

BUILD YOUR OWN SEAFOOD TOWER

Food in Season

PRINCE EDWARD ISLAND MUSSELS *

Lemongrass garlic butter | One dozen 15

CHINCOTEAGUE MIDDLE NECK CLAMS *

Lemongrass garlic butter | One dozen 16

CAROLINA SHRIMP *

Rabano picante cocktail sauce |
Half pound 15 - One pound 27

ALASKAN KING CRAB LEGS *

Lemongrass garlic butter |
Half pound 40 - One pound 75

COLD WATER LOBSTER TAIL *

Lemongrass garlic butter 20

OCEAN CITY MARYLAND SCALLOPS *

Lemongrass garlic butter |
Half dozen 30 - One dozen 65

SASHIMI *

Cucumber | Seaweed salad | Soy kikkoman mayo
King salmon 16 | Ahi tuna 19

STARTERS

Locally Sourced

THAI COCONUT BISQUE

Sunflower seeds | Wilted spinach | Chili oil 12

HARVEST CHEESE BOARD

Vampire Slayer Cheddar (PA farm)
Havilah Aged Gouda (NJ farm)
Tolman Blue Cheese (Oregon farm)
Strawberry mango confiture
Candied truffle honey pecans
Sundried tomato kalamata romesco
Rustic crostini’s 22

FARMHOUSE CHARCUTERIE BOARD

Vampire Slayer Cheddar (PA farm)
Havilah Aged Gouda (NJ farm)
Tolman Blue Cheese (Oregon farm)
Three months aged bresaola
Aged prosciutto
Strawberry mango confiture
Candied truffle honey pecans
Sundried tomato kalamata romesco
Rustic crostini’s 29

CHICKEN WINGS (6) 14 | (12) 18

Buffalo agave glaze |
Tolman Blue Cheese

CORIANDER BOSTON SEA SCALLOPS *

Bacon bits | Sweet potato purée |
Thai lemongrass ginger sauce 17

DRY-AGED BEEF MEATBALLS (6)

Watercress | Gruyere cheese | Crispy potato rounds |
Sundried tomato relish 16

FRITTI CALAMARI

Red mustard frisée | Fusion asian bourbon glaze | Gruyere 15

TIDAL DIP

Lobster meat | Blue crab meat | Sweet whole grain mustard |
Spinach | Capers | Artichoke | Rustic crostini’s 18

PEPPER CRUSTED AHI TUNA *

Crispy yuka | Pickled cucumber | Potatoes |
Yuzu-jalapeno guacamole | Chili oil 20

SEASONAL FARM SALADS

Simply Locally Grown

HYDROPONIC BOSTON

Sunflower seeds | Tomatoes | Bacon confit |
Rarebird ranch dressing 14

WILD BERRY SPINACH

Wild berries | Crunchy goat cheese |
Pecans | Balsamic raspberry vinaigrette 14

FRECKLE CAESAR *

Corn croquettes | Gruyere | Egg |
Anchovy lemongrass dressing 14

HYDROPONIC TUSCAN KALE

Blueberries | Peach | Almonds | Vampire slayer cheddar
White balsamic blueberries 14

ARTISAN PIZZA

DELUXE AGED PROSCIUTTO PIZZA

Basil | Tide chimichuri | Burrata | Roasted tomato | \$29

THE BUTCHER BLOCK DRY-AGED PIZZA

New York strip | Tolman blue cheese | Parmesan |
Balsamic sweet onions jam | Arugula | \$32

NEAPOLITAN-STYLE BURRATA PIZZA

Roasted tomato sauce | Basil | Kalamata olives | \$30

TIDE MEDITERRANEAN VEGGIE PIZZA

Mozzarella cheese | Tide chimichuri | Basil |
Oyster mushroom | Kalamata olive | arugula | \$27

DE PEAR CHORIZO RICOTTA PIZZA

Aged bresaola | Mozzarella cheese | Chili oil |
Basil | Arugula | \$28

BUILD YOUR OWN ARTISAN PIZZA

Our traditional artisan dough \$13

Choose your sauce :

Tide chimichuri \$5
Roasted tomato \$5
Garlic alfredo \$5

Choose your cheese :

Parmesan \$5
Burrata \$10
Mozzarella \$7

Choose your toppings :

Olive \$2

Chorizo \$3

Peach \$2

Mushroom \$3

Prosciutto \$5

Arugula \$2

Basil \$1

Bresaola \$5

Onions \$4

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.

CENTER CUT TOP SIRLOIN *

8oz | 39

DRY-AGED RIBEYE *

15 oz | 60

DRY-AGED NEW YORK STRIP *

15 oz | 50

PRIME FILET MIGNON *

8 oz | 55

Add A Sauce :

Veal Black Garlic Peppercorn 3 | Vino Foie Gras 3 |

Oyster Mushroom Pecorino 3 | Mustard Wine Balsamic Reduction 3

Add A Topping :

Sweet Onion Smoky Bacon Jam 8 | Blue Crab Oscar 16 | Tolman Blue Cheese 7 |

Truffle Crispy Leek 6 | Chimichurri Compound Butter 10

FISHERMANS CATCH-POULTRY-PORK

Summer Harvest

LAKE BILLY CHINOOK SALMON *

Spinach | Potato purée | Black rice |

Fennel orange balsamic sauce 32

MARYLAND BLUE CRAB CAKES

Farro | Wild mushrooms | Watercress | Sweet corn |

Creole spicy remoulade 45

TIDE BOUILLABAISSE

Hood Canal savory clams | Prince Edward Island mussels |

Carolina shrimp | Scallops | Assorted fish | Saffron tomato broth 38

CATELLI BROTHERS VEAL CHOP *

Crispy leek | Wild oyster mushroom | Basil cream risotto |

Balsamic veal veloute sauce 50

WILD NORTHERN EAST COAST HALIBUT *

Mediterranean couscous | Asparagus | Peas | Mushrooms |

Strawberry vinoburre-blanc 39

DRY-AGED BOLOGNESE RIGATONI

Dry-aged NY strip steak | Carrots | Onions | Potatoes |

Celery | Parmigiano-reggiano | Tomato broth 32

BLACK ANGUS BURGER *

Basil blue cheese | Bourbon tomato jam | Watercress |

Beefsteak tomato | Brioche bun | Hand cut fries 19

21 DAY DRY-AGED STEAK

MAC & CHEESE

Dry aged rib-eye | Green peas | Wild mushrooms |

Conchiglioni pasta | White fiscalini bechamel 32

TIDE MAC & CHEESE

Scallops | Blue crab meat | Shrimp | Green peas |

Conchiglioni pasta | Wild mushrooms |

White fiscalini bechamel 36

HARVEST TIDE SIDES

Add to your meal

HARVEST SIDES

Truffle potato purée 10

Green beans 10

Pecorino brussels sprouts 12

Seasonal vegetable 10

Honey truffle fries 10

Sea salt sweet potato fritti 10

Aged balsamic wild mushrooms 12

Blue crab mac & cheese 19

TIDE SIDES

Bay Blue crab cake 21

Cold water lobster tail 20

Lake Billy Chinook salmon 15

Carolina shrimp 14

Ocean City sea scallops 18

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) | Fiscaliini 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)