

TISHAS

servicing fine food since 1988



APPETIZERS

CARPACCIO

Thin sliced prime filet of beef, arugula, parmigiano, red onion, capers and lemon aglio 15

SEARED TUNA

Wasabi and panko coated cooked rare and served chilled with pickled ginger and wasabi cream 15

SCALLOPS RISOTTO

Pan seared local scallops
shiitake mushrooms and spinach 15/30

LOBSTER RISOTTO

Lobster chunks, cognac and risotto 16

SHRIMP AND POLENTA

Jumbo shrimp sauteed in gorgonzola cream with roasted peppers and baby spinach over grilled polenta 14

ARANCINI RICE BALLS

Risotto rice balls stuffed with mozzarella cheese breaded and fried served with marinara sauce 12

FRIED CALAMARI

Hot peppers, roasted peppers and capers finished with a honey mustard drizzle 13

CURRY SHRIMP

Sautéed jumbo shrimp sweet pea Curry risotto 14

LITTLE NECK GLAMS

White wine and garlic or Red Thai curry 13

MUSSELS

White wine and garlic,
tomato and basil or red thai curry 13

CAJUN FRIED OYSTERS

Spicy hand breaded fresh oysters
finished with pepper cream drizzle 14

HOUSE SPECIALTY SALAD

Fresh baby greens tossed in a raspberry balsamic vinaigrette with candied pecans, dried cranberries and goat cheese 8

KALE CAESAR SALAD

Kale house caesar dressing grated
Pecorino Romano cheese and anchovies 7

LOBSTER BISQUE

Lobster chunks and cognac 13

NEW ENGLAND GLAM CHOWDER 9

ENTREES

FILET AU POIVRE

Grilled pepper crusted filet mignon
red mashed potatoes, crispy green beans, demi glace,
blue cheese butter and crispy onion strings 36

PORK MILANESE

Hand breaded pork cutlet topped with arugula dressed
in olive oil and fresh lemon juice finished with shaved
parmigiano and balsamic drizzle 29

CHICKEN PASQUALE

Boneless skinless chicken breast
prosciutto, assorted mushrooms and baby spinach saute
in madeira cream sauce and finished with fontina cheese
over basmati rice 26

GRILLED THAI SALMON

Atlantic salmon seasoned and grilled
red mashed potatoes and
crispy green beans finished with
jumbo shrimp saute in a thai lime sauce 31

FEATURED FISH

ask your server MP

SEAFOOD RISOTTO

Jumbo shrimp, local sea scallops,
little neck clams, assorted mushrooms and baby spinach
sauteed in a sherry cream sauce
finished with toasted pignoli nuts 33

PEPPERED SHRIMP AND CRABCAKE

House made crab cake topped with shrimp sauteed in a
pepper cream sauce finished with fresh crab meat served
over red mashed potatoes and spinach 32

CURRY SCALLOPS RISOTTO

Fresh local sea scallops sautéed in a red Thai curry sauce
with assorted mushrooms and baby spinach 32

PUTTANESCA

Jumbo shrimp sauteed in a spicy red sauce with
anchovy, calamata olives and capers tossed with
De Cecco brand linguini 29

ROASTED PEPPER RAVIOLIS

Grilled asparagus, smoked provolone and roasted pepper
stuffed in a roasted pepper dough ravioli served in a
madeira cream sauce with assorted mushrooms, roasted
peppers and cracked almonds 25

PASTA LAUREN

Jumbo shrimp sauteed in a tomato cream sauce with
panchetta, onion and sweet baby peas tossed with grated
pecorino romano cheese and penne pasta 29