

# TIDES KITCHEN

## SOUPS and SALADS

**CLAM CHOWDER** 8.00  
*Potato, leeks, thyme, sourdough croutons*

**CHICKEN TORTILLA SOUP** 8.00  
*Avocado, pico de gallo, cotija cheese, cilantro*

**ASIAN CHOP-CHOP** 12.00  
*Napa cabbage, carrots, bell peppers, cucumber, green onion, cashews, fried wontons, thai peanut dressing*

**GEM LETTUCE CAESAR** 11.00  
*Traditional dressing, parmesan cheese, sunflower seeds, pan-fried sourdough croutons*

**SoCAL COBB** 12.00  
*Gem lettuce, hardboiled egg, avocado, pico de gallo, bacon, tortilla strips, cotija cheese, chipotle ranch dressing*

*Add organic chicken breast, shrimp or sustainable salmon 8.00*

## SMALL PLATES

**CHICKEN WINGS\*** 14.00  
*Buffalo or bourbon bbq, celery, blue cheese dressing*

**FRIED BRUSSELS SPROUTS** 8.00  
*Parmesan cheese, bacon, balsamic reduction*

**HOT ARTICHOKE & SPINACH DIP** 14.00  
*Grilled pita bread*

**CRABCAKES** 16.00  
*Honey & chili mayo, napa cabbage salad*

**TIDE'S POUTINE** 12.00  
*Fries, short rib gravy, mushrooms, fried egg, parsley*

**SPICED CHICKEN QUESADILLA\*** 12.00  
*Oaxaca cheese, pico de gallo, sour cream, house-made guacamole*

**BLISTERED SHISHITO PEPPERS** 8.00  
*Smoked sea salt, sesame seeds, lemon*

**SWORDFISH TACOS\*** 15.00  
*Grilled and flaked swordfish, pico de gallo, chipotle crema, napa cabbage, cotija cheese*

## SANDWICHES

*Served alongside your selection of fries or side salad*

**SLICED BEEF BRISKET** 16.00  
*Coffee infused bbq sauce, pretzel roll, pickles, caramelized onions, tangy mustard*

**FRIED CHICKEN SANDWICH\*** 15.00  
*Brioche bun, chipotle mayo, cole slaw, and pickles*

**LBC-LONG BEACH CLUB** 15.00  
*Slow-roasted turkey, bacon, dijon spread, avocado, arugula, multigrain ciabatta*

**ALBACORE TUNA MELT** 15.00  
*Sourdough bread, albacore tuna salad, tomato, fontina cheese, gruyere, white cheddar*



**TIDE'S GRILLED CHEESE** 15.00  
*Rustic sourdough, gruyere, white cheddar, fontina, bacon jam, arugula, pomodoro dipping sauce*

**TIDE'S BURGER\*** 15.00  
*6 oz. Strauss grass-fed beef patty, white cheddar, gem lettuce, tomato, ale mustard mayo, onions, pickle, buttered brioche bun*



**BEYOND BURGER** 16.00  
*Beyond meat patty, maple bourbon syrup, cheddar, hickory smoked apple slices, brioche bun*

*Add bacon or fried egg to any sandwich \$3.00 each  
Add avocado \$5.00*

## LARGER PLATES

**SHORT RIB CAMPANELLE** 22.00  
*Short rib ragout, horseradish cream, rosemary*

**PAN ROASTED SALMON\*** 28.00  
*Pickled cauliflower, baby tomato, local mushrooms, citrus fennel slaw*

**FISH & CHIPS\*** 18.00  
*Ballast point battered cod, cabbage escabeche, house fries with malt vinegar, poblano tartar sauce*

**BUTTERNUT SQUASH RAVIOLI** 20.00  
*Toasted hazelnuts, fried sage, maple bourbon "cream"*

**STEAK FRITES\*** 35.00  
*Flat iron steak, garlic parmesan herb fries, charred brussels sprouts*

**TIDE'S CHEESE PIZZA** 15.00  
*Roasted garlic, mozzarella, pomodoro, basil*

**ORGANIC FREE-RANGE CHICKEN BREAST\*** 26.00  
*Roasted heirloom carrots, wild mushrooms, kale, lemon-caper demi*

**CALI-MEX POLLO PIZZA** 16.00  
*Tomato sauce, chicken, cheddar, jack cheese, olives, peppers, pico de gallo, cilantro, avocado*

For parties of 6 or more an 18% gratuity will be added. A 3% surcharge is added to each check to help offset CA minimum wage increase.

\*THESE FOODS ARE COOKED TO ORDER.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.