



TO SHARE		GREENS		sliced tuna 9 chicken breast 7 salmon 10 three jumbo shrimp 9 kefta kabob skewer 9	
HUMMUS AND VEGGIES - GF*	12	LITTLE GEM SALAD - GF*	15		
spicy fresno and garlic hummus, cucumbers, house pita		cabbage, lettuce, red bell pepper, cucumber, tomatoes, radish, cilantro, parsley, mint, scallions, toasted pita, sumac citrus vinaigrette			
BRICK OVEN ROASTED CAULIFLOWER - GF*	16	BURRATA WEDGE - GF	17		
salsa verde, crispy capers, parmigiano cheese, crispy parmesan wheel, pomegranate seeds		burrata, cranberry, almonds, red pepper, bacon, tomato, white balsamic blue cheese vinaigrette			
GARLIC LABNEH - GF*	11	WATERMELON SALAD- GF	18		
walnut fresno salsa, pita		watermelon, cucumber, mint, feta, avocado granita, herb balsamic dressing			
LAMB & BEEF KEFTA KABOB - GF*	15	HALLOUMI SALAD- GF*	22		
garlic hummus, house pita, parsley, onion tomato salsa		seared halloumi, grilled stone fruit, kale, parmesan breadcrumbs, creamy parmesan dressing			
MAINE LOBSTER DYNAMITE - GF*	26				
spicy aioli, lemon juice, celery, grilled brioche					
BURRATA FIG MOSTARDA - GF*	16				
figs, apricots, cherries, crostinis, truffle drizzle					
GRILLED OCTOPUS - GF	15				
shishito peppers, potatoes, fresno aioli					
CHICKEN WINGS	17				
lebanese style, lemon, cayenne, cilantro, garlic					
CHICKEN SHAWARMA ROLLS	16				
phyllo, cabbage, red peppers, mozzarella, spicy garlic aioli, french fries					
MUHAMMARA	15				
roasted red pepper, walnut, pomegranate seeds, fresh mint, savory, pomegranate molasses, olive oil drizzle, crostini					
CRAB CLAWS - GF*	26				
tarragon butter sauce, fries and lemon zest					
SHRIMP SAGANAKI - GF*	24				
ragu, savory, ouzo, feta cheese, shishito pepper, crostini					
PORK BELLY BRUSCHETTA	16				
toasted ciabatta bread, goat cheese, walnuts, dates, pork belly, calabrian chili, honey balsamic glaze					
MUSSELS	18				
duck fat fingerling potatoes, artichoke heart, saffron broth, grilled pita					
CRAB STUFFED SQUASH BLOSSOMS	21				
semolina fried squash blossom, ricotta crab filling, sumac, garlic aioli					
½ LB GRILLED ALASKAN KING CRAB LEGS - GF	56				
old bay garlic butter					
FIATBREADS		POKE BOWLS			
ZA’ATAR	14	TUNA POKE BOWL - GF*	20	TUNA TATAKI - GF*	20
tomato, cucumber, onion, arugula, feta		spicy mayo, cucumber, avocado, radish, ginger soy drizzle, black sesame **		mint cucumber salsa, citrus soy, spicy sesame oil **	
CHICKEN	17	SALMON POKE BOWL - GF*	19	HAMACHI CRUDO - GF*	18
evoo, shishito peppers, red onion, red bell pepper, savory, brie and mozzarella cheese		spicy miso mayo, edamame, cucumber, avocado, fried shallot, ginger soy drizzle, toasted sesame **		citrus soy, serrano, crispy shallot, EVOO, pineapple puree **	
TALEGGIO	19	SHRIMP POKE BOWL - GF*	19	JUMBO SHRIMP - GF	22
mushrooms, honey, truffle, arugula		shrimp, masago, avocado, cucumber, spicy mayo, ginger soy drizzle, toasted sesame		cocktail, horseradish, lemon	
PISTACHIO	19	CHIRASHI POKE BOWL - GF*	22	CAVIAR BITE	8 ea*
brie cheese, mozzarella, mortadella (pork), arugula, honey-balsamic		hamachi, salmon, tuna, shrimp, serrano pepper, avocado, edamame, ginger soy drizzle, mint cucumber salsa		blini, creme fraiche, chives *must order a minimum of 2	
MERGUEZ	19	SKIRT STEAK POKE BOWL - GF*	24	OYSTERS - GF*	MKT
merguez-style pork sausage, red onion, red pepper, tomato jam, fresh savory, calabrian chili oil		marinated and sliced, edamame, onions, avocado, almonds, crispy shallots, serrano peppers, radish, ginger soy, tahini drizzle		by the half dozen	
KIDS MENU					
TOMATO MOZZARELLA FLATBREAD	10				
CHEESEBURGER WITH FRIES	11				
GRILLED CHICKEN BREAST WITH FRIES	10				
MAC N CHEESE WITH FRIES	8				
GRILLED CHEESE WITH FRIES	8				
GRILLED SHRIMP WITH FRIES	13				
GF: GLUTEN FREE GF*: THIS ITEM CAN BE MADE GLUTEN FREE WITH MODIFICATION V: VEGAN **: CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS					
20% LARGE PARTY GRATUITY ADDED TO ALL GROUPS OF 7 OR MORE					
5237 MAIN STREET, DOWNERS GROVE, ILLINOIS 60515 630.541.9240 THEFOXTAILDG.COM					