THE TIDES

DINNER MENU

To Begin

Crispy Calamari $20

Asian slaw · ponzu · wasabi aioli · roasted peanuts

The Tides' Crab Cake $24

Maryland style · roasted corn sauce · tomatillo salsa · chorizo cracklings · cilantro oil

Beef Tartare $22

Cornichons · capers · whole-grain mustard · lemon juice · roasted garlic aioli · toasted brioche

Lobster Bisque $19

Maine lobster · brandy · fresh cream · beurre blanc

Soup of the Moment $16

Tonight's Pasta $24

Housemade · inspired by the regional traditions of Italy

Salads

Little Gem Caesar $18

Smoked bacon lardons · Parmigiano-Reggiano · garlic breadcrumbs · classic Caesar dressing

Indian River Salad $20

Baby arugula · Indian River citrus · shaved fennel · Marcona almonds · aged goat cheese · Champagne vinaigrette

Grilled Pear & Gorgonzola $20

Warm grilled pear · butter greens · Gorgonzola · candied walnut dust · Champagne-Dijon vinaigrette

Beets, Berries & Burrata $20

Roasted red and golden beets · mixed berries · burrata cheese · local greens · pistachio crumble · white balsamic vinaigrette

To Follow

Black Grouper $48

Lime-scented jasmine rice · coconut curry broth · house made mango chutney

Pan-Roasted Snapper $48

Sweet corn pudding · crispy fritters · roasted fennel · jumbo lump crab · citrus beurre blanc

Grilled Atlantic Salmon $42

Horseradish-herb crushed potatoes · wilted spinach · whole-grain mustard beurre blanc

Sweet Tea–Brined Berkshire Pork Chop $48

Pimento cheese grits · pickled vegetables · pickled mustard seeds · spiced pork jus

Veal Chop Milanese $57

Tricolore salad · shaved fennel · roasted heirloom tomatoes · Parmigiano-Reggiano · charred lemon

Chicken Saltimbocca $40

Prosciutto · Fontina · sage · Parmesan polenta · broccolini · lemon-Marsala jus

Center-Cut Filet Mignon 6 oz $48 · 8 oz $57

Potato pavé · haricots verts · Café de Paris butter · red wine reduction

32 oz. Bone-In Tomahawk $125

Pommes frites · warm herb-garlic sauce

For two