

TISHA'S LUNCH MENU

FRENCH FRIES

\$3.5

SMALL PLATES

- CLAMS** steamed in butter and garlic \$12
MUSHROOM RISOTTO with shaved asiago cheese \$9.5
LOBSTER RISOTTO Fresh lobster meat saute in a sherry lobster stock \$14
PAN SEARED SEA SCALLOPS shiitake mushroom and spinach risotto \$12
STICKY WINGS jumbo wings with our sweet and sticky Asian BBQ sauce \$10
FRIED CALAMARI roasted peppers, hot peppers, capers and honey mustard \$12
P.E.I. MUSSELS saute in marinara sauce, olive oil and garlic or red curry sauce \$12
BBQ BUTTER SHRIMP BRUSCHETTA sauté in house made BBQ butter with fontina cheese \$12
TISHAS LOADED FRIES french fries topped with bacon, cheddar cheese, scallions, and pepper mayo \$8

SMOKED SALMON TOWER

smoked salmon layered with jumbo lump crab meat
tomato relish, boursin cheese and capers

\$14

SOUP & LARGE SALADS

- LOBSTER BISQUE** with saute lobster \$12
NEW ENGLAND CLAM CHOWDER house made award winning \$7
GRILLED CHICKEN CAESAR house made dressing with fresh grated cheese and crispy croutons \$12
THAI BEEF grilled flat iron steak with romaine, tomato, red onion, cucumbers and Thai lime dressing \$13
HOUSE SPECIALTY grilled chicken breast, baby greens, candied walnuts, goat cheese, raisins and balsamic vinaigrette \$13
BUFFALO CHICKEN SALAD crispy chicken strips with romaine, tomato, red onion and cucumbers with spicy blue cheese dressing \$13

HOUSE SPECIALITY'S

(served with house made Cole slaw and pickles)

- Bacon Lettuce Tomato and Avocado** with mayo on a ciabatta roll \$7.5
BLACKENED OR GRILLED CHICKEN SANDWICH with baby greens, tomato relish, American cheese and mayo on a ciabatta roll \$10.5
ITALIAN CHICKEN CUTLET SANDWICH with saute spinach, roasted peppers and provolone cheese on a ciabatta roll \$10.5
CAJUN FRIED OYSTER POY BOY baby greens, tomato relish, pickles and pepper mayo on a ciabatta roll \$12.5
FRIED FISH POY BOY fresh hand breaded, baby greens, tomato relish, pickles and tartar sauce on a ciabatta roll \$11.5
VEGGIE SAUTE mushrooms, onions, roasted peppers, baby greens and goat cheese with balsamic reduction on a ciabatta roll \$9.5
CRAB CAKE SANDWICH house made jumbo lump crab cake, baby spinach and honey mustard on a potato roll \$12.5
STEAK TACOS OR CHICKEN TACOS baby greens, tomato relish, cilantro, guacamole, cheddar, and wasabi mayo \$10.5
CRAB CAKE OR FISH TACOS baby greens, guacamole, tomato relish, cilantro, cheddar cheese, Cole slaw, pepper mayo \$12.5

BURGERS

(100z fresh ground chuck served with french fries and pickles)

- Bacon Egg and Cheese Burger** \$9.5
CLASSIC tomato relish, baby greens, red onion, pickles and American cheese \$9
BACON thick cut bacon, baby greens, tomato relish, red onion and American cheese \$9.5
B.B.Q house made onion rings, BBQ sauce, Swiss Gruyere cheese, baby greens and pickles \$9
HOUSE crumbled Gorgonzola cheese, thick cut bacon, baby greens, tomato relish, red onions and pickles \$10.5

PANINIS

(served with house made Cole slaw and pickles)

- WIPE OUT** grilled flank steak, saute mushrooms, caramelized onions, baby greens and horseradish cream \$10.5
BIG GUN grilled chicken with roasted peppers, baby greens, Gorgonzola cheese and balsamic glaze \$10
KAHUNA grilled chicken with baby greens, tomato relish, fresh mozzarella and basil pesto \$9.5
LONGBOARD grilled chicken with bacon, baby greens, tomato relish, red onion, mayo and American cheese \$9.5
GNARLEY blackened chicken with baby greens, tomato relish, red onion, mayo and American cheese \$9

KIDS

(12 years of age and under includes french fries except on pastas)

- grilled cheese \$6.5
chicken tenders \$7.5
homemade mac and cheese \$7
grilled nutello (Italian hazelnut and chocolate spread) with sliced bananas \$6.5
fettuccini Alfredo \$8
linguini with marinara or butter and cheese \$8