

APPETIZERS

Native Conch Fritters

calypso rum dip 12

Lemon Garlic Steamed Mussels

with chorizo sausage, tomato, cream sauce 16

Spiced Chicken Wings

chefs signature goat pepper & guava sauce 16

Fish Tacos

avocado, cilantro, tomatoes, lemon aioli 18

Curry Goat Tacos

sweet potato, tomato relish 16

Coconut Shrimp

spiced mango curry sauce 18

Ceviche

mahi, conch, shrimp, citrus vinaigrette 22

Lump Crab Cake

avocado, cajun onions, lobster essence 22

Tuna Tartare

avocado, radish, ginger soy sauce 28

Grilled Octopus

tomato, pickled onion, cilantro 22

Corn Dusted Calamari Friti

lemon aioli 18

SALADS

Add: mahi 14 \ chicken breast 10 \ shrimp 15

Blue Cheese Wedge Salad

applewood bacon, blue cheese crumbles, purple onions 14

Quinoa Salad (V)

mushrooms, kale, feta cheese, radish, cranberries 18

Golden Beet & Tomato Salad (V)

feta cheese, goat cheese, balsamic reduction, basil 16

Organic Field Green Salad (V)

citrus segments, tomatoes, candied pecans, coconut, avocado-passion fruit vinaigrette 16

Caprese Salad (V)

mozzarella, basil, olive oil 16

Classic Caesar Salad (V)

parmesan reggiano and herb croutons 15

SOUPS

Vegetable Pepperpot (V)

kale, beans, mushrooms, lentils Cup 10 Bowl 12

Seafood Chowder

mussels, shrimp, conch, potatoes Cup 14 Bowl 18

Lobster Bisque

lobster medallions- sherry cream Cup 14 Bowl 18

(V) Vegetarian

ENTREES

Shrimp n Grits

chorizo, bacon, aged cheddar, thyme jus 38

Grilled Salmon

grilled asparagus, baby potatoes, lemon caper sauce 42

Seafood Risotto

mussels, scallops, shrimp, lobster, parmesan cream sauce 48

Blackened Hog Snapper

sweet corn risotto, cajun onions, mango chutney 42

Beef Short Rib Pappardelle

beef ribs, roasted tomatoes, parmesan reggiano 40

Braised Lamb Shanks

garlic mashed potatoes, baby vegetables and cajun onions 42

Spinach & Ricotta Pasta (V)

parmesan alfredo sauce, basil, mushrooms 36

Double Cut Pork Chop 12oz

garlic mashed potatoes, mushroom cream sauce 42

Blue Crab Ravioli

asparagus tips, cream sauce 42

Shrimp Fettuccine Alfredo

parmesan cream & baby spinach 36

Pan Fried Grouper

cream spinach, sweet potato croquette 45

Wild Mushroom Risotto (V)

truffle essence, fried watercress 32

Grilled Prime T Bone 12 oz

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

Wild Thyme Fish Wrap

purple onions, baby greens, tomatoes, cilantro, papaya tartare sauce 28

The Works Burger

applewood bacon, provolone cheese, mushrooms, fried egg 22

Surf n Turf Burger

cracked lobster, bbq glazed beef, calypso rum sauce 36

Beef Short Rib Grilled Cheese Sandwich

mozzarella, pepperjack, tomato, basil pesto 28

Mushroom Burger (V)

sweet onion jam 18

Lamb Burger

feta cheese, roasted pepper, sweet onion jam 22

Crispy Chicken Sandwich

coleslaw & spicy mayo 22

15% gratuity and 10% 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