

East Coast Oysters

Malpeque, CT	2.25
Duck Island, LI	2.25
Blue Point, CT	2.25
Oyster Pond, LI	2.25
Saddle Rock, LI	2.50

West Coast Oysters

Kumamoto, OR	2.25
Royal Miyagi, WA	2.50

Claws, Tails & More

Littleneck clam	1.25
Maine crab meat	14
Jumbo Shrimp cocktail	15
Maine Lobster cocktail	20

Plateaux

Small 7 oysters, 4 shrimp, 2 clam	27
Grand 14 oysters, 5 shrimp, 2 clams, crab meat, lobster cocktail	68

Salads & Appetizers

<b>Soup of The Day</b>	8
<b>Chilled Gazpacho</b> tomato, black plum, watermelon granite	8
<b>Herbal Mesclun Greens</b> cherry tomatoes, lemongrass ginger vinaigrette	8
<b>Thalia Caesar Salad</b> romaine hearts, chili flakes, croutons, grana padano cheese	9
<b>Arugula Salad</b> shaved fennel, pears, dried apricots, maytag bleu cheese, lemon vinaigrette	9
<b>Baby Spinach Salad</b> bosc pears, pancetta, pecorino romano, candied walnuts, orange vinaigrette	10
<b>"Fior di Latte" Mozzarella</b> (made in house daily) vine ripened tomatoes, pesto, olive tapenade	12
<b>Fricassee of Mushrooms</b> creamy polenta, truffle red wine sauce	9
<b>Crab Cake</b> grilled pineapple salsa, micro arugula	9
<b>Piatto di Salumi</b> sopresatta, salami milanese, coppa, bresaola, prosciutto di parma, speck	11
<b>Steamed Little Neck Clams</b> spicy sausage, sweet corn, herb garlic crouton white wine saffron butter sauce	12
<b>Prince Edward Island Steamed Mussels</b> roasted garlic & chipotle pepper broth, lemon	12
<b>Golden &amp; Red Beet Salad</b> spiced balsamic vinaigrette, crispy goat cheese	11
<b>Spicy Salmon Tartare</b> forbidden rice, fried wontons, harissa vinaigrette	12
<b>Ahi Tuna Tartare</b> crispy wontons, micro cilantro, red tobiko roe, sesame balsamic syrup	12

Fresh Pasta (made in house daily)

<b>Spaghetti</b> tomato sauce, basil, parmesan cheese	16
<b>Mushroom Duxelle Ravioli</b> asparagus, grana padano cheese, porcini truffle sauce	18
<b>Squid Ink Capellini</b> rock shrimp, cockle clams, calamari, mussels, tomato, basil tarragon white wine sauce	19
<b>Rigatoni with Sweet Sausage Sugo</b> tomato, arugula, pecorino	19
<b>Zucchini As Pasta</b> serrano ham, fava beans, almonds, crimini mushrooms, sun-dried tomato pesto, smoked olive oil, parmegiano	19
<b>Bay Scallops Fusilli</b> wild mushrooms, roasted carrots & zucchini, grape tomatoes, asiago-tomato sauce	20

Fish

<b>Grilled Atlantic Salmon</b> herbed barley risotto, oyster mushrooms, bok choy, grape tomatoes, meyer lemon pink peppercorn sauce	24
<b>Fish of The Day</b>	m/p
<b>Mayan Prawns</b> mixed garden vegetables, rock shrimp, citrus butter sauce	26
<b>Sea Scallops</b> 24 hour tomato, zucchini, sesame crusted eggplant, pearl onions, butternut squash puree, beurre blanc sauce	25

Poultry & Meat

<b>Thalia Burger</b> prime new york sirloin, gruyere cheese, bacon, fries, pickle	18
<b>Roasted Free Range Chicken</b> baby carrots, sautéed spinach, au jus	18
<b>Braised Lamb Shank</b> butternut squash risotto, root vegetables, pearl onions, roasted poblano pepper salsa, lavender mint sauce	24
<b>DoubleCut Pork Chop</b> gruyère cheese & leek crust, brussels sprouts, cremini mushrooms, red bliss potatoes, apple cider cashew red wine sauce	25
<b>Braised Beef Short Ribs</b> white asparagus, roasted golden & red beets, herbed parsnip puree, shallots, cinnamon red wine sauce	25
<b>Duck Confit</b> asian vegetables, white bean sprouts, spicy eggplant, duck spring roll, port wine fig sauce	23
<b>Grilled Filet of Beef</b> scallion potato galette, spinach, red wine mushroom sauce	29

Side Plates

<b>Soy Beans</b> , chili sauce	5	<b>Grilled Asparagus</b>	6
<b>Mushroom Risotto</b>	6	<b>Thalia Herbed Fries</b>	5
<b>Roasted Cauliflower</b>	5	<b>Garlic Sautéed Spinach</b>	5
<b>Soft Polenta</b>	5	<b>Mashed Potato</b>	5
<b>Sautéed Mushrooms</b>	6	<b>Butternut Squash Risotto</b>	6

18% gratuity will apply for parties of six or more

Executive Chef, Manuel Honrado