HARVEST TIDE

STEAKHOUSE

GOOD FOOD.
GOOD COMPANY.
ALWAYS WELCOME.

BEGINNINGS

Hors d'Oeuvres

SMOKEHOUSE POLPETTE 18
Dry-Aged Beef Meatballs | Asian Bourbon Glaze | Basil Pesto Risotto | Parmesan

PACIFIC BLUEFIN CRUDO 21
Bluefin Tuna | Crispy Kohlrabi | Guacamole | Chile Rojo | Ginger Ponzu Soy

AUTUMN HARVEST SCALLOPS 23
Pumpkin Risotto | Parmesan | Garlic Sage Oil | Toasted Pepitas | Crumbled Goat Cheese

FRITTI CALAMARI 17
HT Signature Breading | Parmesan | Lime | Asian Bourbon Glaze

EAST COAST COCKTAIL 21
Shrimp | Jumbo Lump Crab | Rábano Cocktail

RED THAI CURRY COCONUT BISQUE 17
Lump Crab | Chili Oil | Lemongrass

BLUE CRAB TIDAL DIP 22
Spinach | Artichoke | Capers | Cream Cheese | Lump Crab | Toasted Baguette

FIRE ROASTED WINGS (6) 16
Buffalo-Agave Glaze | Bleu Cheese Crumble
Asian Bourbon Glaze | Ranch

ROSEMARY HEARTH ROLLS 12
House-Made Agave Honey Butter

FARMHOUSE CHARCUTERIE BOARD
Aged Prosciutto | Whipped Honey Goat | Honey-Baked Brie | Vampire Slayer Cheddar | Tolman Bleu | Pear Chutney | Sweet Whole-Grain Mustard | Candied Walnuts | House-Made Crostini 35

SEASONAL FARM SALADS

Simply Locally Grown

THE ORCHARD HARVEST 16
Arugula | Red Beets | Asian Pear | Aged Prosciutto | Pistachios | Whipped Honey Goat Cheese | Honey Truffle Vinaigrette

STEAKHOUSE CLASSIC 16
Iceberg | Heirloom Tomatoes | Tolman Bleu | Pickled Red Onion | Crispy Bacon | Bleu Cheese Dressing

BERRY & BRIE 16
Spinach | Blackberries | Strawberries | Candied Walnuts | Dried Cranberries | Crispy Brie | Aged Balsamic Vinaigrette

THE MODERN ROMAINE 16
Parmesan | Egg | Crispy Prosciutto | House Croutons | Anchovy Lemongrass Dressing

FROM LAND AND SEA

Enhance Any Salad or Entrée

Blackened Shrimp 18
Canadian Atlantic Salmon 18
Blackened Scallops 18
Lump Crab Cake 18
8 oz Picanha 27
Cold Water Lobster Tail MKT

HARVEST TIDE

STEAKHOUSE

GOOD FOOD.
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THE BUTCHER BLOCK

HAND-CUT & DRY-AGED STEAKS

Our steaks are hand-cut in-house, with select cuts dry-aged for a minimum of 21 days in our humidity-controlled aging locker. Each steak is seasoned with sea salt and served with truffle potato purée.

CENTER-CUT FILET MIGNON
8 oz | 60

BRAZILIAN PICANHA
16 oz | 52

DRY-AGED NEW YORK STRIP
14 oz | 56

DRY-AGED RIBEYE
14 oz | 62

SIGNATURE SAUCES | 4

Veal Black Garlic Peppercorn
Wild Mushroom Pecorino
Mustard Wine Balsamic Reduction
Sauce Sampling +2

STEAK ENHANCEMENTS | 7

Wild Mushrooms
Caramelized Onions
Tolman Bleu Cheese
Chimichurri Compound Butter
Crispy Onions

MAKE IT SURF & TURF

Blackened Shrimp 18 | Crab Cake 18 | Seared Scallops 18 | Lobster Tail MKT

TIDE & TERRAIN

Chef's Signature Entrées

CURRIED SEAFOOD PAPPARDELLE 42
Sun-Dried Tomatoes | Spinach | Shrimp | Lump Crab | Scallops | Parmesan | Chili Oil | Thai Curry Cream
Gluten-Free Pasta +3

BERKSHIRE BONE-IN PORK CHOP 45
Roasted Petite Potatoes | Brown Beech Mushrooms | Green Beans | Wild Mushroom Pecorino Cream | Chimichurri Compound Butter

IMPERIAL COAST SALMON 43
Atlantic Salmon | Crab Imperial | Arugula | Farro | Lemongrass Miso

PAN-SEARED DUCK BREAST 50
Wild Mushrooms | Spinach | Pumpkin Purée | Basil Risotto | Red Wine Blackberry Reduction

SURF & TURF MEDALLIONS 50
Three 2oz Filet Medallions | Seared Scallop | Mini Crab Cake | Bleu Cheese | Mustard Red Wine Reduction

THE HARVEST BURGER 27
Smoked Gouda | Crispy Onions | Pear Chutney | Arugula | Tomato | Hand Cut Fries | Brioche Bun
Add: Bacon, Egg or Mushrooms 2

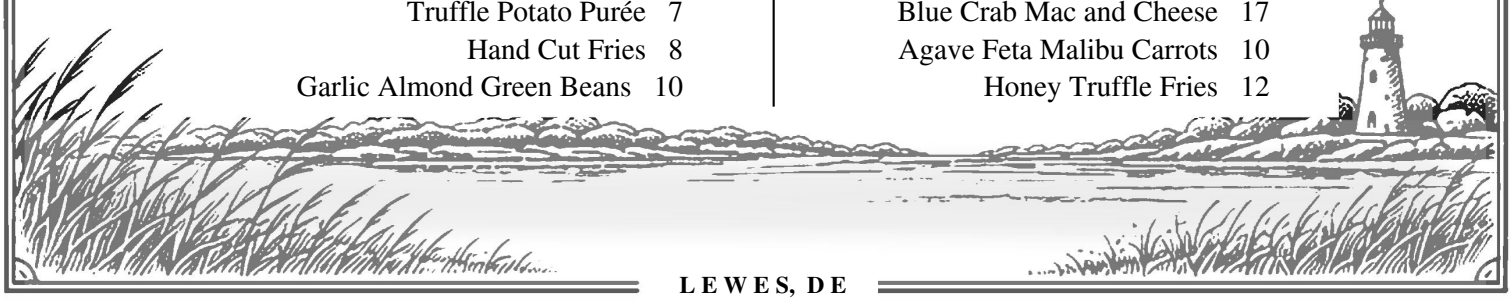
TIDE BOUILLABAISSE 39
Middle Neck Clams | Prince Edward Island Mussels | Shrimp | Scallops | Assorted Fish | Saffron Tomato Broth
Add: Crostinis 3, Pasta 5

GINGER BOURBON ROCKFISH 42
Bok Choy | Pistachios | Crispy Carrots | Ginger Bourbon Ponzu

HARVEST TIDE SIDES

Add to your meal

Crispy Balsamic Prosciutto Brussels 11
Truffle Potato Purée 7
Hand Cut Fries 8
Garlic Almond Green Beans 10
Lobster Risotto 20
Blue Crab Mac and Cheese 17
Agave Feta Malibu Carrots 10
Honey Truffle Fries 12



LEWES, DE