

TIDES RESTAURANT DINNER MENU

We strive to use local products whenever possible

APPETIZERS

BBQ Bacon Shrimp 8.5	Fried Calamari & Tomato Sauce 9
Spiced Shrimp Cocktail 7.5	Cheese & Veggie Stuffed Pepper 9
Artisanal Cheeses 13.5	Spicy Buffalo Fish Bites 10
Chilled Seared Rare Ahi Tuna 10	Sautéed Escargot 10
Crab Dip w/ Baguettes 10	Tides Specialty Quesadillas 13
Chef's Daily Pizza 9	Spinach & Chicken Dip 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)

Local Farm Salad (add 1.5 with entrée)

Caesar romaine hearts -parmesan homemade garlic croutons 5	Maryland Farm Salad ask your server about our featured local creation 6.5
Flat Leaf Spinach diced egg -bacon - cherry tomatoes - shredded parmesan 5	Organic Spring Mix blended greens - cherry tomatoes red onion - shredded parmesan 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
AUGUST

Macadamia Crusted Grouper
sweet chili sauce 16

Atlantic Salmon & Shrimp
pineapple bbq 24

Chicken Chesapeake
sherry cream sauce – lump crab
tomatoes 24



**Sirloin Filet Stuffed with
Mushroom Duxelles** 18
bbq shrimp + 6 or crab cake+ 8

Top Round Veal Saltimbocca
ham – demi glace - parmesan 24

Twin Jumbo Lump Crab Cakes
cajun rémoulade 25



Slow Roasted Prime Rib
12oz Queen cut 24
16 oz King cut 27

Rainbow Trout
crab scampi stuffed
lemon - wine butter sauce 23

Baked Flounder
tropical fruit chutney 21

Chicken Choices
marsala – alfredo – primavera
each choice served with pasta 18

Rack of New Zealand Lamb
port wine – rosemary
local blackberry sauce 25



**Bleu Cheese Crusted Choice
Filet Mignon**
potato risotto 32

Add 6 Pineapple BBQ Shrimp
to any entrée 6

Add Seared Sea Scallops
to any entrée 8

Twin Lobster Tails - available upon requests - ask your server
Vegetarian Option Available
brought back by popular demand – exciting new menu ideas



Certified Angus Beef

Gift Certificates No Expiration
Office Meeting Catering

Private Parties
We use recycled paper

All menu items are based on availability
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