

LUNCH

Three Course Menu ~ \$35

Starters

Traditional Caesar Salad, Black Bean Chili, Gazpacho, Deviled Eggs,
Soup du jour

Entree

Chicken Milanese with penne in tomato-basil cream
Mussels and Frites: garlic, fennel, tomatoes, Pernod, cream; French fries
Kale and Manchego Salad: pepitas, sundried cranberries & white balsamic vinaigrette
Grilled Chopped Steak topped with Gorgonzola & crispy onions; with sauteed spinach and roasted tomato

Dessert

Key Lime Pie, Taboo Lust or Dark Chocolate Brownie

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
The Nosh: hummus, Feta, Kalamata olives, parmesan flat bread	14
Taboo Crabcakes petite twin crabcakes of jumbo lump crab on a mango sauce	39
Nachos Grande: black bean chili topped with tortilla chips, melted cheddar, avocado, salsa and sour cream	20
Jumbo Lump Crab Cocktail	41
Coconut Shrimp Roll inside out roll with cucumber and avocado	18
Spicy Tuna Roll	18
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 & pepperoni	20
Brie and Pear: Brie, pears, grapes, candied pecans, red onion and a drizzle of balsamic reduction	22

SANDWICHES

Salmon Wrap chopped poached salmon, bacon, lettuce, tomato, red onion and dill mayonnaise in a flour tortilla	21
Island Chicken Salad chunks of grilled chicken breast, cranberries, celery, black pepper and mayonnaise on French bread	19
Spinach and Artichoke Grilled Cheese on eight grain	18
Tuna "Burger" grilled ahi on a toasted English muffin with wakame and wasabi mayonnaise	31
Albacore Tuna Salad on eight grain toast	17
BBQ Chicken and Cheese pulled chicken & cheddar on French bread	19
Fresh Roast Turkey: bacon, lettuce, tomato and mayonnaise on eight grain bread	19
Chicken and Brie Sandwich grilled chicken breast, bacon, Brie and chutney mayonnaise	22
Smoked Salmon and Egg Salad Sandwich with fresh dill and capers on eight grain toast	21

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
Chopped Chef fresh roasted turkey breast, bacon, cheddar, roma tomatoes, red onion, eggs and mixed field greens tossed with choice of Gorgonzola or Russian dressing	25
Traditional Niçoise: field greens, albacore tuna, Kalamata olives, toasted almonds, red potatoes, sliced egg, green beans, lemon vinaigrette	25
Arugula, Beets and Apples julienne apples, roasted beets, Gorgonzola cheese and arugula tossed with balsamic vinaigrette	19
Sweet Potato & Coconut Crusted Lemon Sole: mixed field greens, mango, sweet pepper, onions, green beans and orange-walnut vinaigrette	32
Pulled Chicken Salad: roast chicken, walnuts, sundried cranberries, gorgonzola cheese and field greens with white balsamic vinaigrette	23
Pistachio Encrusted Salmon (5oz) on a bed of romaine and spinach with red onions, Kalamata olives, feta cheese and lemon vinaigrette	32
Warm Steak Salad: grilled marinated filet mignon, mushrooms, tomatoes, sweet peppers, red onion, gorgonzola and mixed field greens with white balsamic vinaigrette	37
Kale and Manchego chopped kale, Brussels sprouts, roasted pumpkin seeds, sundried cranberries and Manchego cheese tossed with white balsamic vinaigrette	19
Cold Fresh Poached Salmon on field greens with asparagus, capers, tomatoes and dill sauce	34
Warm Grilled Chicken and Pears: mixed field greens, pears, walnuts, Gorgonzola cheese and orange-walnut vinaigrette	29

CHEF'S SELECTIONS

Crab Stack jumbo lump crab in spicy sambal aioli, mango salsa and guacamole	39
Grilled Chicken Paillard: chopped Greek salad and hummus	28
Ta-boo's Bacon Cheese Burger white cheddar, apple smoked bacon, crispy onions, lettuce and tomato	24
"Mussels & Frites" Pernod, garlic, tomato, fennel and cream	26
Grilled Chopped Steak topped with Gorgonzola and crispy onions; served with sautéed spinach	24
BBQ Baby Back Ribs over French fries	25
Grilled Salmon and Warm Lentil Salad: ginger-soy-cilantro glaze and asparagus	32
Chicken Milanese: penne in tomato-basil cream and mixed field greens tossed with balsamic vinaigrette	29
Penne with Grilled Shrimp, cherry tomatoes, capers, garlic, Parmesan and extra virgin olive oil	30

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