

## Starters

- Thai Shrimp Cakes** zucchini pickle and toasted sesame aioli... 8-
- Calamari "Fritti"** quick fried in seasoned flour and served with 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 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, cranberries, house dressing... 5-
- House Soups** cup... 5- bowl... 6-
- |                              |                              |
|------------------------------|------------------------------|
| <b>Clam Chowder</b>          | <b>Spinach Oyster Bisque</b> |
| <b>Manhattan Shrimp</b>      | <b>Smoked Salmon Chowder</b> |
| <b>Vegetarian Black Bean</b> |                              |
- 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
- |                   |     |              |
|-------------------|-----|--------------|
| <b>Crab</b>       | 19- | 1/2 size 15- |
| <b>Shrimp</b>     | 13- | 1/2 size 10- |
| <b>Combo</b>      | 17- | 1/2 size 13- |
| <b>Tuna Salad</b> | 15- | 1/2 size 12- |

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... 14.50
- 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, Alaskan cod 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

\*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... 13.50

**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-

**Gauche 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 Alaskan cod 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"** Alaskan cod 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- with shortbreads
<b>Jones Cream Soda</b>	3-	<b>Allann Brothers Coffee</b>	3-
<b>San Pellegrino Sparkling Water ½ Ltr.</b>	3-	<b>Fresh Brewed Tea (hot or iced)</b>	3-
<b>Apple Juice</b>	3-	<b>Fountain Sodas</b>	3- w/refills
<b>Milk 2% (16 oz)</b>	3-	<b>House Made Shrub Sodas</b>	3-

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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!*