

SHARE

CRAB COCONUT THAI BISQUE

Crab Meat | Chive | Pumpkin Seeds \$13

SESAME SAKU BLUEFIN TUNA

Red Chile | Seaweed Salad
Spicy Yuzu Dressing \$18

HOKKAIDO SCALLOPS

Crispy Leeks | Citrus Fennel Slaw
Passion Fruit Dressing \$20

OCTOPUS CEVICHE

Jalapeno | Red Onion | Cilantro
Lime | Fried Plantain Chips \$19

CRISPY GREEN TOMATO

Shrimp | Louisiana Remoulade Sauce | Panko \$13

CRISPY CALAMARI

Parmesan Cheese | Chimichurri Aioli
Blackened Seasoning \$15

ROASTED CHICKEN WINGS

Buffalo Sauce | Blue Cheese | Celery | Carrots \$16

TIDE CRAB DIP

Cream Cheese | Capers | Old Bay
Mayo | Mozzarella Cheese \$16

EAST COAST COCKTAIL

Shrimp | Jumbo Lump Crab | Rabano Cocktail \$21

RAW BAR AND STEAMER

OYSTERS

Daily Selection (6) \$17 | (12) \$29
Served with Shallot Mignonette | Cocktail

PEI MUSSELS

Chimichurri Sauce
Toasted Bread \$10

CHERRY STONE CLAMS

Garlic White Wine Clam Sauce
Toasted Bread \$12

SEASONAL FARM SALADS

STEAKHOUSE CLASSIC

Iceberg | Heirloom Tomatoes | Tolman Bleu
Red Onion | Crispy Bacon | Bleu Cheese Dressing \$16

RED SWEET CAESAR

Egg | Parmesan Cheese | Croutons
Anchovy Dressing \$15

SAVOY BABY SPINACH

Blue Cheese | Gooseberries | Candystripe Beets
Strawberries | Walnuts | Lime Gooseberry Vinaigrette \$15

Add : Salmon \$16 | Shrimp (6) \$14
Chicken Breast \$12 | Scallops (4) \$21 | Filet (8oz) \$35

HARVEST TIDE BUTCHER BLOCK

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.

**12 OZ TOP SIRLOIN
COULOTTE PICAÑA \$50**

**16 OZ NEW YORK
STRIP \$59**

16 OZ RIB EYE \$69

10 OZ FILET MIGNON \$62

**29 OZ BONE IN
DELMONICO \$100**

ADD SAUCE \$5

Mustard Red Wine Balsamic Reduction

Green Peppercorns Au Poivre

Wild Mushroom Pecorino

MAKE IT A SURF AND TURF \$20

Seared Scallops (4)

Crab Cake

Blackened Shrimp (6)

ADD TOPPING \$5

Chimichurri Compound Butter

Caramelized Onions

Crispy Onions

Wild Mushrooms

Tolman Blue Cheese

FARM TO SEA

TIDE SEAFOOD BOUILLABAISSE

Cherry Stone Clams | Pei Mussels | Shrimp
Assorted Fish | Saffron Tomato Sauce \$39

FILET MEDALLION TRIO

Three 2 oz Filet | Crab Cake | Blue Cheese
Scallop | Red Wine Reduction \$49

BERKSHIRE BONE IN PORK CHOP

Chimichurri Compound Butter | Mustard Red Wine
Farro | Green Beans | Crispy Shoestring Potatoes \$47

PAN SEARED SALMON

Tri Color Quinoa | Carrot | Green Beans
Lime | Cream Lobster | Chimichurri \$39

HOKKAIDO SCALLOPS

6 Scallops | Wild Mushroom Pecorino Risotto
Carrots | Wilted Spinach \$45

ANGUS COWBOY BURGER

Gouda Cheese | Caramelized Onions | Bacon
Egg Sunny Side Up | Tomato | Lettuce
Shoestring Fries | Brioche Bun \$26

PAPPARDELLE SEAFOOD PASTA

Tomato | Spinach | Crab Meat | Scallops
Shrimp | Garlic White Wine Clam & Caper Sauce \$38

TABLE

CRAB MAC & CHEESE \$17

HONEY TRUFFLE SHOESTRING FRIES \$8

TRUFFLE POTATOES PUREE \$7

FARRO GARLIC GREEN BEANS \$10

SEASONAL VEGETABLES \$10

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)

HARVEST TIDE
— BETHANY BEACH, DE —
DRY-AGED STEAKS, SEAFOOD AND EVENT VENUE