

Starters

- Alder Smoked Shrimp** *large peel n eat wild shrimp smoked in-house with spicy Haitian Pikliz and citrus aioli...* 6.50
- Crisp Calamari** *cornmeal fried, served with cilantro-lime sauce...* 10-
- Steamed Clams** *1 lb. Manilas steamed in Black Butte Porter with bacon, garlic and grilled rosemary bread...* 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...* 14.50
- Seahawk Bread** *baguette toasted with smoked salmon, cream cheese, havarti, shrimp and onion full... 13- half... 8.50*

Soups, Salads

- House Salad with Shrimp** *organic spring greens tossed with curried almonds, cranberries and white balsamic dressing...* 5-
- House Soups** *cup... 5- bowl... 6-*
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|------------------|-----------------------|-----------------------|
| Clam Chowder | Spinach Oyster Bisque | Vegetarian Black Bean |
| Manhattan Shrimp | Smoked Salmon Chowder | |
- Seafood Salads** *our version of the classic Louie is served with fresh greens, fruit, garnishes and garlic bread*
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|---------------|---------------|
| Crab... 19- | ½ size... 15- |
| Shrimp... 13- | ½ size... 10- |
| Combo... 17- | ½ size... 13- |

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 in red wine vinaigrette... 9- with grilled chicken breast... 13- topped with crisp fried calamari... 13-*
- Petite Top Sirloin* and Grilled Romaine** *All natural beef with choice of Oregon Bleu Vinaigrette or Caesar... 14- substitute wild salmon*... 14-*
- Green Curry** *flavorful, spicy curry with coconut milk, vegetables, Pacific rockfish and large wild shrimp. Served with steamed peanut rice... 13.50*
- Chilled Udon Salad with Hawaiian Grilled Chicken Breast or Wild Shrimp** *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, pepper rice, pico de gallo and black beans (available spicy fried) ... 13-*
- Cioppino** *(sha-peen-o) Italian-American fish stew brimming with clams, 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... 12.50*
- 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 ... 9.50*

Innovations and Specialties

Served with a choice of house soup or salad with shrimp. Available a la carte for 2.50 less

Seared Sea Scallops on potato hash studded with sun dried tomato, bacon, and smoked tomato glaze ... 26-

Oven Broiled Alaskan Halibut* with crab risotto and vodka sauce... 26-

Char Grilled Rib Eye* (10 oz.) All natural beef served with brandied porcini butter over roasted fingerling potatoes... 26-
with grilled wild shrimp skewer (4)... 29-

Dungeness Crab Casserole cavatappi pasta, clam alfredo sauce, fresh basil, sweet red pepper and white cheddar... 26-

Cioppino (sha-peen-o) Italian-American fish stew brimming with clams, wild shrimp, crab and fish in a tomato-herb broth... 22-

Red Curry BBQ'd Shrimp wild and spicy, served on a crispy coconut risotto cake (8)... 20- (12)... 23-

Pasta Rave Linguine tossed with clams, crab, shrimp and fin fish. Choose one: marinara, alfredo, pesto or creamy pesto... 20-

Herb Crusted Pacific Rockfish with shrimp-caper sauce and smoked salmon potato cake... 19-

Coconut Shrimp (8) lightly crusted with coconut, served with steamed rice, Asian slaw and ginger-orange sauce... 19-

Classic Entrees

Served with a choice of house soup or salad with shrimp. Available a la carte for 2.50 less

Dungeness Crab Cakes lightly dusted with panko crumbs, pan fried golden brown and served with Basmati pilaf... 25-

Char Grilled Choice Top Sirloin* (8 oz) All natural beef wrapped in pepper bacon, bleu cheese-chive mashed potatoes, brandied veal demi-glace and caramelized onions... 22- with grilled shrimp skewer (4)... 25-

Large Wild Shrimp sautéed with garlic, basil, grape tomatoes and mushrooms, served with parmesan polenta cake (8)... 19- (12)... 22-

Razor Clams lightly breaded in panko and pan fried. Served with Basmati pilaf... 22-

Grilled Wild Salmon* with Shrimp and Basil Salsa charbroiled or Cajun. Served with garlic mashed... 22-

Pacific Oysters pan fried or deep fried in panko, served with fries... 21-

Mixed Platter beer battered wild shrimp, mahi mahi and panko breaded oysters served with slaw and fries... 22-
(available garlic sautéed with pilaf)

Beverages

Jones Soda Co. Root Beer 2.50

Jones Soda Co. Cream Soda 2.50

San Pellegrino Sparkling Water ½ Ltr. 2.50

Apple Juice 2.00

Milk 2% (16 oz) 2.50

Big Mountain Hazelnut Press 4- with shortbreads

Allann Brothers Coffee 2.50 w/refills

Fresh Brewed Tea (hot or iced) 2.50 w/refills

Fountain Sodas 2.50 w/refills

We accept Visa, Discover, MasterCard and American Express

Shared plate charge is 2.50

TidalRaves.com

*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