

BEGINNINGS

Hors D'oeuvres

PROSCUITTO BURRATA

Sundried Tomato Hummus | Chimichurri | Crostini \$18

SESAME GINGER AHI TUNA

Seaweed | Radish | Honey Wasabi Mayo \$22

BLUE CRAB THAI BISQUE

Red Thai Curry | Coconut Milk | Lemongrass | Chili Oil |
Sunflower Seeds \$15

BUFFALO AGAVE CHICKEN WINGS (6)

Buffalo Agave Glaze | Tolman Blue Cheese \$15

ROSEMARY DINNER ROLLS (4)

Herb Honey Butter \$12

FRITTI CALAMARI

Sweet Red Pepper | Sundried Tomato Relish |
Parmesan Cheese \$16

BUILD YOUR OWN SEAFOOD TOWER

ALL 4 \$70

BLUE CRAB TIDAL DIP

Cream Cheese | Artichoke | Caper | Spinach |
Rosemary Dinner Rolls \$22

Mussels (12) \$20 | Clams (12) \$20 |

Old Bay Shrimp (1/2 pound) \$20 |

Ocean City Scallops (Half Dozen) \$30

SEAFOOD COCKTAIL

Shrimp | Jumbo Lump Crab | Rabano Cocktail \$22

FARMHOUSE CHARCUTERIE BOARD

Vampire Slayer Cheddar (PA farm) | Rotating Seasonal Cheese | Tolman Blue Cheese (Oregon farm)

Genoa Salami | Aged Prosciutto | Candied Truffle Pecans | Ginger Pear Preserves |

Stone Ground Mustard | Rosemary Dinner Rolls \$35

SEASONAL FARM SALADS

Simply Locally Grown

BABY ARUGULA ZUCCHINI

Feta Cheese | Baby Tomatoes | Bacon | Cucumber |
Toasted Hazelnuts | Lemon | Olive Oil Vinaigrette \$15

THE MODERN ROMAINE

Parmesan Cheese | Cucumber | Egg | Prosciutto |
Pistachos | Anchovy Lemongrass Dressing \$15

SUMMER WILD BERRIES

Spinach | Blueberries | Blackberries | Strawberries |
Goat Cheese | Almonds | Aged Balsamic Vinaigrette \$15

ADD TO YOUR SALAD

Blackened Shrimp (6) \$16

Coho Silver Salmon \$17

Ocean City Scallop \$20

Crab Cake \$23

6oz Sirloin Steak \$25

THE BUTCHER BLOCK

Dry-Aged USDA Prime Steaks

We hand select the USDA prime beef, which is then aged to tender perfection for 21+ days in our humidity-controlled meat locker. All of our steaks are seasoned with sea salt and paired with truffle potato purée.

PRIME FILET MIGNON 8 oz \$58	ADD A SAUCE :	ADD A TOPPING :	MAKE IT A SURF+TURF :
DRY-AGED NEW YORK STRIP 14 oz \$52	Veal Black Garlic Peppercorn \$4 Wild Mushroom Pecorino \$4 Mustard Wine Balsamic Reduction \$4 Sauce Sampling \$6	Wild Mushrooms \$6 Caramelized Onions \$6 Tolman Blue Cheese \$7 Chimichurri Compound Butter \$10 Crispy Onions \$7	Blackened Shrimp \$16 Crab Cake \$23 Seared Scallops \$20 Lobster Tail-MKT
DRY-AGED RIBEYE 14 oz \$60			

CHEF'S SELECTION

PERUVIAN CHICKEN

Wild Rice | Green Beans | Malibu Carrots | Togaroshi Sauce \$39

HORSERADISH FETA SALMON

Asparagus | Oyster Mushroom | Dijon Cream | Chinese Black Rice \$38

TIDE BOUILLABAISSE

Hood Canal Savory Clams | Prince Edward Island Mussels | Carolina Shrimp | Scallops | Assorted Fish | Saffron Tomato Broth \$37

BONE IN PORK CHOP

Crispy Onions | Wild Oyster Mushroom | Parmesan Risotto | Peas | Mustard Wine Balsamic Reduction \$42

IMPERIAL COD FILET

Jumbo Lump Crab | Parmesan Risotto | Green Beans | Red Peppers | Carrots | Chimichurri | Basil Cream \$45

KOBE BEEF WAGYU BURGER

Crispy Onions | Gouda Cheese | Ginger Pear Preserves | Romaine | Beefsteak Tomato | Brioche Bun | Hand Cut Fries \$27

EVERYTHING BAGEL SEARED TUNA

Crispy Broccolini | Asparagus | Wild Rice | Creamy Wasabi Ginger Soy Ponzu \$39

DRY-AGED BOLOGNESE PENNE

Dry-aged NY Strip Steak | Prosciutto | Carrots | Onions | Potatoes | Celery | Parmigiano-reggiano | Tomato Broth \$32

HARVEST TIDE SIDES

Add to your meal

Truffle Potato Purée \$7	Creamy Oyster Mushroom Risotto \$12
Pecorino Brussels Sprouts \$10	Blue Crab Mac and Cheese \$17
Hand Cut Fries \$10	Crispy Broccolini \$10
Green Beans \$10	Agave Feta Malibu Carrots \$10
Honey Truffle Fries \$12	

MENU CREATED BY CHEF DANIO SOMOZA
NO SUBSTITUTIONS PLEASE

*Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of food borne illnesses

SOME OF OUR LOCAL SOURCES :

Calkins Creamery (PA) | Firefly Farm (MD) | Hooper's Island (MD) | Bennett Orchards (DE) | Fiscalin Farm (CA)
Chapel's Creamery Easton (MD) | Broadwater Seafood Hog Island Bay (VA) | Mattes Seafood (MD) |
George Wells Meats (PA) | American Wagyu SRF Snake River Farms (WA) | Goat Rodeo (PA farm)

HARVEST TIDE
LEWES, DE
DRY-AGED STEAKS, SEAFOOD AND EVENT VENUE