

APPETIZERS

4 PCS BREAD ROLL BASKET	6
THYME TRUFFLE FRIES	9
THYME ONION LOAF	12
THYME FISH CHOWDER	12
THYME FRENCH ONION SOUP	12
CHICKEN WINGS	17
With Swizzle BBQ Sauce	
GRILLED CAJUN BUTTER SHRIMP (S)	18
CALAMARI (S)	18
With Sweet Chili Sauce	
MANGO CHICKEN SPRING ROLLS	18
With Sweet Chili Mango Chutney	
CONCH FRITTERS (S)	19
With a Special Sauce	
CRISPY MUSHROOM POPPERS (VG)	19
Stuffed Mushrooms with Cream Cheese and Panko Crusted with a Special Sauce	
1/2 DOZEN ESCARGOT (GF)	19
1 DOZEN ESCARGOT (GF)	30
THYME MUSSELS (S)	20
Coconut Ginger or Garlic Butter	
1/2 LB SNOW CRAB LEGS (S)	MKP
1/2 LB OR 1 LB KING CRAB LEGS (S)	MKP

SALADS

ADD GRILLED CHICKEN \$8 • ADD GRILLED SHRIMP \$18

CAESAR SALAD	16
Romaine Lettuce, Croutons, Parmesan Cheese and Homemade Caesar Dressing	
CRANBERRY ALMOND SALAD	20
Mixed Greens, Cranberries, Almonds, and Apple, served with a Honey Vinaigrette	
THYME NUT SALAD	20
Mixed Greens, Cranberries, Walnuts, Apples, Feta Cheese and a Honey Mustard Dressing	
PEACH BERRY SALAD	22
Mixed Greens, Peaches, Blueberries, Cucumbers, Almonds and Feta Cheese, drizzled with a Strawberry Vinaigrette	

PIZZAS

MARGARITA	20
PEPPERONI	22
VEGETARIAN TRUFFLE	22
Peppers, Onions, Tomatoes and Mushrooms with Truffle Oil	
SWIZZLE BBQ CHICKEN	25
Chicken, Onions, Mozzarella Cheese and Swizzle BBQ Sauce	

THYME LUNCH PLATTERS

ALL LUNCH PLATTERS ARE SERVED WITH FRIES AND COLESLAW

4 PCS CHICKEN TENDERS	25
6 PCS CHICKEN WINGS	25
WAHOO FISH & CHIPS	30
SHRIMP & CHIPS	30
FISH ON A BUN	28
Fried Local Fish of the day on a Toasted Bun, with Tartar Sauce	
THYME BURGER	25
Ground Steak Patty, Bacon Jam, Blue Cheese with Lettuce and Tomato	
HM TRUFFLE PORTABELLO BURGER (VG)	32
With Caramelized Onions, Lettuce & Tomato, Truffle and Aioli on a Brioche Bun served with a Garden Salad	
THYME ROOSTER SANDWICH	30
Grilled Chicken, Provolone Cheese, Roasted Onions and Peppers	
THYME LOCAL FISH SANDWICH	35
Coleslaw, Fried Onions, Lettuce, Tomato & Tartar Sauce on Raisin Bread, served with Fries	

PASTAS

ADD GRILLED CHICKEN \$8 • ADD GRILLED SHRIMP \$18

THYME GARDEN PASTA (GF, V, VG)	34
Onions, Peppers, Cherry Tomatoes, Carrots, Spinach and Zucchini in a Homemade Pesto Sauce	
BUTTERNUT SQUASH RAVIOLI	36
In a Thyme Cream Sauce, with Pumpkin Seeds and Parmesan Cheese	

A GRATUITY FEE WILL AUTOMATICALLY BE ADDED TO ALL DINE-IN ORDERS

ONCE YOUR ORDER HAS BEEN PLACED, NO CHANGES ARE ALLOWED. PRICES ARE SUBJECT TO CHANGE AND MAY NOT BE LISTED

V: VEGAN VG: VEGETARIAN S: CONTAINS SHELLFISH GF: GLUTEN FREE TF: ASK SERVER FOR TODAY'S FLAVORS

THYME SIGNATURE SEAFOOD

THYME SHRIMP BOIL (S)	40
Whole Shrimp, Potatoes, Corn and Beef Sausages in a Cajun Garlic Butter	
THYME FISHERMAN'S PLATTER (S)	40
Fried Fish, Whole Shrimp, Conch Fritters, Cajun Fries, Apple Slaw, Tartar Sauce and Lemon	
THYME SEAFOOD PAELLA (S)	45
Spanish Rice with Mussels, Calamari, Whole Shrimp and Beef Sausages in a Tomato Wine Sauce	
THYME SEAFOOD CIOPPINO (S)	55
Squid, Mussels, Crab Claw, and Whole Shrimp in a delicious hearty Tomato Broth	
THYME SEAFOOD BOIL (S)	75 / MKP
Snow Crab Legs, Whole Shrimp, Lobster Tail, Potatoes, Corn and Beef Sausages in a Cajun Garlic Butter	
KING BOIL (S)	85 / MKP
King Crab Legs, Whole Shrimp, Lobster Tail, Potatoes, Corn and Beef Sausages in a Cajun Garlic Butter	
UPSIZE ANY BOIL TO MEGA BOIL WITH A 1/2 BROILED LOBSTER.	MKP
UPGRADE ANY BOIL TO A DELUXE BOIL WITH (CLAMS, MUSSELS & EGGS) \$25	MKP
LOCAL BERMUDA LOBSTER (S)	MKP
Available Only During Season	Size + Price May Vary
1/2 BROILED LOBSTER	65
1/2 THERMIDOR LOBSTER	70
WHOLE BROILED LOBSTER	125
WHOLE THERMIDOR LOBSTER	135
PLAIN • COCONUT GINGER • CURRY • LEMON BUTTER TRUFFLE	

CURRIES

ADD GRILLED CHICKEN \$8 • ADD GRILLED SHRIMP \$18

BUTTER BEAN CURRY (V, VG)	28
Homemade with Coconut Milk & Ginger with Rice	

ENTREES

ALL ENTREES ARE SERVED WITH BROCOLINI & 1 CHOICE OF SEASONED RICE, MASHED POTATO, HAND CUT FRIES OR GARDEN SALAD

TUSCAN STUFFED CHICKEN	39
Spinach, Tomatoes, Mozzarella Cheese, and Peppercorn Gravy	
CATCH OF THE DAY (TF)	42
Pan Seared or Bermuda Style; Topped with Banana and Toasted Almonds; and drizzled with a Lemon Butter Sauce	
CHAR-GRILLED RIBEYE	MKP
With Blue Cheese Butter	
HERB DIJON CRUSTED LAMB RACK	MKP
With a Rosemary Glaze	

ADD - ONS FOR ENTREES

FRIED ONIONS	4
FRIED MUSHROOMS	4
6 GRILLED SHRIMP (S)	18
4-5 OZ GRILELD LOSTER TAIL (S)	MKP

DESSERTS

VANILLA ICE CREAM (1 SCOOP)	6
CHOCOLATE BROWNIE	14
With Vanilla Ice Cream and Chocolate Sauce	
WARM HOMEMADE GINGERBREAD	16
With Vanilla Ice Cream and Caramel Sauce	
SIMON'S SWIZZLE SHERBET (2 SCOOPS)	16
Contains Alcohol Must be 18+ Years old to order	
APPLE PIE A LA MODE (GF)	16
PEACH & APPLE CRUMBLE	16
Served in a hot skillet with Ice Cream and Sauce	
IRISH COFFEE	18
Jameson, Maple Syrup, Coffee & Whipped Cream	
PORTS (Otima 10 or Tawny)	20
HOT TODDY	18

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