

## Starters

- Alder Smoked Shrimp** large peel n eat tiger shrimp smoked in-house with spicy Haitian Pikliz and citrus aioli... 6-  
**Crisp Calamari** quick fried in cornmeal and rice flour, served with cilantro-lime dip... 9.50  
**Warm Goat Cheese Tart** with walnut crust, baby greens and smoked tomato vinaigrette... 5.50  
**Steamed Clams** 1 lb. Manilas steamed in Black Butte Porter with bacon and garlic. Drawn butter too!... 12-  
**Pacific Oysters** choose pan fried or panko fried. half dozen... 8- dozen... 12-  
**Dungeness Crab Cakes** pan fried golden and served with pickled vegetables... 13-  
**Seahawk Bread** baguette toasted with smoked salmon, cream cheese, havarti, shrimp and onion full... 10.50 half... 6.50

## Soups, Salads

- House Salad with Shrimp** organic baby greens tossed with curried almonds, cranberries and white balsamic dressing... 4.50  
**House Soups** cup... 4.50 bowl... 5.50  
Clam Chowder Spinach Oyster Bisque Vegetarian Black Bean  
Manhattan Shrimp Smoked Salmon Chowder  
**Pacific Oyster Stew** with garlic bread cup... 5.50 bowl... 8-  
**Seafood Salads** our version of the classic Louie is served with fresh greens, fruit, garnishes and garlic bread  
Crab... 17- 1/2 size... 14-  
Shrimp... 12- 1/2 size... 9-  
Combo... 15- 1/2 size... 12-

## Simpler Fare

One Course Meals.... or add House soup or salad with shrimp for 2.50

- Classic Greek Salad** fresh cucumber, grape tomatoes, Kalamata olives, feta and greens in red wine vinaigrette... 8.50  
with grilled chicken breast... 12.50 topped with crisp fried calamari... 12.50  
**Flat Iron Steak and Grilled Romaine** choice of Caesar or Oregon Bleu vinaigrette... 12.50 substitute wild salmon... 13.50  
**Green Curry** flavorful, spicy curry with coconut milk, vegetables, Pacific rockfish and large shrimp.  
Served with steamed peanut rice... 12-  
**Chilled Udon with Seared Sea Scallops** sesame crusted scallops and udon noodles tossed with shredded vegetables,  
and scallions in a spicy peanut dressing... 13-  
**Fish Tacos** grilled mahi mahi with corn tortillas, cilantro dressed cabbage, pepper rice, pico de gallo  
and black beans (available spicy fried) ... 12.50  
**Cioppino** (sha-peen-o) Italian-American fish stew brimming with clams, shrimp, crab and fresh fish in a tomato-herb broth... 12.50  
**Fish and "Chips"** mahi mahi in crisp beer batter served with house made slaw (available grilled)  
two pieces ... 12.50 four pieces ... 17.50  
**Tiger Shrimp** (5) garlic sautéed with pilaf and vegetables or beer battered with fries and slaw... 11-  
**Vegetable Stir fry** (meatless) baby bok choy, udon noodles and mushrooms in our own ginger sauce... 8-  
tapped with grilled wild salmon skewers... 13-  
**Grilled Eggplant and Polenta** (meatless) herbed marinara, Kalamata sauce and shaved parmesan... 8-

## Innovations and Specialties

*Served with bread basket and a choice of house soup or salad with shrimp. Available a la carte for 2.50 less*

- Seared Sea Scallops** on potato hash studded with sun dried tomato, bacon, and smoked tomato glaze ... 23-
- Char Grilled Wild Salmon** with crab risotto and vodka sauce... 24-
- Char Grilled Rib Eye** (10 oz.) aged in-house and served with brandied porcini butter over roasted fingerling potatoes... 25-  
with grilled shrimp skewer (4)... 28-
- Dungeness Crab Casserole** baked with penne pasta, alfredo sauce, fresh basil, sweet red pepper and white cheddar... 22-
- Cioppino** (sha-peen-o) Italian-American fish stew brimming with clams, shrimp, crab and fish in a tomato-herb broth... 20-
- Thai Barbequed Shrimp** basted with exotic curry and perched on top of pan noodles with peanut sauce (8)... 18.50 (12)... 21.50
- Pasta Rave** Linguine tossed with clams, crab, shrimp and fin fish. Choose one: marinara, alfredo, pesto or creamy pesto... 19-
- Herb Crusted Pacific Snapper** with shrimp-caper sauce and smoked salmon potato cake... 18-
- Coconut Shrimp** (8) lightly crusted with coconut, served with steamed rice, Saigon slaw and ginger-orange sauce... 18.50

## Classic Entrees

*Served with bread basket and a choice of house soup or salad with shrimp. Available a la carte for 2.50 less*

- Dungeness Crab Cakes** lightly dusted with panko crumbs, pan fried golden brown and served with Basmati pilaf... 22-
- Char Grilled Choice Top Sirloin** (8 oz) wrapped in pepper bacon, grilled then served with bleu cheese-chive mashed potatoes and brandied onion sauce... 21- with grilled shrimp skewer (4)... 24-
- Tiger Shrimp** sautéed in garlic, fresh basil, grape tomatoes and mushrooms, served with polenta cake (8). 18.50 (12). 21.50
- Razor Clams** lightly breaded in panko and pan fried. Served with Basmati pilaf... 19.50
- Filet of Wild Salmon with Shrimp and Basil Salsa** charbroiled or Cajun. Served with garlic mashed... 21-
- Pacific Oysters** pan fried or deep fried in panko, served with fries... 19-
- Mixed Platter** beer battered shrimp, mahi mahi and panko breaded oysters served with slaw and fries... 19.50  
(available garlic sautéed with pilaf)

## Beverages

Stewart's Root Beer	250	Allann Brothers Coffee	250 w/refills
Stewart's Orange and Cream Ale	250	Fresh Brewed Tea (hot or iced)	250 w/refills
San Pelligrino Sparkling Water ½ ltr.	250	Lemonade	250 w/refills
Apple Juice (16oz)	250	Fountain Sodas	250 w/refills
Milk 2% (16 oz)	250		

We accept Visa, Discover, MasterCard and American Express as well as local checks  
Shared plate charge is 2.50 and 18% service charge for parties of 10 or more  
check us out at....

[TidalRaves.com](http://TidalRaves.com)

A special thanks to our Management Staff...

Chef Jeffrey Brieger, Lori Bean, Joyce Hindman, Manuel Camarena, Benjamin Williams and Keri Hallenbeck