

Crisp Calamari auick fried light and crispy, served with Saigon sauce... 9.50

Steamed Clams 1 lb. Manilas steamed in Black Butte Porter with bacon and garlic... 1250

Pacific Oysters choose pan fried or panko fried. half dozen... 8.50 dozen... 13-

Dungeness Crab Cakes pan fried golden and served with spicy pickled vegetables... 13.50

Seahawk Bread baquette toasted with smoked salmon, cream cheese, havarti, shrimp and onion

full order... half order...

50ups, Salads

House Salad with Shrimp organic spring greens, curried almonds,

bowl 6-

dried cranberries and white balsamic dressing... 5-

House Soups cup... 5-

Clam Chawder

Spinach Oyster Bisque

Manhattan Shrimp

Smoked Salmon Chowder

Vegetarian Black Bean

Soup, Salad and Garlic Bread choice of Llouse Soup bowl 11-

Seafood Salads our version of the classic Louie served with garlic bread

Crab... 1/2 size... 15-5hrimp... 13-1/2 size... 10-Combo 16-1/2 size... 13-

> We accept Visa, MasterCard, Discover and American Express Shared plate charge is 2.50

> > (541) 765-2995

check us out at....

Tidal Raves.com

Innovations and Specialties

includes choice of Llouse soup or salad w/ shrimp

Entrees are also available a la carte for 2.50 less

Coconut Crusted Wild Shrimp (4) steamed rice, Asian slaw and ginger-orange sauce... 12.50

Pacific Snapper Cajun or pan fried, served atop a smoked salmon-potato cake with shrimp salsa... 13-

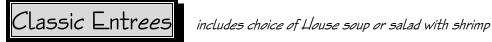
Red Curry BBQ'd Shrimp (6) wild and spicy, served on a crispy coconut risotto cake with stir fried vegetables... 14-

Grilled Wild Salmon* on roasted fingerling potatoes, topped with shrimp salsa... 16.50

Pasta Rave linguine tossed with clams, crab. shrimp and fin fish.

Please choose one: marinara, alfredo, pesto or creamy pesto sauce... 14.50

Dungeness Crab Casserole baked with penne pasta, white wine sauce, fresh basil, sweet red pepper and white cheddar... 17-



Entrees are also available a la carte for 250 less

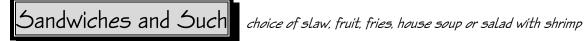
Dungeness Crab Cakes pan fried golden brown, served with pilaf... 17-

Razor Clam Steaks dusted in panko and pan fried. Served with fries... 15-

Pacific Oysters pan fried or deep fried in panko. Served with fries... 14-

Large Wild Shrimp (6) garlic sautéed with pilaf or beer battered with fries... 14-

Mixed Platter beer battered shrimp, mahi mahi and panko breaded oysters served with slaw and fries... 16- (available garlic sautéed with pilaf)



House Smoked Pork Loin hickory smoked and sliced thin with grilled fresh pineapple, chipotle bbg sauce and a house baked rosemary bun... 9-

Snapper Po' Boy cornmeal fried filet on a toasted baquette with coleslaw, and sliced tomato ... 9.50 Grilled Chicken Caprese tender breast topped with fresh mozzarella, fresh basil and quick-fried

tomato slices. Served with balsamic reduction drizzle on a house baked rosemary bun... 9.50

Cajun Salmon * bronzed wild salmon fillet on our fresh baked bun layered with Haitian pickled cabbage and cool cilantro-lime sauce... 13.-

Please see the back of the menu for more options!



One Course Meals..... or add Llouse soup or salad with shrimp for 2.50

Classic Greek Salad fresh cucumber, grape tomatoes, Kalamata olives, feta and greens... 8.50 with grilled chicken breast... 12.50 topped with crisp fried calamari... 12.50

Grilled Eggplant and Polenta (meatless) marinara, kalamata sauce and shaved parmesan... 8.50

Flat Iron Steak* and Grilled Romaine choice of Caesar or Oregon Bleu vinaigrette ... 13substitute wild salmon*... 14-

Green Curry flavorful, spicy curry with coconut milk, vegetables, Pacific rockfish and large shrimp.

Served with steamed peanut rice... 12.50

Chilled Udon Salad with Seared Sea Scallops sesame crusted scallops and udon noodles tossed with pickled vegetables and scallions in a spicy peanut dressing... 13.50

Fish Tacos grilled mahi mahi with corn tortillas, cilantro dressed cabbage, roasted pepper rice, pico de gallo and black beans (available spicy fried) ... 13-

Cioppino (sha-peen-o) Italian-American fish stew brimming with clams, large shrimp, crab and fresh fish in a tomato-herb broth... 13.50

Fish and "Chips" mahi mahi in crisp beer batter served with house made slaw (available grilled) two pieces ... 13- four pieces ... 18-

Large Wild Shrimp (5) garlic sautéed with pilaf and vegetables or beer battered with fries and slaw... 11.50

Vegetable 5tir fry (meatless) baby bok choy, udon noodles and mushrooms in ginger soy sauce...8.50 topped with grilled wild salmon* skewers... 13.50



Stewart's Root Beer250Big Mountain LlazeInut Press4-with shortbreadsStewart's Orange and Cream Ale250Allann Brothers Coffee250 w/refillsSan Pelligrino Sparkling Water 1/2 ltr.250Fresh Brewed Tea (hot or iced)250 w/refillsApple Juice (160z)250Lemonade250 w/refillsMilk 2% (16 oz)250Fountain Sodas250 w/refills

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



Tidal Raves strictly adheres to the sustainability guidelines of the Monterey Bay Aquarium Seafood Watch Program



Thank you for joining us for lunch!