropicale, Mango and Yellow Tomato Emulsion 34.00
Chateau Ste. Michelle "Eroica" Riesling, Columbia Valley-Washington '06...12.50

Ricotta, Portobello, Spinach, Eggplant and Herb Crespelle "Lasagna"
Watercress and Spinach, Yellow Tomato Compote, Fontina Val D'Aosta Crème and Basil-infused Oil 26.00
Silverado Vineyards "Fantasia", Napa Valley '04...17.00

Provençal Crusted Double Lamb Chops
Tian of Grilled Vegetables, Oil and Herb Cured Olives, Roasted Garlic, Thyme and Port Reduction 37.00
Tenuta Vitanza Quadrimendo, Toscana-Italia '04...13.50

Our Signature Flying Fish Café Char-crusted New York Strip Steak
Fingerling Potatoes, Honey-glazed Root Vegetables, Crookneck Squash and Zucchini, Classic Sauce Foyot 38.00
Murphy-Goode Snake Eyes Zinfandel, Alexander Valley '04 ...15.50

Saturday, June 7, 2008

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your