

## Starters

- Calamari "Fritti"** quick fried in seasoned flour and served with Sicilian Pomodoro dipping sauce.. 11-  
**Steamed Clams** 1 lb. Manilas steamed in Black Butte Porter with bacon and garlic... 13-  
**Pacific Oysters** choose pan fried or panko fried. half dozen... 10- dozen... 15-  
**Dungeness Crab Cakes** pan fried golden and served with **spicy** pickled vegetables... 15-  
**Seahawk Bread** baguette toasted with smoked salmon, cream cheese, havarti, shrimp and onion  
full order... 14- half order... 9-

## 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... 19- 1/2 size... 15-  
Shrimp... 13- 1/2 size... 10-  
Combo... 17- 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 3- less

- Coconut Crusted Wild Shrimp (4)** steamed rice, Asian slaw and ginger-orange sauce... 14-  
**Pacific Rockfish** Cajun or pan fried, served on a smoked salmon-potato cake with shrimp salsa... 14-  
**Red Curry BBQ'd Shrimp (6)** wild and spicy, served on a crispy coconut risotto cake with  
stir fried vegetables... 15-  
**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... 15-

## Classic Entrees

includes choice of House soup or salad with shrimp

Entrees are also available a la carte for 3- less

- Dungeness Crab Cakes** pan fried golden brown, served with pilaf... 18.50  
**Razor Clam Steaks** dusted in panko and pan fried. Served with fries... 16-  
**Pacific Oysters** pan fried or deep fried in panko. Served with fries... 16-  
**Mixed Platter** beer battered shrimp, mahi mahi and panko breaded oysters served with  
slaw and fries... 18- (available garlic sautéed with pilaf)

## Sandwiches and Such

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

- Smoked Pork** Carlton Farms sirloin is hickory smoked in-house, sliced thin and served on a  
house baked bun topped with slaw and Carolina gold barbeque sauce ... 10-  
**Grilled Hamburger\*** grass fed, all natural Willamette Valley beef (7oz) with thin, crispy onions and  
aged cheddar on our house baked bun... 11-  
**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 bun... 10-

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

## Simpler Fare

*One Course Meals..... or add House soup or salad with shrimp for 3-*

**Dungeness Crab and Shrimp "Mac and Cheese"** with four cheeses and fresh basil. Baked to a nice crust and served with our house green salad... 17-

**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 ... 9.50

**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... 14-

**Chilled Udon Salad with Hawaiian Grilled Wild Shrimp or Chicken Breast**  
Noodles tossed with pickled vegetables in a **spicy** peanut dressing... 14-

**Fish Tacos** grilled mahi mahi with corn tortillas, cilantro dressed cabbage, roasted pepper rice, pico de gallo and black beans (available spicy fried) ... 14-

**Cioppino** (sha-peen-o) Italian-American fish stew brimming with clams, large shrimp, crab and fresh fish in a tomato-herb broth... 14-

**Fish and "Chips"** mahi mahi in crisp beer batter served with house made slaw (available grilled) two pieces ... 14- four pieces ... 19-

**Large Wild Shrimp** (5) garlic sautéed with pilaf and vegetables or beer battered with fries and slaw... 13-

## Beverages

Jones Soda Root Beer	3-	Big Mountain Hazelnut Press	4- with shortbreads
Jones Soda Cream Soda	3-	Allann Brothers Coffee	3-
San Pelligrino Sparkling Water ½ ltr.	3-	Fresh Brewed Tea (hot or iced)	3-
Apple Juice	2-	Fountain Sodas	3- w/refills
Milk 2% (16 oz)	2.50		

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



*Thank you for joining us for lunch!*