

HARVEST TIDE

STEAKHOUSE, SEAFOOD AND RAW BAR

STARTERS

SEAFOOD COCONUT SOUP* \$15

SCALLOPS | SHRIMP | CRAB MEAT | BACON

HERB DINNER ROLLS \$10

SERVED WITH AGAVE HONEY BUTTER

RAW BAR SELECTIONS

DAILY OYSTER SELECTION * (6) \$19 * (12) \$32

SERVED WITH SHALLOT MIGNONETTE
COCKTAIL SAUCE & LEMON

CHERRYSTONE MIDDLENECK CLAMS (12) \$15

CHORIZO WHITE WINE CREAM SAUCE

ROASTED GARLIC SHRIMP* (6) \$15 (12) \$30

OLD BAY LEMON OIL SEASONING

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 SMOKED GOUDA | TOLMAN BLUE
GENOA SALAMI | AGED PROSCIUTTO TRUFFLE HONEY | FIG
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

SUMMER SALADS

BABY MALABAR \$15

GOAT CHEESE | WALNUTS | STRAWBERRIES
BLACKBERRIES | STRAWBERRY FENNEL BALSAMIC

ROMAINE CAESAR* \$15

RADISH | PARMESAN CHEESE | LEMON ANCHOVY
DRESSING | GARLIC TOAST

SPRING MIX SWEET PILLOW* \$15

BLUE CHEESE | PEARS | PECANS | PEARS
HONEY DIJON BALSAMIC

ADD: CHICKEN \$12 | SHRIMP \$14 | SALMON \$16
SCALLOPS \$18 | 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 | LEMON CREAM
SAUCE

NEW ORLEANS STYLE GUMBO* \$27

SHRIMP | ANDOUILLE SAUSAGE | WHITE RICE | GUMBO
SAUCE

NORTH ATLANTIC HALIBUT* \$45

WILD RICE | SPINACH | OYSTER MUSHROOMS
WHITE WINE PASSION FRUIT SAUCE

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.