

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-
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
Crab 19- 1/2 size 15-
Shrimp 13- 1/2 size 10-
Combo 17- 1/2 size 13-
Tuna Salad 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

*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-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... 11.50

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... 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-

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 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

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