

## 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>1/2 size 15-</i>
<i>Shrimp</i>	<i>13-</i>	<i>1/2 size 10-</i>
<i>Combo</i>	<i>17-</i>	<i>1/2 size 13-</i>
<i>Tuna Salad</i>	<i>15-</i>	<i>1/2 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-
- Gaucho 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**

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

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**Thank you for joining us for lunch!**