



Tide to Table

RAW BAR

OYSTER SHOOTERS

Plank Standard *

\$8.00

1 raw oyster, bloody mary mix, titos, lemon & cajun rim. topped with horseradish & hot sauce

View From Above *

\$8.00

1 raw oyster, jalapeño vodka, lime, pineapple simple syrup, topped with jalapeño



OYSTERS

Virginia Chesapeake* \$ MKT
Top Shelf* \$ MKT

1 dozen or ½ dozen served with saltines, horseradish, mignonette & lemon wedges

STARTERS

Seasonal Chowder

\$ 7.00

ask your server for more details

Tropical Ceviche*

\$ 18.00

american red snapper & shrimp marinated in lime juice, topped with mango, avocado & red onion cilantro Blue Crab or Chicken Nacho \$ 18.00

pepper-jack fondue, tomato, pickled onion, jalapeño, green olive, sour cream

Charcuterie Board

\$ 24.00

chef's choice of artisan meats, cheeses & seasonal accompaniments

Grilled Salmon Salad

arugula, goat cheese, tomatoes, pickled onion & house vinaigrette

Buffalo Crab Dip

\$12.00

\$ 19.00

with toasted brioche points

Shrimp Cocktail

\$ 18.00

old bay, tartar sauce, cocktail sauce

ENTREES

Lobster Roll

\$ 26.00

Maine - chilled lobster with mayo & old bay Connecticut - warm with butter, lemon & old bay

Shrimp Po' Boy

\$ 18.00

sauteed togarashi shrimp with arugula, diced tomato, tartar sauce, & pickled onion. served with house-made chips

Tuna Tataki

\$ 18.00

\$6.00

sesame crusted tuna & sliced tatki-style, served over rice with pickled cucumber, avocado, ponzu drizzle & wasabi cream. topped with fried shallots

Choice of Side with Any Sandwich: Chips, Corn on the Cob or Cole Slaw

Poké Bowl*

\$ 18 00

marinated tuna, rice, cucumber, avocado, wasabi mayo, marinated mushrooms

Shrimp Burger

\$ 18.00

sautéed hand breaded patty on sourdough with arugula, tomato, purple onion & spicy old bay sauce

DESSERT

Seasonal Gelato

Please let us know of any allergies