

TISHA'S

Fine food since 1988



APPETIZERS

LOBSTER BISQUE

Chunks of lobster and a hint of cognac
16

NEW ENGLAND GLAM CHOWDER

9

BURRATA SALAD

burrata fresh beets heirloom tomatoes and baby arugula
olive oil and balsamic glaze 15

HOUSE SPECIALTY SALAD

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

11

KALE SALAD

House made Caesar dressing,
grated Pecorino and anchovies

9

SCALLOPS RISOTTO

Pan seared local scallops
shiitake mushrooms and spinach

16/30

AHI TUNA

wasabi crusted Ahi tuna seared rare
served cold and drizzled with a soy ginger glaze

16

MUSHROOM RISOTTO

Assorted mushrooms saute
tossed with risotto and finished
with shaved Asiago cheese

13

ARANCINI RICE BALLS

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

12

CALAMARI FRITTI

Fried calamari tossed with roasted peppers, hot cherry
peppers then drizzled with honey mustard

14

CAJUN FRIED OYSTERS

Spicy hand breaded fresh oysters
drizzled with pepper mayo

15

LITTLE NECK CLAMS

Fresh local clams sauteed in a red Thai curry sauce

13

ENTREES

FILET AU POIVRE

pepper crusted and grilled topped with crispy fried onion
frizzles set on mashed potatoes and green beans finished with
a garlic butter and demi glace

36

PORK MILANESE

Pounded thin breaded and fried topped with arugula and
radicchio tossed in a lemon aglio
finished with shaved asiago cheese

29

CHICKEN PASQUALE

boneless skinless chicken breast
prosciutto, mushrooms and baby spinach
saute in madeira cream sauce and finished
with Fontina cheese over basmati rice

28

SEAFOOD RISOTTO

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

34

SCALLOPS SAMBUGA

Local scallops sauteed in a sambucca cream sauce with
mushrooms and baby spinach tossed with fettuccine pasta

29

PEPPERED SHRIMP AND CRAB CAKE

Jumbo lump crab cake set over mashed potatoes and baby
spinach topped with sauteed jumbo shrimp finished with
pepper cream sauce

and jumbo lump crab meat

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THAI SALMON AND SHRIMP

Seasoned and grilled salmon, red mashed potatoes,
sauteed green beans and thai chili sauce

33

PUTTANESCA

Spicy tomato and basil sauce with anchovies,
kalamata olives and capers tossed with linguini
21 add shrimp for 9

SEAFOOD PESCATORE

shrimp scallops clams and mussels in a tomato basil or white
wine and garlic sauce over linguini 32