

BUILD YOUR OWN SEAFOOD TOWER

PRINCE EDWARD ISLAND MUSSELS

Lemongrass Garlic Butter | One Dozen 15

CHINCOTEAGUE MIDDLE NECK CLAMS

Lemongrass Garlic Butter | One Dozen 15

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 21

OCEAN CITY MARYLAND SCALLOPS

Lemongrass Garlic Butter |

Half Dozen 28 - One Dozen 51

SASHIMI

Cucumber | Seaweed Salad | Soy Kikkoman Mayo

King Salmon 16 | Ahi Tuna 18

BEGINNINGS

Hors D'oeuvres

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 28

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 35

CREAMY CAULIFLOWER MOROCCAN LENTIL SOUP

Bacon Bites | Thai Chili Oil 12

CHICKEN WINGS (6) 15 | (12) 19

Buffalo Agave Glaze | Tolman Blue Cheese

CORIANDER BOSTON SEA SCALLOPS

Bacon Bits | Sweet Potato Purée | Thai Lemongrass Ginger Sauce 19

AGED PROSCIUTTO BURRATA

Sundried Tomato Hummus | Chimichurri Pesto | Rustic Crostini 19

DRY-AGED BEEF MEATBALLS (6)

Watercress | Gruyere Cheese | Crispy Potato Rounds | Sundried Tomato Relish 14

PEPPER CRUSTED AHI TUNA

Crispy Yuka | Pickled Cucumber | Potatoes | Yuzu-jalapeno Guacamole | Chili Oil 22

FRITTI CALAMARI

Red Mustard Frisée | Fusion Asian Bourbon Glaze | Gruyere 16

TIDAL DIP

Lobster Meat | Blue Crab Meat | Sweet Whole Grain Mustard | Spinach |

Capers | Artichoke | Rustic Crostini's 19

DRY-AGED NEW YORK STRIP SHAWARMA

Basil Yogurt | Cucumber | Heirloom Tomatoes | Flatbread Toast 22

SEASONAL FARM SALADS

Simply Locally Grown

HYDROPONIC BOSTON

Sunflower Seeds | Tomatoes | Bacon Confit |

Rarebird Ranch Dressing 15

WILD BERRY SPINACH

Wild Berries | Crunchy Goat Cheese |

Pecans | Balsamic Raspberry Vinaigrette 15

FRECKLE CAESAR

Corn Croquettes | Gruyere | Egg |

Anchovy Lemongrass Dressing 15

CURLING REDBOR KALE

Asian Peach | Walnut | Pomegranate |

White Balsamic Blueberries Vinaigrette \$15

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 | 37

VEAL CHOP

16 oz | 48

PRIME FILET MIGNON

8 oz | 55

DRY-AGED NEW YORK STRIP

14 oz | 47

DRY-AGED RIBEYE

14 oz | 50

Add A Sauce :

Veal Black Garlic Peppercorn 4 | Vino Foie Gras 4 | Oyster Mushroom Pecorino 4 | Mustard Wine Balsamic Reduction 4

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

COHO SILVER SALMON

Curling Redbor Kale | Chinese Black Rice |
Sun-dried Tomato Mustard Cream Sauce 35

MARYLAND BLUE CRAB CAKES

Farro | Oyster Mushrooms | Watercress | Sweet Corn |
Creole Spicy Remoulade 45

TIDE BOUILLABAISSSE

Hood Canal Savory Clams | Prince Edward Island Mussels |
Carolina Shrimp | Scallops | Assorted Fish | Saffron Tomato Broth 37

CATELLI BROTHERS PORK CHOP

Crispy Leek | Wild Oyster Mushroom | Basil Cream Risotto |
Balsamic Pork Veloute Sauce 45

ATLANTIC BLACK SEA BASS

Lentil | Peas | Asparagus | Spinach | Shallot VINO Beurre-blanc 38

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 22

CRAB CAKE SANDWICH

Lettuce | Beefsteak Tomato | Brioche Bun |
Creole Spicy Remoulade | Hand Cut Fries 25

TIDE MAC & CHEESE

Scallops | Blue Crab Meat | Shrimp | Green Peas |
Conchiglioni Pasta | Wild Mushrooms |
White Fiscalini Bechamel 35

FREE RANGE PERUVIAN CHICKEN

Wild Rice | Green Beans | Togarashi Whiskey Sauce 32

VEGAN WILD CONCHIGLIONI

Green Peas | Wild Mushrooms | Corn | Watercress |
Heirloom Tomatoes | Thai Coconut Basil Sauce 25

HARVEST TIDE SIDES

Add to your meal

HARVEST SIDES

Truffle Potato Purée 7
Green Beans 9
Pecorino Brussels Sprouts 10
Seasonal Vegetable 10
Honey Truffle Fries 8
Sea Salt Sweet Potato Fritti 7
Aged Balsamic Wild Mushrooms 12
Blue Crab Mac & Cheese 17

TIDE SIDES

Bay Blue Crab Cake 18
Cold Water Lobster Tail 21
Coho Silver Salmon 15
Carolina Shrimp 14
Ocean City Sea Scallops 17

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) | Fiscalini 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)