

DINNER

Three Course Summer Dinner

Prix Fixe ~ \$49

Starters

Traditional Caesar Salad, Deviled Eggs, Ta-boo House Salad, Chilled Gazpacho, Fried Green Tomato with Pimiento Cheese & Bacon, Soup of the Day

Entree

Mahogany Rotisserie Duck, Lemon Sole Française, Charbroiled Pork Chop, Grilled Branzino, Grilled Salmon and Warm Lentil Salad
Charbroiled Petite Filet Mignon - \$10 additional charge

Dessert

Key Lime Pie, Taboo Lust, Dark Chocolate Brownie, Mango Sorbet

STARTERS

Black Bean Chili	12
Soup of the Day	11
Cold Spicy Garden Gazpacho	14
Gazpacho with Jumbo Lump Crab	29
Ta-boo's Deviled Eggs	12
Fried Calamari: orange aioli and marinara	21
Taboo Crabcakes petite twin crabcakes of jumbo lump crab on a mango sauce	39
The Nosh: hummus, Feta, Kalamata olives, parmesan flat bread	14
Coconut Shrimp Roll inside out roll with cucumber and avocado	18
Spicy Tuna Roll	18
Jumbo Lump Crab Cocktail	41
Fried Green Tomatoes with pimiento cheese & bacon	15
Smoked Salmon with capers, red onions, dill sauce and toast points	26
Traditional Shrimp Cocktail	28

PIZZA thin and crispy

Classic: classic tomato sauce, fresh basil and mozzarella	19
Smoked Salmon: extra virgin olive oil, red onion, capers, sour cream fresh dill and smoked salmon	26
Mushroom: sautéed mushrooms, caramelized onions, Gorgonzola and mozzarella	20
Pepperoni and Mozzarella: tomato sauce, mozzarella and pepperoni	20
Brie and Pear: Brie, pears, grapes, candied pecans, red onion and a drizzle of balsamic reduction	22

SALAD GREENS

Taboo's House mixed field greens, sundried cranberries roasted walnuts and Gorgonzola cheese tossed with white balsamic vinaigrette	17
Caesar: a wonderful classic	17
Arugula, Beets and Apples julienne apples, roasted beets, Gorgonzola cheese and arugula tossed with balsamic vinaigrette	19
Chopped Greek with spinach and Romaine lettuce	17
Kale and Manchego chopped kale, Brussels sprouts, roasted pumpkin seeds, sundried cranberries and Manchego cheese tossed with white balsamic vinaigrette	19

MAIN COURSE SALADS

Worth Avenue Salad: shrimp, lump crab, avocado, capers, egg, bacon, tomatoes and bibb lettuce in a Dijon vinaigrette	44
Classic Caesar with grilled chicken breast	27
Classic Caesar with grilled shrimp (5)	38
Crab Stack jumbo lump crab in spicy sambal aioli, mango salsa and guacamole	39
Pistachio Encrusted Salmon (5oz) on a bed of romaine and spinach with red onions, Kalamata olives, feta cheese and lemon vinaigrette	32
Cold Fresh Poached Salmon on field greens with asparagus, capers, tomatoes and dill sauce	34
Warm Steak Salad: grilled marinated filet mignon, mushrooms, tomatoes, sweet peppers, red onion, gorgonzola and mixed field greens with white balsamic vinaigrette	37
Sweet Potato & Coconut Crusted Lemon Sole: mixed field greens, mango, sweet pepper, onions, green beans and orange-walnut vinaigrette	32
Warm Grilled Chicken and Pears: mixed field greens, pears, walnuts, Gorgonzola cheese and orange-walnut vinaigrette	29

CHEF'S SELECTIONS

Lemon Sole Française: lemon, capers and white wine mashed potatoes and asparagus	42
Mahogany Rotisserie Duck: orange blossom honey ginger sauce, jasmine rice and haricots verts	43
Ta-boo's Bacon Cheese Burger white cheddar, apple smoked bacon, crispy onions, lettuce and tomato	24
Grilled Branzino lemon butter, grilled broccolini and mashed potatoes	44
"Mussels & Frites" Pernod, garlic, tomato, fennel and cream	26
Charbroiled Pork Chop (12 oz): Dijon mustard sauce crispy artichoke hearts, mashed potatoes and Brussels sprouts	39
Shrimp "Scampi" Style: sautéed spinach and jasmine rice	41
Grilled Chicken Paillard: chopped Greek salad and hummus	28
Jumbo Lump Crabcake, Creole mustard glaze, French fries and cole slaw	48
Grilled Salmon and Warm Lentil Salad: asparagus and ginger-soy-cilantro glaze	40
Charbroiled Petite Filet Mignon; Béarnaise sauce, French fries and Brussels sprouts	55
Penne with Grilled Shrimp, cherry tomatoes, capers, garlic, Parmesan and extra virgin olive oil	41
Grilled Cajun Spiced Salmon: Creole mustard glaze, haricots verts, ginger rice, sweet potato shards	40
BBQ Baby Back Ribs: French fries and coleslaw	35
Grilled Chopped Steak (12oz) topped with Gorgonzola and crispy onions; served with sautéed spinach	32
Penne with Filet Mignon portobello mushrooms and brandy peppercorn sauce	52
Sesame Seared Tuna: grilled broccolini, ginger rice, mango-wasabi drizzle	46

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions