

BEGINNINGS

Hors D'oeuvres

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

DRY-AGED BEEF MEATBALLS

Red Sorrel Leaf | Parmesan | Crispy Potatoes |
Sundried Tomato Relish \$16

COASTLINE STEAMER POTLUCK

Mussels (6) | Clams (6) | Old Bay Shrimp (6) |
Pee wee Potatoes | Salami Chorizo | Brussel Sprouts \$40

FRITTI CALAMARI

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

OCEAN CITY SCALLOPS

Lemongrass Garlic Butter
Half Dozen \$30

BLUE CRAB TIDAL DIP

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

STEAMED SEAFOOD

Mussels (12) \$20 | Clams (12) \$20 |
Old Bay Shrimp (1/2 pound) \$20
HAVE ALL 3 IN A TOWER \$52

FARMHOUSE CHARCUTERIE BOARD

Vampire Slayer Cheddar (PA farm) | Havilah Aged Gouda (NJ farm) | Tolman Blue Cheese (Oregon farm)
Salami Chorizo | Aged Prosciutto | Candied Truffle Pecans | Peach Marmalade |
Kalamata Romesco | 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

Fried 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.

DRY-AGED DELMONICO
30oz | \$135

PRIME FILET MIGNON
8 oz | \$58

DRY-AGED NEW YORK STRIP
14 oz | \$52

DRY-AGED RIBEYE
14 oz | \$60

Add A Sauce :

Veal Black Garlic Peppercorn \$4 | Oyster Mushroom Pecorino \$4 | Mustard Wine Balsamic Reduction \$4 | Birria Consomme \$4

Add A Topping :

Wild Mushrooms \$6 | Caramelized Onions \$6 | Tolman Blue Cheese \$7 | Chimichurri Compound Butter \$10 | Crispy Onion Straws \$7

CHEF'S SELECTION

COHO SILVER SALMON

Asparagus | Oyster Mushroom | Chinese Black Rice |
Thai Curry Fish Sauce \$38

CHESAPEAKE BLUE CRAB CAKES

Oyster Mushrooms | Arugula | Sweet Corn | Asparagus |
Wild Rice | Creole Spicy Remoulade \$45

TIDE BOUILLABAISSE

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

DRY-AGED BOLOGNESE RIGATONI

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

BRAISED CORNISH HEN

Baby Carrots | Peewee Potatoes | Asparagus |
Togarashi Whiskey Sauce \$39

KOBE BEEF WAGYU BURGER

Sunny Side Egg | Gouda Cheese | Peach Marmalade |
Baby Arugula | Beefsteak Tomato | Brioche Bun |
Hand Cut Fries \$27

TIDE MAC & CHEESE

Scallops | Blue Crab Meat | Shrimp | Green Peas |
Conchiglioni Pasta | Wild Mushrooms |
White Fiscalini Bechamel \$35

VEGAN WILD CONCHIGLIONI

Green Peas | Wild Mushrooms | Corn | Watercress |
Heirloom Tomatoes | Thai Coconut Basil Sauce \$25

SEARED PEPPERED AHI TUNA

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

HARVEST TIDE SIDES

Add to your meal

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

Creamy Oyster Mushroom Risotto \$12
Blue Crab Mac and Cheese \$17
Crispy Broccolini \$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) | Fiscalini 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