

## Starters

**Thai Shrimp Cakes** zucchini pickle and toasted sesame aioli

9-

**Five Spice Pork Belly Wraps** Saigon slaw

8-

**Alder Smoked Sampler** peel 'n eat wild shrimp, oysters, steelhead, confit garlic, citrus aioli

14-

**Calamari "Fritti"** lightly fried crisp, cilantro lime sour cream

13-

**Steamed Clams** 1 lb. Manilas, dry white wine, garlic, fresh thyme

15-

**Pacific Oysters** pan fried or panko fried

(half dozen/dozen)

11/16-

**Dungeness Crab Cakes** pico de gallo

1550

**Seahawk Bread** baguette, smoked salmon, cream cheese, havarti, shrimp, red onion

(half/full) 10/15-

## Soups, Salads

**House Salad with Shrimp** organic greens, curried almonds, cranberries, white balsamic vinaigrette

6-

**House Soups** Seasonal House Selection Smoked Salmon Chowder cup or

bowl 6/7-

Clam Chowder

Spinach Oyster Bisque

Vegetarian Black Bean

**Seafood Salads** with garlic bread (half/full) **Crab** 15/19- **Shrimp** 10/14- **Combo** 13/17-

## Simpler Fare

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

**Dungeness Crab and Shrimp "Mac and Cheese"** Cavatappi, four cheeses, fresh basil, House Vegetables

19-

**Classic Greek Salad** Kalamatas, feta, red wine vinaigrette 11- add grilled chicken breast or fried calamari

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

16-

**Green Curry** Pacific rockfish, wild shrimp, steamed peanut rice (spicy!)

16-

**Gaucho Steak\*** 4oz. top sirloin, garlic mashed potatoes, crispy onions, chimichurri butter

16-

**Fish Tacos** grilled Alaskan cod, corn tortillas, cabbage, tomatillo rice, black beans, pico de gallo (available fried)

16-

**Fish and Chips** Alaskan Cod, fries, house made slaw (2 pieces/3pieces)

16/1850

**Beer Battered Wild Shrimp** (5), with fries and slaw

1550

**Grilled Polenta-Sweet Pepper "Florentine"** (meatless) fresh mozzarella, tomato, pesto, chive-mascarpone drizzle 11-

## Entrees

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

**Cioppino** clams, wild shrimp, crab, fresh fish, tomato-herb broth

(sm/lg) 20/25

**Herb Crusted Pacific Rockfish** shrimp-caper cream sauce, gnocchi

21-

**Coconut Shrimp** (8) coconut crust, steamed rice, Asian slaw, ginger-orange sauce

23-

**Red Curry BBQ'd Wild Shrimp** spicy glaze, coconut risotto cake (spicy!)

(8/12)

23/27-

<b>Ancho Chili Wild Shrimp</b>	ancho chili sauce, creamy pesto polenta	(8/12)
23/27-		
<b>Surf Clams</b>	panko crumbs, pan fried, Basmati pilaf	
21-		
<b>Dungeness Crab Cakes</b>	golden browned, Basmati pilaf	25-
<b>Oven Broiled Alaskan Halibut*</b>	crab, risotto, stone ground mustard beurre blanc	
32-		
<b>Pasta Rave</b>	linguine, clams, crab, wild shrimp, fin fish. Choose one: marinara, alfredo, pesto or creamy pesto	
24-		
<b>Pacific Oysters</b>	pan fried or deep fried in panko, fries	
25-		
<b>Mixed Platter</b>	battered wild shrimp, Alaskan cod, panko oysters, slaw & fries	
27-	<b>Wild Salmon*</b> seared or Cajun with stone ground mustard beurre blanc, risotto, crab	
29-		
<b>Char Grilled Rib Eye*</b>	(10 oz.) natural beef, brandied porcini butter, garlic mashed potatoes with grilled wild shrimp skewer	
30-		
(4) 34-		
<b>Char Grilled Choice Filet*</b>	(8 oz) natural beef, pepper bacon wrap, bleu cheese-chive mashed, brandied onion sauce 27- (4) 31-	with grilled shrimp skewer

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

## Beverages

<b>Stumptown Coffee</b>		<b>Jones Soda Co. Cream Soda</b>	3-
w/ Hazelnut shortbreads	5-	<b>Steelhead Brewery Root Beer</b>	3-
<b>Topo Chico Sparkling Water</b>	3-	<b>Hot Lips Marion Berry Soda</b>	4-
<b>Fountain Sodas</b> w/refills	3-	<b>Brew Dr. Seasonal Kombucha</b>	4-
<b>San Pellegrino Sparkling Water</b> ½ ltr.	3-	<b>House Made Ginger Beer</b>	4-
<b>Fresh Brewed Tea</b> (hot or iced)	3-	<b>Apple Juice</b>	3-
<b>Loose Leaf Teas.... Green, Breakfast, Earl Grey, Coconut Pu'er, Nana's Herbal Blueberry</b>			

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)