

TIDES RESTAURANT DINNER MENU

We strive to use local products whenever possible

APPETIZERS

Drunken Shrimp 8.5	Fried Calamari & Tomato Sauce 9
Jumbo Shrimp Cocktail 7.5	Chef's Clams Preparation 10
Artisanal Cheeses 13.5	Spicy Buffalo Fish Bites 10
Chilled Seared Rare Ahi Tuna 10	Sautéed Escargot 10
Chevre & Veggie Portabellini 11	Tides Specialty Quesadillas 13
Chef's Daily Pizza 9	Crab Dip w/ Baguettes 10

SOUPS

Soup of the Day cup 4, bowl 6	Cream of Crab cup 4, bowl 6
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SALADS (INCLUDED WITH ENTRÉE)

Caesar romaine hearts -parmesan homemade garlic croutons 5	Organic Spring Mix blended greens - cherry tomatoes red onion - shredded parmesan 5
Flat Leaf Spinach diced egg -bacon - cherry tomatoes - shredded parmesan 5	B.L.T. iceberg lettuce - cherry tomatoes bacon - gorgonzola cheese crumbles 5

DRESSING CHOICES

Roasted Garlic Balsamic Vinaigrette - Raspberry Vinaigrette
Honey Mustard - Buttermilk Ranch - Caesar - Cusabi - Bleu Cheese
18% gratuity will be added to all parties for groups of 7 or more

DINNER ENTRÉE'S
FEBRUARY & MARCH



8 oz Sirloin Filet 18
shrimp scampi + 6
4 oz crab cake + 8

Atlantic Salmon & Crab Scampi
lemon caper butter
white wine sauce 24

Chicken Chesapeake

sherry cream sauce – lump crab
tomatoes 24

Chicken Choices

marsala – parmesan – picatta
each choice served with pasta 18

Twin Jumbo Lump Crab Cakes

cajun rémoulade 25

Grilled Stuffed Pork Chop

apples – caramelized onions
brown sugar glaze 25

Half of a Roasted Duckling

port wine cherry reduction 24

Seared Sea Scallops

lemon gastrique 26

Rack of New Zealand Lamb

blueberry - mint – sage 25

Aged Choice New York Strip

chimichurri – herb citrus 24

Pasta Primavera

Veggies – pesto &
tomato cream sauce 18
add shrimp +6 add chicken +4



Seared 8oz Filet Mignon

bacon wrapped
mushroom demi glace 27
add bleu cheese crust +3

Add 6 Shrimp Scampi

to any entrée 6

Add Seared Sea Scallops

to any entrée 8

Twin Lobster Tails Available upon Requests (ask your server)

Exciting new menu items



Certified Angus Beef

Gift Certificates No Expiration

Office Meeting Catering

Private Parties

We use recycled paper

All menu items are based on availability

18% gratuity will be added for all groups of 7 or more