

Starters

- Crisp Calamari** quick fried light and crispy, served with Saigon sauce... 9.50
Steamed Clams 1 lb. Manilas steamed in Black Butte Porter with bacon and garlic... 12.50
Pacific Oysters choose pan fried or panko fried. half dozen... 9- dozen... 14-
Dungeness Crab Cakes pan fried golden and served with **spicy** pickled vegetables... 13.50
Seahawk Bread baguette toasted with smoked salmon, cream cheese, havarti, shrimp and onion
full order... 13- half order... 8.50

Soups, Salads

- House Salad with Shrimp** organic spring greens, curried almonds, dried cranberries and white balsamic dressing... 5-
House Soups cup... 5- bowl... 6-
Clam Chowder
Spinach Oyster Bisque
Manhattan Shrimp
Smoked Salmon Chowder
Vegetarian Black Bean
Soup, Salad and Garlic Bread choice of House Soup cup... 10- bowl... 11-
Seafood Salads our version of the classic Louie served with garlic bread
Crab... 18- 1/2 size... 15-
Shrimp... 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....

TidalRaves.com

Innovations and Specialties

includes choice of House 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... 13-
Pacific Rockfish 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... 14.50
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 cavatappi pasta, white wine sauce, fresh basil, sweet red pepper and white cheddar... 17-

Classic Entrees

includes choice of House soup or salad with shrimp

Entrees are also available a la carte for 2.50 less

- Dungeness Crab Cakes** pan fried golden brown, served with pilaf... 17.50
Razor Clam Steaks dusted in panko and pan fried. Served with fries... 15.50
Pacific Oysters pan fried or deep fried in panko. Served with fries... 15
Mixed Platter beer battered shrimp, mahi mahi and panko breaded oysters served with slaw and fries... 17- (available garlic sautéed with pilaf)

Sandwiches and Such

choice of slaw, fruit, fries, house soup or salad with shrimp

- Smoked Pork Loin** Carlton Farms loin is hickory smoked in-house, sliced thin with grilled fresh pineapple, chipotle bbq sauce and a house baked rosemary bun... 9-
Grilled Hamburger* grass fed, all natural Willamette Valley beef (6oz) with thin, crispy onions and aged cheddar on our house baked bun... 10-
Rockfish Po' Boy cornmeal fried filet on a toasted baguette with coleslaw, and sliced tomato ... 10-
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

Simpler Fare

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

Classic Greek Salad *fresh cucumber, grape tomatoes, Kalamata olives, feta and greens... 9-
with grilled chicken breast... 13- topped with crisp fried calamari... 13-*

Grilled Polenta and Fire Roasted Sweet Pepper "Genovese" *(meatless) baked in layers with
fresh mozzarella and tomato slices. Fresh basil pesto sauce and chive-mascarpone drizzle ... 9-*

Petite Top Sirloin* and Grilled Romaine *All natural beef with choice of Oregon Bleu Vinaigrette
or Caesar ... 14- substitute grilled wild salmon*... 14-*

Green Curry *flavorful, spicy curry with coconut milk, vegetables, Pacific rockfish and large shrimp.
Served with steamed peanut rice... 13-*

Chilled Udon Salad with Hawaiian Grilled Mahi Mahi *"huli huli" style glazed filet on top of
cold udon noodles tossed with pickled vegetables 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... 12-*

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

Alcohol Free

| | | | |
|--|------|---------------------------------------|---------------------|
| Stewart's Root Beer | 2.50 | Big Mountain Hazelnut Press | 4- with shortbreads |
| Stewart's Orange and Cream Ale | 2.50 | Allann Brothers Coffee | 2.50 w/refills |
| San Pelligrino Sparkling Water ½ ltr. | 2.50 | Fresh Brewed Tea (hot or iced) | 2.50 w/refills |
| Apple Juice (16oz) | 2.50 | Lemonade | 2.50 w/refills |
| Milk 2% (16 oz) | 2.50 | Fountain Sodas | 2.50 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!