

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-

Ancho Chili Wild Shrimp ancho chili sauce, creamy pesto polenta (8/12)

23/27-

Surf Clams panko crumbs, pan fried, Basmati pilaf

21-

Dungeness Crab Cakes golden browned, Basmati pilaf

25-

Oven Broiled Alaskan Halibut* crab, risotto, stone ground mustard beurre blanc

32-

Pasta Rave linguine, clams, crab, wild shrimp, fin fish. Choose one: marinara, alfredo, pesto or creamy pesto

24-

Pacific Oysters pan fried or deep fried in panko, fries

25-

Mixed Platter battered wild shrimp, Alaskan cod, panko oysters, slaw & fries

27- **Wild Salmon*** seared or Cajun with stone ground mustard beurre blanc, risotto, crab

29-

Char Grilled Rib Eye* (10 oz.) natural beef, brandied porcini butter, garlic mashed potatoes

30-

with grilled wild shrimp skewer

(4) 34-

Char Grilled Choice Filet* (8 oz) natural beef, pepper bacon wrap, bleu cheese-chive mashed, brandied onion

sauce 27-

with grilled shrimp skewer

(4) 31-

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

Beverages

Stumptown Coffee

w/ Hazelnut shortbreads

5-

Topo Chico Sparkling Water

3-

Fountain Sodas

w/refills

3-

San Pellegrino Sparkling Water

½ ltr.

3-

Fresh Brewed Tea

(hot or iced)

3-

Loose Leaf Teas....

Green, Breakfast, Earl Grey, Coconut Pu'er, Nana's Herbal Blueberry

Jones Soda Co. Cream Soda

3-

3-

Steelhead Brewery Root Beer

3-

Hot Lips Marion Berry Soda

4-

Brew Dr. Seasonal Kombucha

4-

House Made Ginger Beer

4-

Apple Juice

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