

TISHA'S



APPETIZERS

New England Clam Chowder
14

Lobster Bisque
18

Kale Caesar
Kale, Pecorino Romano, anchovies, house made
croutons and Caesar dressing
16

House Specialty Salad
Baby greens, grape tomatoes, dried cranberries,
candied pecans and goat cheese tossed in a
raspberry vinaigrette.
17

Scallop Risotto
Pan seared local scallops, sautted Shiitake
mushrooms and spinach

Arancini
Risotto rice balls stuffed with mozzarella cheese
and peas topped with marinara
17

Mushroom Risotto
Assorted mushrooms and shaved Asiago
16

Lobster Ravioli
sage cream sauce and lobster meat
24

Carpaccio
Thinly sliced beef tenderloin served with dressed
arugula, capers and shaved Asiago finished with a
drizzle of lemon aglio
24

Cajun Fried Oysters
Spicy hand breaded fresh oysters fried and served
with pepper mayo
18

Curry Mussels
PEI mussels sauteed in a red Thai coconut curry
18

ENTREES

Filet au Poivre
Pepper crusted and grilled red mashed potatoes
charred green beans blue cheese butter Demi
glace and crispy onion strings
59

Pork Chop Milanese
14 oz pork chop lightly breaded and fried dressed
with arugula, olive oil, fresh lemon and shaved
Asiago and finished with balsamic glaze
45

Chicken Pasquale
Boneless chicken breast sauteed in a Maderia
cream sauce topped with prosciutto, spinach and
mushrooms finished with fontina cheese over
Basmati rice (sorry, no changes to this dish)
34

Peppered Shrimp and Crabcake
Jumbo lump crab cake topped with shrimp and
jumbo lump crab meat served over mashed
potatoes and baby spinach finished with a pepper
cream sauce
43

Seafood Risotto
Jumbo shrimp, local sea scallops, little neck
clams, assorted mushrooms, toasted pignoli nuts
and baby spinach sautéed in a sherry cream sauce
45

Thai Salmon and Shrimp
Grilled Atlantic salmon, jumbo shrimp red
mashed potatoes, green beans finished with a
sweet Thai chili sauce
39

Sausage and Broccoli Rabe
Sweet Italian sausage, broccoli rabe and canellini
beans saute in olive oil and garlic tossed with
rigatoni and shaved Asiago cheese
30

Pesto Shrimp and Gnocchi
Jumbo shrimp sauteed in a pesto cream sauce
served over potato gnocchi and garnished with
pignoli nuts .
34

undercooked foods may increase
your risk of food borne illness

A surcharge of 3% will be
applied to credit card payments