

# TIDAL+

## Small Plates

<b>Bread Service</b>	9
Macrina Bakery bread   european whipped butter   smoked sea salt	
<b>Seafood Chowder cup   bowl (GF)</b>	9   15
clams   PNW fish   shrimp   potato   thyme oil   bacon	
<b>Fresh Oysters 1/2 doz (GF)</b>	24
blueberry ancho granita   washington apple mignonette	
<b>Seafood Poutine</b>	13
house fries   lobster and clam cheese sauce   shrimp beechers cheese curds   bacon   green onion	
<b>Salmon Cakes</b>	14
pickled apple & black radish fennel slaw hollandaise foam   local salmon	
<b>Ceviche Duo (GF)</b>	16
halibut   mango   red onion   cilantro   baby bells   plantain chips shrimp   heirloom tomato   cucumber   avocado   serrano   tortilla	
<b>Crab Dip</b>	18
tarragon   lemon zest   beechers flagship   toasted baguette	
<b>Fried Oyster Tacos (2pcs or 3pcs) (GF)</b>	13   18
mini corn tortilla   napa cabbage slaw   mango jalapeno dressing <small>*also available with fish, chicken, carne asada, or vegetarian</small>	
<b>Lobster Mac &amp; Cheese</b>	24
maine lobster   gemelli pasta   beechers flagship grana padano cheese	
<b>Grilled Scallops</b>	23
scallops   pickled sweet peppers   arugula toasted cornbread purée   smoked sea salt	

\*For the safety of our guests and employees,  
TIDAL+ is a cashless establishment.

\*A taxable 15% service charge is added to each check. 100% of the service charge is distributed to the team who served you. Added gratuity is at the guest's discretion.

\*Consumer Advisory: Consumption of raw or undercooked meat, poultry or seafood may increase the risk of foodborne illness.

## House Specialties

<b>Smokey Salmon Cobb Salad (GF)</b>	19
romaine   tomatoes   blue cheese   fried sweet peppers egg   avocado lime vinaigrette	
<b>Baby Gem Lettuce (GF)</b>	14
local greens   heirloom cherry tomato   cucumber   dried cherries roasted sunflower seeds   cream goat cheese   citrus thyme dressing	
<b>Baby Rocket Salad (GF)</b>	14
arugula   heirloom cherry tomatoes   shaved baby carrots parsley   smoked sea salt cashews   parmesan vinaigrette	
<b>Fish &amp; Chips (2pcs or 3pcs)</b>	21   24
battered halibut   house fries   malt vinegar tartar* <small>*can be gluten free without tartar sauce</small>	
<b>TIDAL+ Burger</b>	22
house made patty   tillamook white cheddar   bacon tomato jam sesame seed brioche bun   house fries   black garlic aioli <small>*beyond burger also available</small>	

## Entrees

<b>Surf &amp; Turf</b>	60
akaushi new york strip   seaweed butter   asparagus togarashi potato cakes   smoked scallops   white miso bbq	
<b>Squid Ink Pasta</b>	30
clams   garlic butter sauce   lemon juice   white wine bacon   mushrooms   basil	
<b>Catch Of The Week</b>	Market Price
our local catch paired with chef selected sides ask your server for today's offerings	
<b>Local Salmon (GF)</b>	Market Price
jasmine rice   garlic chips   long beans black'n'white sesame seeds   chili sauce	
<b>Alaskan Halibut (GF)</b>	Market Price
little neck clams   asparagus tips   baby peppers lemon dill butter sauce	