

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 | Asian Pear | Almonds | Vampire slayer cheddar | White balsamic blueberries | \$14

ADD ONS :

Bay Blue crab cake \$21 | Cold water lobster tail \$20 | Lake Billy Chinook salmon \$15
Carolina shrimp \$14 | Ocean City sea scallops \$18

ARTISAN PIZZA

DELUXE AGRED PROSCIUTTO

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

THE BUTCHER BLOCK DRY-AGED

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

NEAPOLITAN-STYLE BURRATA

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

TIDE MEDITERRANEAN VEGGIE

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

ASIAN PEAR CHORIZO RICOTTA

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	Mushroom \$3	Basil \$1
Chorizo \$3	Prosciutto \$5	Bresaola \$5
Peach \$2	Arugula \$2	Onions \$4

FISHERMANS CATCH-POULTRY

Summer Harvest

BLACK ANGUS BURGER

Basil blue cheese | Bourbon tomato jam | Watercress | Beefsteak tomato | Brioche bun | Hand cut fries | \$19

BLT CHICKEN SANDWICH

Mozzarella cheese | Bacon | Lettuce | Beefsteak tomato | Brioche bun | Hand cut fries | \$16

CRAB CAKE SANDWICH

Lettuce | Beefsteak tomato | Brioche bun | Creole spicy remoulade | Hand cut fries | \$22

LAKE BILLY CHINOOK SALMON BLT

Apple-wood smoked bacon | Sundried tomato romesco | Toasted wheat bread | \$19

HARVEST TIDE SIDES

Add to your meal

HARVEST SIDES

Truffle potato purée | \$10
Seasonal vegetable | \$10
Honey truffle fries | \$10

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) | Fiscali 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)