

## Starters

<b>Thai Shrimp Cakes</b>	zucchini pickle and toasted sesame aioli	8-
<b>Five Spice Pork Belly Wraps</b>	Saigon slaw	7-
<b>Alder Smoked Sampler</b>	peel 'n eat wild shrimp, oysters, steelhead, confit garlic, citrus aioli	12-
<b>Calamari "Fritti"</b>	lightly fried crisp, Sicilian Pomodoro sauce	11.50
<b>Steamed Clams</b>	1 lb. Manilas, dry white wine, garlic, fresh thyme	13-
<b>Pacific Oysters</b>	pan fried or panko fried (half dozen/dozen)	10/15-
<b>Dungeness Crab Cakes</b>	pico de gallo	15-
<b>Seahawk Bread</b>	baguette, smoked salmon, cream cheese, havarti, shrimp, red onion (half/full)	9/14-

## Soups, Salads

<b>House Salad with Shrimp</b>	organic greens, curried almonds, cranberries, white balsamic vinaigrette	5-
<b>House Soups</b>	Seasonal House Selection Smoked Salmon Chowder cup or bowl	5/6-
	Clam Chowder Spinach Oyster Bisque Vegetarian Black Bean	
<b>Seafood Salads</b>	with garlic bread (half/full) Crab 15/19- Shrimp 10/13- Combo 13/17- Tuna Salad	12/15-

## Simpler Fare

served a la carte or add House soup or salad with shrimp for 3-

<b>Dungeness Crab and Shrimp "Mac and Cheese"</b>	Cavatappi, four cheeses, fresh basil, House Salad	18.50
<b>Classic Greek Salad</b>	Kalamatas, feta, red wine vinaigrette 10- add grilled chicken breast or fried calamari	14-
<b>Grilled Romaine and Wild Salmon* Salad</b>	choice of Oregon Bleu Vinaigrette or Caesar	15-
<b>Green Curry</b>	Pacific rockfish, wild shrimp, steamed peanut rice and spice!	14.50
<b>Gacho Steak*</b>	4oz. top sirloin, roasted potatoes, crispy onions, chimichurri butter	15-
<b>Fish Tacos</b>	grilled Alaskan cod, corn tortillas, cabbage, pepper rice, black beans, pico de gallo (available fried)	14.50
<b>Cioppino</b>	clams, shrimp, crab, fresh fish, tomato-herb broth	15-
<b>Fish and "Chips"</b>	Alaskan Cod, house made slaw (available grilled) (2 pieces/4pieces)	15-/19-
<b>Wild Shrimp Sauté</b>	(5) garlic sautéed, pilaf, vegetables (available beer battered with coleslaw)	13.50
<b>Grilled Polenta-Sweet Pepper "Florentine"</b>	(meatless) fresh mozzarella, tomato, pesto, chive-mascarpone drizzle	10-

## Entrees

Includes House soup or salad with shrimp. Available a la carte for 3- less

<b>Herb Crusted Pacific Rockfish</b>	shrimp-caper sauce, smoked salmon potato cake	19.50
<b>Coconut Shrimp</b>	(8) coconut crust, steamed rice, Asian slaw, ginger-orange sauce	21-
<b>Red Curry BBQ'd Wild Shrimp</b>	spicy glaze, coconut risotto cake (8/12)	21/25-
<b>Wild Shrimp Sauté</b>	garlic sautéed, fresh basil, grape tomatoes, mushrooms, parmesan polenta cake (8/12)	21/25-
<b>Razor Clams</b>	panko crumbs, pan fried, Basmati pilaf	24-
<b>Dungeness Crab Cakes</b>	golden browned, Basmati pilaf	25-
<b>Oven Broiled Alaskan Halibut*</b>	crab risotto, vodka sauce	29-
<b>Cioppino</b>	clams, shrimp, crab, fresh fish, tomato-herb broth	23.50
<b>Pasta Rave</b>	linguine, clams, crab, shrimp, fin fish, mushrooms. Choose one: marinara, alfredo, pesto or creamy pesto	22-
<b>Pacific Oysters</b>	pan fried or deep fried in panko, fries	24-
<b>Mixed Platter</b>	battered wild shrimp, Alaskan cod panko oysters, slaw & fries (available garlic sautéed with pilaf)	25-
<b>Grilled Wild Salmon* with Shrimp and Basil Salsa</b>	charbroiled or Cajun, garlic mashed	25-
<b>Char Grilled Rib Eye*</b>	(10 oz.) natural beef, brandied porcini butter, roasted Yukon potatoes	28-
	with grilled wild shrimp skewer (4)	32-
<b>Char Grilled Choice Filet*</b>	(8 oz.) natural beef, pepper bacon wrap, bleu cheese-chive mashed, brandied onion sauce	25-
	with grilled shrimp skewer (4)	29-

\*Consuming raw or undercooked animal based foods may increase your risk of foodborne illness

## Beverages

Allann Brothers Coffee	3-	Jones Soda Co. Cream Soda	3-
Big Mountain Hazelnut Press w/ shortbreads	5-	House Made Shrub Sodas	3-
Fresh Brewed Tea (hot or iced)	3-	Fountain Sodas w/refills	3-
Steelhead Brewery Root Beer	3-	Apple Juice	3-
San Pellegrino Sparkling Water ½ Ltr.	3-	Milk 2% (16 oz)	3-

Since opening in June of 1990, we've made it our daily mission to provide an enjoyable dining experience for our guests. We've implemented many changes and upgrades to Tidal Raves in an effort to better accommodate and serve you, most recently by adding our bar in 2015. In addition to our carefully chosen wine list consisting primarily of west coast wines, we now offer a selection of craft beer and cocktails including our own barrel-aged recipes.

We sincerely hope that you sit back, relax and enjoy the beautiful views and every aspect of your stay with us. But most of all, we'd like to express our utmost gratitude for your patronage over the years and to assure you that we will continue to look for new and better ways to serve you. *Thank You!*



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

We accept Visa, Discover, MasterCard and American Express  
 Shared plate charge is 2.50  
[TidalRaves.com](http://TidalRaves.com)