

# BEGINNINGS

## Hors D'oeuvres

### DIVER SCALLOPS

Kale Parsley Risotto | Tomato Confit \$13

### SESAME GINGER AHI TUNA

Seaweed | Radish | Honey Wasabi Mayo |  
Ginger Soy Ponzu \$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

Mussels (12) \$20 | Clams (12) \$20 |  
Old Bay Shrimp (1/2 pound) \$20 |  
Ocean City Scallops (Half Dozen) \$30

### BLUE CRAB TIDAL DIP

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

### 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

# 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.

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

### PERUVIAN CHICKEN

Wild Rice | Green Beans | 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 | 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 RIGATONI

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

## HARVEST TIDE SIDES

### Add to your meal

Truffle Potato Purée \$7  
Pecorino Brussels Sprouts \$10  
Hand Cut Fries \$10  
Green Beans \$10  
Honey Truffle Fries \$12

Creamy Oyster Mushroom Risotto \$12  
Blue Crab Mac and Cheese \$17  
Crispy Broccolini \$10  
Agave Feta Malibu Carrots \$10

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