HARVEST TIDE
STEAKHOUSE

GOLDEN HOUR

COASTAL TAPAS

Crafted for sharing. Built for cocktails

SAN MARZANO MEATBALLS 12
Sundried Tomato Relish | Parmesan | Crostini

SPICY TUNA TACOS 13
Crispy Wonton | Cucumber | Ginger Ponzu | Guacamole | Seaweed Salad

FORAGED MUSHROOM FRITTI 8
HT Signature Breading | Chimichurri Aioli | Parmesan

LAMB LOLLIPOP 12
Chermoula Marinade | Potato Purée | Crispy Onions

STEAKHOUSE BITE 10
One 2oz Filet Medallion | Chimichurri | Shoestring Fries

GOLDEN CARROT CURLS 8
HT Signature Breading | Spiralized Carrots | Horseradish Cream

WINGS & RINGS 10
Crispy Onions | Agave Buffalo | Bleu Cheese Crumble

SMOTHERED STEAKHOUSE WEDGES 10
Béchamel | Mozzarella | Pickled Onions | Chives
Add: Chorizo 6 | Steak 8 | Blue Crab 10

CHERRY STONE CLAMS 10
Chorizo | Lemon Basil Cream | Crostini

THAI CURRY MUSSELS 9
Red Coconut Curry | Crostini

BLUE CRAB MAC 10
Lump Crab | Bechamel | Mozzarella

CHEF'S TAPAS TASTING 100

One of each. Designed for the table.



LEWES, DE

HARVEST TIDE
STEAKHOUSE

GOLDEN HOUR DINING

Early evening indulgence

STEAKHOUSE BURGER 20
Smoked Gouda | Mushrooms | Horseradish Cream | Arugula | Tomato | Brioche Bun | Hand Cut Fries

BLACKENED SCALLOPS 27
Pumpkin Risotto | Toasted Pepitas | Goat Cheese | Parmesan | Garlic Sage Oil

CRAB CAKE SANDWICH 25
Lump Crab Cake | Lettuce | Tomato | Creole Remoulade | Hand Cut Fries

GIRL DINNER 32
Modern Romaine Salad | Honey Truffle Fries | Espresso Martini

STEAK FRITES 27
8oz Top Sirloin Picanha | Chimichurri Pecorino Fries

BUTCHER'S CUT 68
14oz Dry-Aged Ribeye | Truffle Potato Purée
Choice of HT Old Fashioned or HT Manhattan

Enhance Your Steak:
Toppings 5 | Sauce 2 | Sauce Sampler 3
Crab Cake 15 | Blackened Scallops 15

SIGNATURE SIPS

$10 NEW AMSTERDAM MARTINIS

$7 Sun Cruiser Iced Tea
$7 Lucky One Blueberry Lemonade
$7 High Noon Black Cherry Seltzer

$22 SANGRIA PITCHER FOR 2
Choice of Red or White

ENJOY $2 OFF
All Wine By The Glass | Entire Cocktail Menu
Zero Proof | Draft Beer

LEWES, DE