



## APPETIZERS

<b>Native Conch Fritters</b> calypso rum dip	12
<b>Lemon Garlic Steamed Mussels</b> with chorizo	16
<b>Spiced Chicken Wings</b> chefs signature goat pepper & guava sauce	13
<b>Fish Tacos</b> avocado, cilantro, tomatoes, lemon aioli	15

<b>Curry Goat Tacos</b> sweet potato, tomato relish	15
<b>Coconut Shrimp</b> spiced mango curry sauce	16
<b>Ceviche</b> mahi, conch, shrimp, citrus vinaigrette	18
<b>Lump Crab Cake</b> avocado, cajun onions, lobster essence	18
<b>Tuna Tartare</b> avocado, radish, ginger soy sauce	25

<b>Grilled Octopus</b> tomato, pickled onion, cilantro	22
<b>Corn Dusted Calamari Friti</b> lemon aioli	14
<b>Vegetable Fritters (V)</b> corn, kale, mushrooms, black beans and quinoa	12
<b>Caprese Salad (V)</b> mozzarella, basil, olive oil	16

## SALADS

Add: mahi 14 \ chicken breast 10 \ shrimp 15

<b>Blue Cheese Wedge Salad</b> applewood bacon, blue cheese crumbles, purple onions	12
<b>Quinoa Salad (V)</b> mushrooms, kale, feta cheese, radish, cranberries	12
<b>Golden Beet &amp; Tomato Salad (V)</b> feta cheese, goat cheese, balsamic reduction, basil	12
<b>Organic Field Green Salad (V)</b> citrus segments, tomatoes, candied pecans, coconut, avocado- passion fruit vinaigrette	14
<b>Classic Caesar Salad (V)</b> parmesan reggiano and herb croutons	15

## SOUPS

<b>Vegetable Pepperpot (V)</b> kale, beans, mushrooms, lentils	Cup 7 Bowl 12
<b>Seafood Chowder</b> mussels, shrimp, conch, potatoes	Cup 10 Bowl 14
<b>Lobster Bisque</b> lobster medallions- sherry cream	Cup 10 Bowl 16
<b>French Onion Soup</b> cajun onions, cheese crouton	Cup 8 Bowl 12

(V) Vegetarian

## ENTREES

<b>Shrimp n Grits</b> chorizo, bacon, aged cheddar, thyme jus	36
<b>Grilled Salmon</b> grilled asparagus, baby potatoes, lemon caper sauce	38
<b>Seafood Risotto</b> mussels, scallops, shrimp, lobster, parmesan cream sauce	46
<b>Blackened Hog Snapper</b> sweet corn risotto, cajun onions, mango chutney	42
<b>Beef Short Rib Pappardelle</b> beef ribs, roasted tomatoes, parmesan reggiano	40
<b>Braised Lamb Shanks</b> garlic mashed potatoes, baby vegetables	42
<b>Spinach &amp; Ricotta Pasta (V)</b> parmesan alfredo sauce, basil, mushrooms	32
<b>Double Cut Pork Chop 12oz</b> garlic mashed potatoes, mushroom cream sauce	38
<b>Blue Crab Ravioli</b> asparagus tips, lump crab meat, cream sauce	42
<b>Shrimp Fettuccine Alfredo</b> parmesan cream & spinach	36
<b>Pan Fried Grouper</b> cream spinach, sweet potato croquette	45
<b>Wild Mushroom Risotto (V)</b> truffle essence, fried watercress	26
<b>Grilled Prime T Bone 12 oz</b> potato wedges, baby greens, lemon herb vinaigrette	48

## SUBS & WRAPS

Served with your choice of classic french fries,  
sweet potato fries or a side salad

<b>Wild Thyme Fish Wrap</b> purple onions, baby greens, tomatoes, cilantro, papaya tartare sauce	18
<b>The Works Burger</b> applewood bacon, provolone cheese, mushrooms, fried egg	16
<b>Surf n Turf Burger</b> cracked lobster, bbq glazed beef, calypso rum sauce	32
<b>Beef Short Rib Grilled Cheese Sandwich</b> mozzarella, pepperjack, tomato, basil pesto	24
<b>Mushroom Burger (V)</b> sweet onion jam	18
<b>Lamb Burger</b> feta cheese, roasted pepper, sweet onion jam	22
<b>Crispy Chicken Sandwich</b> coleslaw & spicy mayo	16

15% gratuity and 12% VAT will be added to each final bill.  
Additional gratuity is optional. 18% gratuity for parties of 10 or more.  
Please inform your server of any food allergies and dietary restrictions.  
All prices subject to change

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.





WILD THYME  
RESTAURANT

EST. 2017