

HARVEST TIDE

STEAKHOUSE, SEAFOOD AND RAW BAR

BEGIN

SEAFOOD COCONUT SOUP* \$15
SCALLOPS | SHRIMP | CRAB MEAT | BACON

HERB DINNER ROLLS \$10
SERVED WITH HONEY BUTTER

RAW OYSTERS
DAILY SELECTION * (6) \$19 (12) 32
SERVED WITH SHALLOT MIGNONETTE & COCKTAIL

SEARED SCALLOPS 1/2 DOZEN \$22 DOZEN \$44

ROASTED GARLIC SHRIMP*(6) \$15 (12) \$30
½ LB. OLD BAY SEASONING

CHERRYSTONE MIDDLENECK CLAMS (12) \$15
CHORIZO WHITE WINE CREAM SAUCE

CATALAN MUSSELS* (12) \$13
ALMOND PICADA | GARLIC OIL

SEAFOOD TOWER \$65
½ LB STEAMED SHRIMP ½ DOZ CLAMS
½ DOZ MUSSELS | ½ DOZ SEARED SCALLOPS
ADD:
LOBSTER TAIL \$27 | CRAB CAKE \$22

BAKED OYSTER ROCKEFELLER \$19
(4) SPINACH | PANKO | PARMESAN CHEESE
HOLLANDAISE SAUCE

FARMHOUSE CHARCUTERIE BOARD \$35
VAMPIRE SLAYER CHEDDAR (PA) | SMOKED GOUDA | TOLMAN
BLUE | GENOA SALAMI | AGED PROSCIUTTO | TRUFFLE HONEY
JAM | MARINATED OLIVES | CRUSTINI

ROASTED CHICKEN WINGS* \$16
BUFFALO | PICKLED VEGETABLES
BLUE CHEESE ANCHOVY DRESSING

SESAME CRUSTED AHI TUNA \$22
CUCUMBER | AVOCADO | WASABI
SOY MAYO SAUCE

TIDAL DIP \$16
SPINACH | ARTICHOKE | PARMESAN CHEESE
ADD: SHRIMP OR CRAB FOR \$4

CRISPY CALAMARI \$15
PARMESAN CHEESE | RED SWEET PEPPERS
HOUSEMADE MARINARA BASIL SAUCE

SALADS

BABY SPINACH * \$15
BLU CHEESE | WALNUTS | STRAWBERRIES | BLUEBERRIES
STRAWBERRY FENNEL BALSAMIC

ROMAINE CAESAR* \$15
RADISH | PARMESAN CHEESE | LEMON ANCHOVY
DRESSING | GARLIC CROUTONS

SPRING MIX PILLOW SALAD * \$15
RED AND GOLDEN BEETS | GOAT CHEESE | ASAIN
PEARS | PECANS | HONEY DIJON BALSAMIC

ADD: CHICKEN \$12 | SHRIMP \$14 | SALMON \$16
SCALLOPS \$21 | NEW YORK STRIP \$23

BUTCHER BLOCK

DAY DRY AGED 21+ DAYS USDA PRIME STEAKS
IN OUR HUMIDITY - CONTROLLED MEAT LOCKER
ALL OF OUR STEAKS ARE SEASONED WITH SEA SALT
PAIRED WITH TRUFFLE POTATO PUREE

16 oz NEW YORK STRIP \$55
8 oz FILET MIGNON \$58
16 oz RIB EYE \$68

ADD A SAUCE: \$4
BLACK GARLIC PEPPERCORN | WILD MUSHROOM
PICORINO
ADD: TOPPINGS \$5
WILD MUSHROOMS | CARAMELIZED ONIONS
TOLMAN BLUE CHEESE

SURF & TURF:
SHRIMP \$14 | CRAB CAKE \$22 | SCALLOPS \$18
LOBSTER TAIL \$27

CHEF SELECTIONS

KOBE BEEF WAYGU BURGER \$21
SUNNY SIDE UP EGG | SWEET CARAMELIZED ONIONS
WHIPPED FETA | TOMATO | BRIOCHE BUN
HAND CUT FRIES

WILD ATLANTIC SALMON* \$36
BLACK RICE | SPINACH | ASPARAGUS | OYSTER
MUSHROOM PICORINO SAUCE

NEW ORLEANS STYLE GUMBO* \$27
SHRIMP | ANDOUILLE SAUSAGE | WHITE RICE
GUMBO SAUCE

PACIFIC RED SNAPPER \$45
WILD RICE | SPINACH | OYSTER MUSHROOMS
THAI CURRY BISQUE

SEAFOOD MAC & CHEESE \$42
SHRIMP | SCALLOPS | BE’CHAMEL SAUCE | CRAB MEAT
PARMESAN PANKO

CIOPPINO SEAFOOD STEW* \$40
CLAMS | MUSSELS | SCALLOPS | SHRIMP | FISH | FENNEL
SAFFRON BROTH

SEAFOOD SPAGHETTI \$35
SCALLOPS | SHRIMP | SPINACH | PARMESAN CHEESE
SUN-DRIED TOMATO CREAM SAUCE

SHARE

CRAB MAC & CHEESE \$17
HAND CUT FRIES* \$7
CREAMY MUSHROOM RISOTTO* \$10
PARMESAN BRUSSELS SPROUTS* \$10
SEASONAL VEGETABLES* \$10
TRUFFLE POTATO PUREE* \$7

*Indicates Gluten Free Items

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.