

### 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

Little neck clam	1.25
Maine crab meat	14
Shrimp cocktail	15
Lobster Cocktail	20

### Plateaux

<b>Small</b> 7 oysters, 4 shrimp, 2 clam	27
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<b>Grand</b> 14 oysters, 5 shrimp, 2 clams, crab meat, lobster cocktail	68
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<i>Pizza Rustica (Margherita)</i>	12
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<b>Add Any Topping for</b>	2
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Spice andouille sausage, Bacon,  
Mushrooms, Spinach or Black Olives

**Available from 4pm**

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### Appetizers

Soy Beans spicy sriracha sauce	5
Thalia's Herbed Fries	5
Sautéed Spinach	5
Grilled Chicken Skewers peppers, pearl onions, zucchini, lemon cajun aioli	7
Soup of the Day	8
Herbal Mesclun Greens cherry tomatoes, lemongrass ginger vinaigrette	8
Crab Cake grilled pineapple salsa, micro arugula	9
Cheese Potato <b>Croquettes</b> spicy tomato salsa	9
Arugula & Blue Cheese Salad fennel, pears, apricots, lemon vinaigrette	9
Caesar Salad hearts of romaine, croutons, chili flakes, grana padano cheese	9
Trio of Spring Rolls duck confit, short ribs, spinach, carrot ginger sauce	10
Crispy Herbed Calamari huankaina sauce & lemon tomato chutney	9
Fricassee of Seasonal Mushrooms polenta, truffle sauce	9
"Fior di Latte" Mozzarella tomato, pesto, tapenade (cheese made in-house daily)	12
Ahi Tuna Tartare crispy wontons, micro cilantro, red tobiko roe, sesame oil, balsamic syrup	12
Spicy Salmon Tartare forbidden rice, fried wontons, micro cilantro, harissa vinaigrette	12
Piatto Di Salumi sopresatta, salami milanese, coppa, bresaola, prosciutto di parma, speck	11
Steamed Little Neck Clams spicy sausage, sweet corn, white wine saffron butter sauce herb garlic crouton,	12

Grilled Spicy Shrimp pico de gallo, cilantro aioli, fresh lime	10
PE Island Steamed Mussels roasted garlic & chipotle pepper broth, bread crumbs, lemon	12

### Big Plates

Burger prime new york sirloin, gruyere cheese & bacon, fries	15
House Made Spaghetti Tomato sauce, basil & parmesan	16
Grilled Skirt Steak watercress, thalia's fries, red wine sauce	17
Mushroom Duxelle Raviol asparagus, porcini mushroom truffle sauce, grana padano cheese	18
Rigatoni & Sweet Sausage Sugo tomato, arugula, pecorino	19
Fish of The Day	m/p

### Cheese Selection price per ounce

**Select 3/\$8 or 5/\$14 or 7/\$21**

Roomano (pasteurized cow) <b>Holland</b> 5 years old, hints of butterscotch, sweet & salty, sharp & nutty	3.00
Gorgonzola Cremificato (pasteurized cow) <b>Italy</b> , creamy blue cheese with a sweet, rich & pungent flavor	2.95
Taleggio Valsassina (pasteurized cow) <b>Tuscany</b> , soft ripened, aromatic, nutty with pronounced fruity nuances	2.95
La Tur (pasteurized cow/sheep/goat) <b>Piemonte</b> , runny with earthy, full flavor and a light acidity	2.95
Idiazabal (raw sheep) <b>Spain</b> , smoky, hawthorne & cherry wood flavors.	4.25
Tete de Moine (raw cow) <b>Switzerland</b> , semi-hard, intense fruity flavor, served shaved	3.75
Humbolt Fog (pasteurized goat) <b>United States</b> , soft ripened, musty & nutty, layered in volcanic ash	3.75

### Desserts

Pineapple Carrot Cake cranberry confit, Coconut foam, cream cheese ice cream	8
Tiramisu Classico mascarpone mousse, savoiarde, espresso syrup	8
Warm Molten Chocolate Cake salted caramel & pistachio ice cream	9
Trio of Crème Brulée hazelnut, coconut, tahitian vanilla	9
Vanilla Cheese cake fresh berry compote & passion fruit	9
Fresh Seasonal Fruit	8
Ice Cream or Sorbet plate	8

### Dessert Libations

Mocha Love absolut vanilla, white & dark godiva liquor	11
Espresso Martini espresso, absolut vanilla & kahlua	11
House Made Limoncello aged 8 weeks	10
Drink Yourself Comfortable thalia's chocolate hot toddy	10
Chocolate Covered Cherry chilled alchemy chocolate vodka, brandied cherries, meringue	10

## Tea Selection

3

Thalia Blend  
mint & lemon myrtle  
Smart Tart  
decaf green tea & hibiscus flower  
San Jose Dream  
blood orange, chocolate & vanilla  
Kenyan Black  
black tea from the Great Rift Valley  
Calming Citrus  
chamomile & lemon myrtle  
Mademoiselle Grey  
earl grey blended with rose petals  
Smokey Souchong  
strong, robust, smokey black tea  
Holiday Cheer  
Black tea, cardamom, clove, ginger

## Fine Vintage Spirits

<b>Porto Dow's</b> , Finest Reserve, <b>Ruby</b> ,	10
<b>Porto, Late Bottled Vintage</b> , Quinta Do Crasto, 2003	13
Porto Reserve, Ruby, Donna Antonia	10
<b>PortoGraham's "Six Grapes"</b> ,	9
<b>Madeira, Malmsey, 10 Years Old</b>	12
Sherry, Dry Amontillado, Lustau	8
<b>Busnel, Calvados</b>	13
<b>Remy Martin XO</b>	27
<b>Remy Extra</b>	55
Courvoisier XO Imperial	27
<b>Hennessey VS</b>	12
<b>Hennessey VSOP</b>	14

## Premium Scotch & Whiskey

Baker's	12
<b>Balvenie 12</b>	14
<b>Balvenie 15</b>	14
<b>Blantons</b>	12
<b>Bookers</b>	12
<b>Dalmore 12</b>	13
<b>Dalwhinnie 15</b>	15
<b>Elijah Craig 12</b>	12
<b>Glenfiddich 12</b>	14
<b>Glenfiddich 15</b>	16
<b>Glenlivet 12</b>	14
<b>Glenlivet 18</b>	18
<b>Glenmorangie</b>	16
<b>J. Walker Blue</b>	35
<b>Lagavulin 16</b>	16
<b>McCallan 12</b>	13
<b>McCallan 15</b>	15
<b>McCallan 18</b>	18
McCallan 25	55
<b>Oban 14</b>	16
<b>Talisker</b>	15
<b>Woodford Reserve</b>	13

## White - selections by the glass

<b>Pinot Grigio</b> , Primaterra, Venezie, Italy, 2008	9
<b>Pinot Blanc</b> , 'Cuvee Les Amours Hugel, Alsace, France, 2006	12
<b>Riesling</b> , Louis Guntrum Rheinhessen, Germany, 2006	10
<b>Vouvray</b> , Domaine Bourillon-Dorléans Loire Valley, France, 2008	12
<b>Sauvignon Blanc</b> , Spy Valley Marlborough, New Zealand, 2008	10
<b>Zaccagnini Bianco</b> , Il Bianco di Cioccio, Abruzzo, Italy, 2008	11
Chardonnay, The Puppeteer, South Australia, 2008	11

Viognier-Chardonnay, Cuvvee Blanc Bekaa Valley, Lebanon, 2007	13
Chardonnay, William Hill Estate, Central Coast, California, 2008	13
<b>Rose</b> , Moulin De Gasac, Guilhem, Languedoc, France, 2008	9
<u>Red</u> selections by the glass	
<b>Pinot Noir</b> , Seven Terraces, Marlborough, New Zealand, 2009	12
<b>Rioja</b> , Vina Herminia , Spain, 2008	10
<b>Merlot</b> , Michael Sullberg, Reserve Sonoma, California, 2008	9
<b>Cotes Du Rhone</b> , Reserve, Perrin France, 2007	9
<b>Cabernet Sauvignon</b> , Rock & Vine, North Coast, California, 2006	10
<b>Zinfandel-Merlot-Cabernet</b> , Ménage àTrois, St. Helena, California, 2009	9
Cabernet Franc, Domaine dela Noiraie Bourgueil, Loire Valley, France, 2007	12
<b>Primitivo</b> , Soletto, Puglia, Italy, 2008	10
<b>Chianti Rufina</b> , Reserva, Nipozzano, Marchesi de Frescobaldi, Italy, 2006	14
<u>Thalia's Original Cocktails</u>	
Tiger Lily hangar 1 mandarin vodka, apricot nectar	11
<b>Tijuana Mama</b> <b>SPICY</b> hangar 1 chipotle vodka, passion fruit puree, lime cordial	11
<b>The Greenpoint</b> zubrowka bison grass vodka with apples & mint	11
Blackcurrant Margarita fresh lime & blackcurrant nectar	11
Anjou pear infused plymouth gin & pear soda with absolute pears gelée	11
New Yorker jim beam, bitters, pernod rinse	11
Ginger Fizz vanilla & ginger black tea infused cruzan rum, lemon & ginger ale	10
Ultimate Margarita Azunia Blanco, agave nectar, Citrus salted rim, Grand Marnier float	13
<b>Ryan's Whisper</b> cactus pear infused tequila & fresh lemon juice w/ a prosecco splash	11
House Infused Sake ask server for today's selection	9
Citruicious Belvedere Orange vodka, lime and lemon	11
<b>Pomegranate Martini</b> Stoli pomegranate, fresh mint, lime	12
Caramel Apple Sangria gl/pitcher 10/28 red wine, caramel, brandy apples	
Sake Mojito house infused vanilla-mint sake, fresh mint, lime & champagne	10
Bee's Knees tanqueray 10, honey & lemon juice	11
Pisco Sour peruvian brandy, egg white foam pineapple, bitters	11
Champagne Cocktail Given Liqueur, Grapefruit Bitters	11