

# HARVEST TIDE

— BETHANY BEACH, DE —

## HAPPY HOUR

4-6 PM DAILY AT THE BAR AND PATIO

### Snacks

#### Raw Oysters \$2 Chef's Choice

#### Sesame Crusted Ahi Tuna \$14

Cucumber | Avocado | Wasabi | Soy Mayo

#### Scallop Risotto \$10

Bacon Bits | Mushrooms | Creamy Parmesan Risotto

#### Baked Oysters \$10

(3) Oysters | Tidal Dip | Parmesan Cheese

#### Seafood Potluck \$17

Shrimp | Clams | Mussels | Oysters  
Corn | PeeWee Potatoes

#### Sweet Corn Hush Puppies \$7

Spicy Remoulade

#### Blue Crab Deviled Eggs. \$3

Blue Crab | Bacon | Chipotle Mayo

#### Garlic Shrimp \$11

1/2lb | Old Bay Lemon Parsely Sauce

#### Popcorn Scallops \$10

Red Curry Aioli

#### Roasted Chicken Wings \$12

(6) Buffalo Orange Sauce | Pickled Vegetables  
Blue Cheese

#### EARLY BIRD SPECIALS!!

##### STEAK & FRIES \$28

6oz Filet | Chimichurri Fries | Parmesan Cheese

##### FISH & CHIPS \$19

6 oz Cod | Chimichurri Fries | Parmesan Cheese

##### SEAFOOD PAELLA \$22

Chorizo | Shrimp | Scallops | Rice  
Tomato Saffron Broth

## DRINKS

#### Purple Rain

Aged Rum | Berry Puree | Lime | Ginger Beer

#### GIN BLOSSOMS

Gin | Aperol | Lemon | Spiced Honey

#### TURN IT ON AGAIN

Libelula Reposado | Liquor 43 | Espresso

#### BLUSHING BASIL

Vodka | Basil Simple | Strawberry Puree | Prosecco

#### \$2 OFF ALL BEER

#### DRAFTS & BOTTLES

#### \$2 OFF HOUSE WINES

CHARDONNAY | PINOT GRIGIO | MERLOT  
CABERNET | SANGRIA

## Non-Alcoholic

ASK YOUR SERVER FOR A CRAFT MOCKTAIL

COKE PRODUCTS | PANNA | PELLIGRINO | COFFEE  
FRESH BREW ICED TEA

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