

# TISHA'S LUNCH MENU

*Family owned and operated since 1988*



## STARTERS & SMALL PLATES

### SCALLOPS RISOTTO

Pan seared sea scallops, shiitake and spinach \$16

### MUSHROOM RISOTTO

Assorted mushrooms and shaved asiago cheese \$13

### ARANCINI RICE BALLS

Risotto rice balls stuffed with mozzarella cheese and baby peas breaded and fried served with marinara sauce \$12

### FRIED CALAMARI

Fried calamari tossed with roasted peppers, hot cherry peppers and capers drizzled with honey mustard \$14

### CAJUN FRIED OYSTERS

hand breaded fresh oysters drizzled with our spicy pepper cream sauce \$15

### LOBSTER MAC AND CHEESE

cheesy cavatapi pasta and lobster with a hint of sherry \$16

## SOUPS & SALADS

### NEW ENGLAND CLAM CHOWDER

award winning \$10

### CAESAR SALAD

House made Caesar dressing, grated Pecorino \$12 add grilled chicken +\$7

### COBB SALAD

Spring mix grilled all natural chicken breast, bacon bits, avocado, hard boiled eggs, tomato relish, blue cheese crumbles and red onion raspberry vinaigrette \$17

### BUFFALO CHICKEN SALAD

Grilled or crispy chicken romaine, tomato relish, red onion, cucumbers and hard boiled egg housemade buffalo blue cheese dressing \$17

### SPECIALTY SALAD

Baby spring mix tossed with our house made raspberry vinaigrette, dried cranberries, candied pecans and goat cheese add grilled chicken \$13 chicken +\$7

### BURRATA SALAD

burrata, fresh beets, heirloom tomatoes, baby arugula olive oil balsamic drizzle \$15

## HOUSE SPECIALTIES

choice of french fries or side salad

### CRAB CAKE TAGOS

Avocado, house slaw, baby greens, tomato relish, cilantro and pepper mayo \$16

### SALMON PO`BOY

Fresh atlantic salmon grilled or blackened, baby greens, tomato relish, pickles and herbed mayo \$16

### FRIED OYSTER PO BOY

fresh hand breaded fried oysters, tomato relish, baby greens and pickles finished with pepper mayo \$16

### BUTTERMILK CHICKEN SANDWICH

Boneless skinless chicken thigh fried super crispy served on a brioche with sliced pickles lettuce and sweet and spicy mayo \$15

### CRAB CAKE SANDWICH

Our world famous jumbo lump crab cake served on a brioche bun with lettuce and house made tartar sauce \$16

### PORK MILANESE SANDWICH

House breaded pork cutlet, olive oil dressed arugula balsamic glaze and asiago shavings served on brioche bun \$15

## GOURMET STEAK BURGERS

10 oz fresh ground chuck and steak burger  
choice of french fries or a spring mix salad

### CLASSIC CHEESEBURGER

American cheese, lettuce, tomato, onion and pickles \$13 add bacon for \$3.00

### CHEFS BURGER

Caramelized onions and jalapenos, crispy bacon and pepper jack cheese \$15

### 2020 BURGER

Bacon, grilled bell peppers, caramelized onions and jack cheese on brioche bun and crisp lettuce \$15

## KIDS MENU

\$9

### CHICKEN TENDERS AND FRENCH FRIES

### MACARONI AND CHEESE

### PASTA MARINARA

### GRILLED CHICKEN AND VEGGIE