

Tides Signature Appetizers

- Artisanal Cheese Plate 12
Crab Dip *with spiced pita* 11
Calamari *with marinara* 9
Escargot *with lemon garlic butter & pita* 10
Barbecue Bacon Wrapped Shrimp 13
Seared Ahi-Tuna *with ponzu* 10
Daily Pizza or Quesadilla 11

Chef's Palate Starters

- Seared Ahi-Tuna Stacker *with avocado & siracha aioli* 12
Beef Tenderloin Trio 12
Seared Scallops *with spinach & mushrooms* 12

Spoons

- Cream of Crab *with sherry* 5, 7
Soup of the Day 4, 6

Greens

- Classic Caesar 5
shaved parmesan & garlic herb croutons
Spring Mix 5
tomato, onion, & parmesan
Flat Leaf Spinach 5
tomato, smoked bacon, & egg
BLT 5
romaine, smoked bacon, tomato, & gorgonzola

— Entrées —

- Sirloin *with fried onions & port wine reduction* 24
Spiced Grilled Salmon *with tomato & orange chutney* 22
Chicken Carbonara *over fettucine* 20
Fruti Di Mare *sautéed seafood over fettuccine with white zinfandel & marinara* 28
Filet Mignon *with bleu cheese crust* 30
Duck Confit *with cherry & port wine reduction* 25
Crispy Tuna *with ginger-soy cream sauce* 24
Chicken Chesapeake *with sherry, tomatoes, & crab cream sauce* 22
Maryland Crab Cakes *with cajun remoulade* 25
Peppercorn Filet & Scallop *with port-wine reduction* 26
Grouper Meunière *with creamy lemon & crab sauce* 21
Pork Tenderloin *with apple, bacon, & brandy cream sauce* 20
New York Strip *with herb infused compound butter* 28
Macadamia & Coconut Crusted Mahi-Mahi *with mango sauce* 24

— Desserts —

- Bananas Foster 6
Vanilla Crème Brûlée 6
Chocolate Fudge *a la mode* 6
White Chocolate & Raspberry Cheesecake 6
Chocolate Torte *with raspberry sauce* 6
Red Velvet Cake for Two 8

18% gratuity added for parties of 7 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness