



APPETIZERS

Native Conch Fritters calypso rum dip	12
Lemon Garlic Steamed Mussels with chorizo	16
Spiced Chicken Wings chefs signature goat pepper & guava sauce	13
Fish Tacos avocado, cilantro, tomatoes, lemon aioli	15

Curry Goat Tacos sweet potato, tomato relish	15
Coconut Shrimp spiced mango curry sauce	16
Ceviche mahi, conch, shrimp, citrus vinaigrette	18
Lump Crab Cake avocado, cajun onions, lobster essence	18
Tuna Tartare avocado, radish, ginger soy sauce	25

Grilled Octopus tomato, pickled onion, cilantro	22
Corn Dusted Calamari Friti lemon aioli	14
Vegetable Fritters (V) corn, kale, mushrooms, black beans and quinoa	12
Caprese Salad (V) mozzarella, basil, olive oil	16

SALADS

Add: mahi 14 \ chicken breast 10 \ shrimp 15

Blue Cheese Wedge Salad applewood bacon, blue cheese crumbles, purple onions	12
Quinoa Salad (V) mushrooms, kale, feta cheese, radish, cranberries	12
Golden Beet & Tomato Salad (V) feta cheese, goat cheese, balsamic reduction, basil	12
Organic Field Green Salad (V) citrus segments, tomatoes, candied pecans, coconut, avocado- passion fruit vinaigrette	14
Classic Caesar Salad (V) parmesan reggiano and herb croutons	15

SOUPS

Vegetable Pepperpot (V) kale, beans, mushrooms, lentils	Cup 7 Bowl 12
Seafood Chowder mussels, shrimp, conch, potatoes	Cup 10 Bowl 14
Lobster Bisque lobster medallions- sherry cream	Cup 10 Bowl 16
French Onion Soup cajun onions, cheese crouton	Cup 8 Bowl 12

(V) Vegetarian

ENTREES

Shrimp n Grits chorizo, bacon, aged cheddar, thyme jus	36
Grilled Salmon grilled asparagus, baby potatoes, lemon caper sauce	38
Seafood Risotto mussels, scallops, shrimp, lobster, parmesan cream sauce	46
Blackened Hog Snapper sweet corn risotto, cajun onions, mango chutney	42
Beef Short Rib Pappardelle beef ribs, roasted tomatoes, parmesan reggiano	40
Braised Lamb Shanks garlic mashed potatoes, baby vegetables	42
Spinach & Ricotta Pasta (V) parmesan alfredo sauce, basil, mushrooms	32
Double Cut Pork Chop 12oz garlic mashed potatoes, mushroom cream sauce	38
Blue Crab Ravioli asparagus tips, lump crab meat, cream sauce	42
Shrimp Fettuccine Alfredo parmesan cream & spinach	36
Pan Fried Grouper cream spinach, sweet potato croquette	45
Wild Mushroom Risotto (V) truffle essence, fried watercress	26
Grilled Prime T Bone 12 oz potato wedges, baby greens, lemon herb vinaigrette	48

SUBS & WRAPS

Served with your choice of classic french fries,
sweet potato fries or a side salad

Wild Thyme Fish Wrap purple onions, baby greens, tomatoes, cilantro, papaya tartare sauce	18
The Works Burger applewood bacon, provolone cheese, mushrooms, fried egg	16
Surf n Turf Burger cracked lobster, bbq glazed beef, calypso rum sauce	32
Beef Short Rib Grilled Cheese Sandwich mozzarella, pepperjack, tomato, basil pesto	24
Mushroom Burger (V) sweet onion jam	18
Lamb Burger feta cheese, roasted pepper, sweet onion jam	22
Crispy Chicken Sandwich coleslaw & spicy mayo	16

15% gratuity and 12% VAT will be added to each final bill.
Additional gratuity is optional. 18% gratuity for parties of 10 or more.
Please inform your server of any food allergies and dietary restrictions.
All prices subject to change

**Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters
or eggs may increase your risk of food borne illness, especially if you have certain
medical conditions.





WILD THYME
RESTAURANT

EST. 2017