

## Small Plates

<b>Bread Service</b> european whipped butter   smoked sea salt	7
<b>Seafood Chowder cup   bowl (GF)</b> clams   PNW fish   shrimp   potato   thyme oil   bacon	9   15
<b>Fresh Oysters 1/2 doz (GF)</b> blueberry ancho granita   washington apple mignonette	24
<b>Seafood Poutine</b> house fries   lobster and clam cheese sauce   shrimp beechers cheese curds   bacon   green onion	13
<b>Salmon Cakes</b> pickled apple & black radish fennel slaw hollandaise foam   local salmon	14
<b>Ceviche Duo (GF)</b> halibut   mango   red onion   cilantro   baby bells   plantain chips shrimp   heirloom tomato   cucumber   avocado   serrano   tortilla	16
<b>Crab Dip</b> tarragon   lemon zest   beechers flagship   toasted baguette	18
<b>Fried Oyster Tacos (2pcs or 3pcs) (GF)</b> mini corn tortilla   napa cabbage slaw   mango jalapeno dressing <small>*also available with fish, chicken, carne asada, or vegetarian</small>	13   18
<b>Lobster Mac &amp; Cheese</b> maine lobster   gemelli pasta   beechers flagship grana padano cheese	24
<b>Grilled Scallops</b> scallops   pickled sweet peppers   arugula toasted cornbread purée   smoked sea salt	23

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

## Entrees

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