

# HARVEST TIDE

— BETHANY BEACH, DE —

DRY-AGED STEAKS, SEAFOOD AND EVENT VENUE

## PRIME TIME HAPPY HOUR

7 Days a Week 3-5 PM

Bar area & Outdoor patio

### TAPAS STYLE

#### BLUE CRAB MAC & CHEESE

Fiscalini bechamel | Gruyere cheese 9

#### DRY-AGED BEEF MEATBALLS

Horseradish cream | Fusion Asian bourbon sauce | 10

#### BLUE CRAB CROQUETTE

Creole spicy remoulade | Chili oil | 10

### TIDE TACO

Choose your protein:

Fried shrimp | Seared cod fish | Dry-aged steak

Served on flour tortilla with

Crunchy avocado | Jalapeño slaw | Honey chipotle avocado mayo 5

#### STICKY BUFFALO AGAVE WINGS

Tolman blue cheese sauce (6) 10 | (12) 14

### ON THE TOAST TRIO

Scallop | Tomato jam | Dry-aged burger with blue cheese |

Crab cake with remoulade 13

#### BAKED CHEESESTEAK TOTS

Dry-aged steak | Corn | Jalapeños | Heirloom tomatoes |

Bechamel | Asian bourbon sauce 13

### NACHO SKILLET

Tomato | Jalapeños | Corn | Pickled Onions | Bechamel | Mozzarella 12

Add: Chorizo 6 | Dry-Aged steak 10 | Blue crab 12

### PAN-SEARED SCALLOPS

Chorizo | Corn | Spinach Wilted | Sun-dried tomato hummus | 10

### CHIMICHURRI SHRIMP

Corn salsa | Chorizo | Honey chipotle sauce | 12

### DRY-AGED STEAK SPRING ROLL

Carrots | Cabbage | Sweet Thai chili vinaigrette | 10

### SALSA DE MOLCAJETE

Tomato | Garlic | Lime | Cilantro | Red onions | Corn tortilla chips | 9

### CRAFT COCKTAILS 10

#### MOODY BLUES

Drumshambo Gin | Lemon | Blueberry basil syrup | Prosecco

#### SMOKIN CHERRY

Bib & Tucker | Orange | Amaro | Cherry Sage Simple

#### PART TIME LOVER

Blanco Tequila | Aperol | St. Germain | Lemon Juice | Orange Bitters

### PITCHERS 55

#### SANGRIA

### WINES BY THE GLASS \$2 OFF

#### ELY CHARDONNAY

#### MAGGIO PINOT GRIGIO

#### CARMEL ROAD CABERNET

#### SILVERSTONE MERLOT

### DRAFTS \$2 OFF

Ask your server  
for our rotating list!

### BOTTLES \$2 OFF

All Bottled Beers  
Domestic & Import

Live music

Every friday & saturday 5-8 pm

Coming soon sunday 5-8 pm