

Starters

- Thai Shrimp Cakes** *toasted sesame aioli...* 8-
Calamari "Fritti" *quick fried in seasoned flour. Sicilian Pomodoro dipping sauce...* 11.50
Steamed Clams *1 lb. Manilas steamed in dry white wine, garlic and fresh thyme...* 13-
Pacific Oysters* *choose pan fried or panko fried. half dozen... 10- dozen... 15-*
Dungeness Crab Cakes *pan fried golden and served with pico de gallo...* 15-
Seahawk Bread *baguette 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, cranberries, house 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... 11- bowl... 12-*
Seafood Salads *our version of the classic Louie served with garlic bread*

<i>Crab</i>	<i>19-</i>	<i>½ size 15-</i>
<i>Shrimp</i>	<i>13-</i>	<i>½ size 10-</i>
<i>Combo</i>	<i>17-</i>	<i>½ size 13-</i>
<i>Tuna Salad</i>	<i>15-</i>	<i>½ size 12-</i>

We accept Visa, MasterCard, Discover and American Express

Shared plate charge is 2.50

(541) 765-2995

check us out at....

TidalRaves.com

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

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 sauce...* 14.50
Pacific Rockfish *Cajun or pan fried, served on a smoked salmon-potato cake with shrimp salsa...* 15.50
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 potatoes, topped with shrimp salsa...* 18-
Pasta Rave *linguine tossed with clams, crab, shrimp, fin fish and mushrooms.*
Please choose one: marinara, alfredo, pesto or creamy pesto sauce... 15.50

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...* 19-
Razor Clam Steaks *dusted in panko and pan fried. Served with fries...* 18-
Pacific Oysters* *pan fried or deep fried in panko. Served with fries...* 17
Mixed Platter *beer battered shrimp, Pacific wahoo and panko breaded oysters served with slaw and fries...* 18.50 *(available garlic sautéed with pilaf)*

Sandwiches and Such

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

- Smoked Pork** *We hickory smoke Carlton Farms sirloin tip in-house, sliced it thin and pile it on a house baked bun topped with slaw and Carolina gold barbeque sauce ...* 11.50
Grilled Hamburger* *grass fed, all natural Willamette Valley beef (7oz) with thin, crispy onions and aged cheddar on our house baked bun...* 12.50
Rockfish Po' Boy *cornmeal fried filet on a toasted baguette with coleslaw, and sliced tomato ...* 12-
Tuscan Chicken* *grilled breast topped with fresh mozzarella, Genoa salami, roasted pepper drizzle and tomato aioli on our house baked ciabatta...* 12-
Tuna Melt *sustainably harvested albacore from Oregon waters. We use whole loins (not canned) shredded cheddar, Havarti with lettuce, zucchini pickle and tomato on house baked bread...* 10.50

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.. 18.50
- Classic Greek Salad** fresh cucumber, grape tomatoes, Kalamata olives, feta and greens... 10-
with grilled chicken breast... 14- topped with crisp fried calamari... 14-
- Grilled Polenta and Fire Roasted Sweet Pepper "Florentine"** (meatless) baked in layers with fresh mozzarella and tomato slices, fresh basil pesto sauce and chive-mascarpone drizzle ... 10-
- Grilled Romaine and Wild Salmon* Salad** choice of Oregon Bleu Vinaigrette or Caesar ... 15-
- Gaucha Steak*** 4oz. top sirloin with roasted potatoes, crispy onions and chimichurri butter... 15-
- Green Curry** flavorful, spicy curry with coconut milk, vegetables, Pacific rockfish and wild shrimp. Served with steamed peanut rice... 14.50
- Fish Tacos** grilled Pacific wahoo with corn tortillas, cilantro dressed cabbage, roasted pepper rice, pico de gallo and black beans (available fried) ... 14.50
- Cioppino** (sha-peen-o) Italian-American fish stew brimming with clams, large shrimp, crab and fresh fish in a tomato-herb broth... 15-
- Fish and "Chips"** Pacific wahoo in crisp beer batter served with house made slaw (available grilled) two pieces ... 15- four pieces ... 19-
- Large Wild Shrimp** (5) garlic sautéed with pilaf and vegetables or beer battered with fries and slaw... 13.50

Beverages

Steelhead Brewery Root Beer	3-	Big Mountain Hazelnut Press	5-
Jones Soda Cream Soda	3-	<i>with shortbreads</i>	
San Pelligrino Sparkling Water	3	Allann Brothers Coffee	3-
Apple Juice	3-	Fresh Brewed Tea (hot or iced)	3-
Milk 2% (16 oz)	3-	Fountain Sodas with refills	3
		House Made Shrub Sodas	3-

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Thank you for joining us for lunch!