lunch

Tidal Raves

## APPETIZERS

Thai Shrimp Cakes | *zucchini pickle and aioli* 9

Steamed Clams | *1lb manilas, dry white wine, garlic, thyme, butter* 15

Seahawk Bread | *baguette, smoked salmon, cream cheese, havarti, shrimp, red onion* half/full 10/15

Calamari "Fritti" | *lightly fried crisp, cilantro lime sour cream* 13

Pacific Oysters | *pan fried or panko fried* half dozen/dozen 11/16

Dungeness Crab Cakes | *pico de gallo, aioli* 15.50

## SOUPS AND SALADS

### House Soups

*| Smoked Salmon Chowder | Spinach Oyster Bisque | Clam Chowder | Vegetarian Black Bean |*

cup/bowl 6/7

### Seafood Salads

*| with garlic bread and Thousand Island dressing (half/full) |*

Crab - 15/19 | Shrimp - 10/14 | Combo - 13/17

House Salad with Shrimp | *organic greens, curried almonds, cranberries, white balsamic vinaigrette* 6

Classic Greek Salad | *Kalamata olives, feta, tomatoes, red wine vinaigrette*
*: add grilled chicken breast or fried calamari 4-* 11

Soup, Salad, and Garlic Bread | *choice of Soup* cup/bowl 12/13

Grilled Romaine and Wild Salmon* Salad | *choice of Oregon Bleu Cheese Vinaigrette or Caesar* 16

## SANDWICHES

CHOICE OF SLAW, FRIES, SOUP OR HOUSE SALAD WITH SHRIMP | GLUTEN FREE BUNS AVAILABLE FOR 2-

Pulled Pork | *We hickory smoke Carlton Farms pork shoulder, pull it proper and pile it on a house baked bun topped with slaw and Memphis style barbeque sauce* 13.50

Grilled Hamburger* | *grass fed, all natural Willamette Valley beef (7oz) with thin, crispy onions and aged cheddar on our house baked bun* 14

Rockfish Po' Boy | *cornmeal fried filet on a toasted baguette with coleslaw, sliced tomato and cilantro lime sour cream* 14

Crispy Chicken | *cornmeal fried breast topped with cheddar cheese, bacon, crispy onions, tomato, lettuce and Mama's aioli on our house baked ciabatta* 14

Tuna Melt | *sustainably harvested albacore from Oregon waters. Havarti with lettuce, zucchini pickle and tomato on house baked bread* 13.50

## SIMPLER FARE

SERVED A LA CARTE OR ADD SOUP OR HOUSE SALAD WITH SHRIMP FOR 3-

Dungeness Crab and Shrimp Mac and Cheese | *cavatappi, four cheeses, fresh basil, house vegetables* 19

Gaucho Steak* | *4oz top sirloin, roasted potatoes, crispy onions, chimichurri butter, smoked tomato vinaigrette* 16

Fish and Chips | *Alaskan cod, fries, house made slaw* 2/3 piece 16/18.50

Garlic Sautéed Shrimp | *5 pieces with rice pilaf and vegetables* 15.50

Green Curry | *Pacific rockfish, wild shrimp, steamed peanut rice* 16

Fish Tacos | *grilled or fried Alaskan cod, corn tortillas, cabbage, tomatillo rice, black beans, pico de gallo* 16

Beer Battered Wild Shrimp | *5 pieces with fries and house made slaw* 15.50

Grilled Polenta Sweet Pepper Florentine | *fresh mozzarella, tomato, pesto, chive-mascarpone drizzle* 11

## ENTRÉES

INCLUDES SOUP OR HOUSE SALAD WITH SHRIMP. AVAILABLE A LA CARTE FOR 3- LESS

Cioppino | *clams, wild shrimp, crab, fin fish, tomato-herb broth* sm/lg 20/25

Dungeness Crab Cakes | *golden browned, basmati pilaf, aioli* 19.50

Pasta Rave | *linguine, clams, crab, wild shrimp, fin fish. choose marinara, alfredo, pesto or creamy pesto* 17

Red Curry BBQ Wild Shrimp | *6pc, spicy glaze, coconut risotto cake* 16

Grilled Wild Salmon* | *on roasted potatoes, topped with shrimp salsa* 19.50

Pacific Rockfish | *cajun or pan fried, served with smoked salmon potato cake and shrimp salsa* 17

Coconut Shrimp | *4, coconut crust, steamed rice, Asian slaw, ginger-orange sauce* 16

Mixed Platter | *battered wild shrimp, Alaskan cod, panko oysters, slaw & fries* 20

Surf Clams | *panko crumbs, pan fried, basmati pilaf* 17

Pacific Oysters* | *pan fried or panko fried, served with fries* 17.50

*CONSUMING RAW OR UNDERCOOKED ANIMAL FOODS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

## BEVERAGES

San Pellegrino Sparkling Water | *½ litre* 3

Brew Dr Seasonal Kombucha 4

House Made Ginger Beer 4

House Made Lemonade 3

Apple Juice 3

Stumptown Coffee 3
*: add hazelnut shortbreads for 2-*

Fountain Sodas | *w/refills* 3

Jones Soda Co Cream Soda 3

Hot Lips Marion Berry Soda 4

Steven Smith Teas | *Big Hibiscus, Peppermint Leaves, Portland Breakfast, Mao Feng Shui (Green), Lord Bergamot* 3

## PERFECT ENDINGS

Chocolate Caramel-Nut Truffle Cake | 6
*Sinfully decadent with creamsicle-bourbon sauce*

Mango Sorbet with Hazelnut Shortbreads | *Cool and light, served with raspberry-citrus sauce* 5.50

Giant Chocolate Chunk Cookie and Vanilla Bean Ice Cream | *(with walnuts)* 6

Tiramisu | *A traditional "pick me up" with mascarpone and espresso* 7

Key Lime Pie | *Served with a citrus mango puree* 6.50

Bread Pudding with Bourbon Sauce | 6.50
*With raisins, orange zeste and a 100 proof sauce*

Apple-Pecan Cake with Caramel Sauce | 5.50
*Chock full of nuts, raisins and of course, apple*

Cheesecake | *Ask your server for today's preparation* 6

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