

Starters

- Thai Shrimp Cakes** zucchini pickle and toasted sesame aioli... 8-
- Alder Smoked Sampler** large peel in eat wild shrimp, Pacific oysters and steelhead with confit garlic and aioli... 12-
- 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... 14- half... 9-

Soups, Salads

House Salad with Shrimp organic spring greens tossed with curried almonds, cranberries and white balsamic dressing... 5-

House Soups cup... 5- bowl... 6-

Clam Chowder

Spinach Oyster Bisque

Vegetarian Black Bean

Manhattan Shrimp

Smoked Salmon Chowder

Seafood Salads our version of the classic Louie is served with fresh greens, garnishes and garlic bread

Crab... 19-

half size... 15-

Shrimp... 13-

half size... 10-

Combo... 17-

half size... 13-

Tuna Salad... 15-

half size... 12-

Simpler Fare

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

Dungeness Crab and Shrimp "Mac and Cheese" Cavatappi pasta 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 in red wine vinaigrette... 10- with grilled chicken breast... 14- topped with crisp fried calamari... 14-

Grilled Romaine and Wild Salmon* Salad choice of Oregon Bleu Vinaigrette or Caesar ... 15-

Green Curry flavorful, spicy curry with coconut milk, vegetables, Pacific rockfish and large wild shrimp. Served with steamed peanut rice... 14.50

Gaucha Steak* 4oz. top sirloin with roasted potatoes, crispy onions and chimichurri butter... 15-

Fish Tacos grilled Alaskan cod with corn tortillas, cilantro dressed cabbage, pepper rice, pico de gallo and black beans (available spicy fried) ... 14.50

Cioppino (sha-peen-o) Italian-American fish stew brimming with clams, 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-

Wild Shrimp Sauté (5) garlic sautéed with pilaf and vegetables or beer battered with fries and slaw... 13.50

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-

Innovations and Specialties

Served with a choice of house soup or salad with shrimp. Available a la carte for 3- less

Oven Broiled Alaskan Halibut* with crab risotto and vodka sauce... 29-

Char Grilled Rib Eye* (10 oz.) All natural beef served with brandied porcini butter over roasted Yukon potatoes... 28-
with grilled wild shrimp skewer (4)... 32-

Cioppino (sha-peen-o) Italian-American fish stew brimming with clams, wild shrimp, crab and fish in a tomato-herb broth... 23.50

Red Curry BBQ'd Shrimp wild and spicy, served on a crispy coconut risotto cake (8)... 21- (12)... 25

Pasta Rave linguine tossed with clams, crab, shrimp, fin fish and mushrooms. Choose one: marinara, alfredo, pesto or creamy pesto... 22-

Herb Crusted Pacific Rockfish with shrimp-caper sauce and smoked salmon potato cake... 19.50

Coconut Shrimp (8) lightly crusted with coconut, served with steamed rice, Asian slaw and ginger-orange sauce... 21-

Classic Entrees

Served with a choice of house soup or salad with shrimp. Available a la carte for 3- less

Dungeness Crab Cakes lightly dusted with panko crumbs, pan fried golden brown and served with Basmati pilaf... 25-

Char Grilled Choice Filet* (8 oz) All natural beef wrapped in pepper bacon, bleu cheese-chive mashed potatoes, brandied veal demi-glace and caramelized onions... 25- with grilled shrimp skewer (4)... 29-

Large Wild Shrimp sautéed with garlic, basil, grape tomatoes and mushrooms, served with parmesan polenta cake (8). 21- (12). 25

Razor Clams lightly breaded in panko and pan fried. Served with Basmati pilaf... 24-

Grilled Wild Salmon* with Shrimp and Basil Salsa charbroiled or Cajun. Served with garlic mashed... 25-

Pacific Oysters pan fried or deep fried in panko, served with fries... 24-

Mixed Platter beer battered wild shrimp, Alaskan cod and panko breaded oysters served with slaw and fries... 25-
(available garlic sautéed with pilaf)

Beverages

Steelhead Brewery Root Beer 3-
Jones Soda Co. Cream Soda 3-
San Pellegrino Sparkling Water ½ Ltr. 3-
Apple Juice 3-
Milk 2% (16 oz) 3-

Big Mountain Hazelnut Press 5- with shortbreads
Allann Brothers Coffee 3-
Fresh Brewed Tea (hot or iced) 3-
Fountain Sodas 3- w/refills
House Made Shrub Sodas 3-

We accept Visa, Discover, MasterCard and American Express

Shared plate charge is 2.50

TidalRaves.com

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



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