

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

— *Salad Entrées* —

- Macadamia & Coconut Shrimp *on field greens with avocado, red pepper, & tomato* 13
Poached Pear *on spinach with macadamia nuts & chevre cheese* 10
Tuscan Chicken Caesar *with shaved parmesan & croutons* 11
Pulled Duck Confit *on field greens with spiced pear chutney & honey walnuts* 14

— *Entrées* —

- Spiced Grilled Salmon *with tomato & orange chutney* 13
Seared Tuna Sandwich *with avocado salsa & wasabi aioli* 12
Chicken Chesapeake *with sherry, tomatoes, & crab cream sauce* 14
Crab Cake Sandwich *with cajun remoulade* 13
Tortilla Turkey Spiral *with herb cheese spread, spinach, & red pepper* 10
Blackened Grouper *with avocado crème fraiche* 14
Tides Angus Burger *with bacon, caramelized onions, & cheddar* 11
Caribbean Chicken *with tropical glaze & pineapple-orange coulis* 13
Pork Tenderloin *with apple, bacon, & brandy cream sauce* 13
Tuscan Chicken Club *with smoked bacon, fresh mozzarella, & sundried tomato aioli* 10

— *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