



Get Hooked!

STEAMED & RAW

East & West Coast Oysters 2.5 3 3.5	Tuna & Salmon Tartare* 21 Cucumber, avocado, seaweed salad, wonton chips
Jumbo Shrimp Cocktail 19 (5) Chilled, cocktail, lemon	Sesame Seared Tuna* 23 Ahi tuna, mixed greens, spicy mayo, avocado, wasabi
Peel & Eat Shrimp 1/2 lb 18 1 lb 32 steamed shrimp, old bay, onions, cocktail, served hot	

STARTERS

House Smoked Fish Dip A dockside classic, served w/ veggies & pita	17
New England Clam Chowder Creamy classic, middleneck clams, bacon, oyster crackers	11
Maryland Crab Soup Tomato broth, vegetables, crab meat	10
Jumbo Pub Wings Crispy wings served with carrots, celery, bleu cheese (buffalo, bbq, old bay honey, garlic parm, mango habanero)	6ct. 12 12ct. 21
PEI Mussels Tossed in garlic white wine or marinara, baguette	18
Crispy Calamari Ginger sweet chili sauce	18
Chesapeake Blue Crab Dip Creamy cheesy crab dip, toasted baguette	21
Petite Crab Cakes (3) Cocktail, lemon	27
Buffalo Ancho Chicken Dip Creamy Buffalo chicken & cheese, baguette	16
Giant Pretzel & Cheese Warm cheese dip, mustard aoli	14
Clams Casino Middleneck clams, with medley of onion, peppers, bacon, parmesan bread crumbs	19
Crispy Coconut Shrimp (5) Jalapeno citrus sauce	14
Cauliflower Steak Grilled, roasted pepper romesco sauce, garlic, parsley	15

SALADS & BOWLS

Salad adds: chicken 8 | shrimp 12 | salmon 15 | mahi 16 | ahi tuna 18

Tide Chopped Salad Field greens, tomato, cucumber, bell pepper, radish, avocado, sherry vinaigrette	14
Classic Caesar Salad Romaine, parmesan, croutons	13
Beet and Goat Cheese Salad Arugula, candied walnuts, champagne vinaigrette	17
Ahi Tuna Poke Bowl* Coconut rice, pickled onion, edamame, wakame, carrot, fried onion crunchies, avocado, soy ginger ponzu	21
Teriyaki Salmon Bowl* Seared salmon, jasmine rice, roasted broccoli, mango pineapple salsa, sesame seeds	30

FLATBREADS

Margherita San Marzano sauce, mozzarella, basil	15
Formaggio Mozzarella, parmesan, garlic, olive oil & roasted tomato	14
Truffle Mushroom Mushrooms, mozzarella, ricotta, arugula, balsamic drizzle	18
Chicken Bacon Ranch Blackened chicken, bacon, peppers & onions, mozzarella, scallions, ranch drizzle	17
Grandpa's Sporkie Pepperoni, italian sausage, mozzarella & ricotta	18

HANDHELDS & MORE

served with fries or cole slaw

Tide House Signature Burger* 10oz. angus blend, choice of cheese, lettuce, tomato, onion, pickle & "secret sauce"	19
Dockside Mahi Sandwich Grilled or blackened, lettuce, tomato, onion, pickle, tartar sauce	21
MD Crab Cake Sandwich Four generation family recipe, jumbo lump crab, broiled, with lettuce, tomato, onion, pickle	27
Mushroom Swiss Chicken Sandy Grilled chicken breast, mushrooms, swiss cheese, lettuce, tomato, onion & pickle	16
Nashville Hot Chicken Sandwich Crispy tender chicken breast, smothered in our hot sauce, jack cheese, cole slaw, pickle	17

Salmon BLT Grilled salmon, applewood bacon, lettuce, tomato, pickle, tartar sauce	19
Maine Lobster Roll Tail, claw, knuckle, dipped in a warm butter, toasted split top Boston roll	35
French Dip Shaved ribeye, mushrooms, provolone, caramelized onion, toasted baguette, au jus	23
Baja Fish Tacos (3) Grilled mahi, mango pineapple salsa, lime aoli, pickled red onion, fresh cilantro	19
Shrimp Tacos (3) Grilled shrimp, cabbage slaw, lime crema	18
Steak Tacos (3) Grilled skirt steak, cabbage slaw, spicy mayo, pickled red onion, guacamole	21

ENTREES

Famous Maryland Crab Cakes Four generation family recipe, jumbo lump crab, french fries, coleslaw	47
Fried Jumbo Shrimp Platter Butterflied, house-made, cocktail, choice of 2 sides	29
New Orleans Shrimp & Grits Cajun spice, onions, peppers, bacon, house made cornbread	31
Atlantic Salmon* Grilled or blackened, sauteed vegetables, coconut rice	31
Seafood Fra Diabolo Shrimp, mussels, calamari, clams, spicy marinara sauce, over linguine or jasmine rice	33
New England Fish & Chips Beer-battered arctic cod, french fries, coleslaw	24
Whole Caribbean Fried Snapper Whole local snapper, mango salsa, lemon	39
Cajun Alfredo Pasta Creamy cajun alfredo over linguine adds: chicken 8 shrimp 13	23
Fresh Catch of The Day Grilled or blackened, garlic mashed potatoes, seasonal vegetables	MKT
Stuffed Jumbo Shrimp (3) Stuffed with our crabmeat, choice of 2 sides	44
Baby Back Ribs "Fall off the Bone" baby back ribs, housemade bbq sauce, french fries, coleslaw	1/2 21 full 34
New York Strip* 14oz. black angus, garlic mashed potatoes, seasonal vegetables	45
Boneless Ribeye* 16oz. black angus, garlic mashed potatoes, seasonal vegetables	49
Skirt Steak 12oz. black angus, chimichurri, french fries, seasonal vegetables	39

COMBO PLATTERS

served with 2 sides

When you can't decide!

Steak & Cake 48
10oz NY Strip & our signature crab cake

Steak & Shrimp 34
10oz NY Strip & 3 jumbo fried shrimp

Cake & Shrimp 36
Our signature crab cake & 3 jumbo fried shrimp

Rib & Shrimp 32
Half rack ribs & 3 jumbo fried shrimp

Rib & Cake 42
Half rack ribs & our signature crab cake

SIDES \$6

French fries | Mac & Cheese | Sweet potato fries | Garlic mashed potatoes
Coconut rice | Side salad | Cole slaw | Seasonal vegetables

*Consuming raw or undercooked meat, seafood or poultry may increase your risk of foodborne illness. Please advise of any allergies or dietary restrictions.

Happy Hour!

Tuesday-Saturday 3:00pm-6:30pm Special menu | Bar & high tops

WINE

Sparkling

Zonin Prosecco, Veneto, IT (split)	10
Torresella, Veneto, IT	9 38
Veuve Clicquot Brut, Champagne, FR	125

Pinot Grigio

Caposaldo, Veneto, IT	10 38
Santa Margherita, Alto Adige, IT	16 60

Chardonnay

Embroidery, Monterey, CA	10 38
BR Cohn, Russian River Valley, CA	12 45
La Crema, Sonoma Coast, CA	15 56
Jadot Pouilly Fuisse, FR	73
Cakebread, Napa Valley, CA	85

Sauvignon Blanc

The Retreat, Marlborough, NZ	10 38
Craggy Range, Martinborough, NZ	15 56
Comte De La Chevaliere, Sancerre, FR	68

Rose

Maison Saleya Rose, Provence, FR	12 45
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Pinot Noir

Diora, Monterey, CA	13 50
Roco "Gravel Road", Willamette Vally, OR	16 60

Cabernet Sauvignon

J Lohr, Paso Robles, CA	12 45
Quilt Cabernet, Napa Valley, CA	17 68
Bezel by Cakebread, Paso Robles, CA	65
Sinegal, Sonoma, CA	95
Darioush "Caravan", Napa Valley, CA	105

Reds of the World

Masi Campofiorin "Baby Amarone", IT	13 50
Trivento "Golden Reserve" Malbec, Mendoza, AR	15 56
The Prisoner, Red Blend, CA	85

Whites of the World

Moscato d Asti, Stella Rosa, Piedmont, IT	11 42
Riesling, Relax, Mosel, GER	10 38

Sangria

Homemade Sangria, Red or White	9
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BEER DRAFT

Domestics/Import

Blue Moon, Belgian Wheat
Michelob Ultra, Ultra Light
Miller Lite, Less Filling Lager
Yuengling, Traditional Lager
Stella Artois, Pilsner

Craft

Sweetwater 4:20, Pale Ale
Kona Big Wave, Golden Ale
Sailfish Sunrise City IPA, IPA
*Ask about our rotating handles

BEER BOTTLED

Domestics

Budweiser, Bud Light
Coors Light, Michelob Ultra
Miller Lite

Import

Corona, Corona Light
Funky Buddha, Heineken
Modelo Especial, Becks N/A

Craft

Islamorada Sandbar Sunday, Wheat Ale
Lagunitas Little Sumpin, IPA

Seltzer

White Claw Mango
White Claw Black Cherry
NUTRL Variety Flavors
High Noon Pineapple

Signature COCKTAILS

Refresh 14

360 Vodka, St Germain, J.F. Hadens Mango, Lime, Watermelon

Passion Storm 14

Blue Chair Bay Spiced Rum, Passion Fruit Puree, Lime, Cucumber, Q Ginger Beer

Blazing Sun 14

Campo Bravo Tequila Silver, Mango, Lime, Agave, Fee Brothers Habanero, Tajin

Lost At Sea 15

Rebel Yell Rye, Amaretto Disaronno, Cinnamon, Lemon, Fee Brothers Foam

Coral Crush 15

Campo Bravo Tequila Reposado, Carpano Bitter, Pineapple, Lime, Agave, Q Grapefruit

Mariner's Old Fashioned 15

Four Roses Bourbon, St Elizabeth All Spice, Fee Brothers Black Walnut, Demerara

Dragon Tide 15

Absolut Vanilla, J.F. Haydens Lychee, Coconut, Lemon, Dragon Fruit

Sapphire Wave 15

New Amsterdan Gin, Massenez Crème de Mure, Blueberry, Lemon, Fee Brothers Foam

SWEETS & MORE

Chocolate Brownie a la Mode 15

Key Lime Pie 10

Apple Pie a la Mode 14

Stuffed Cinnamon Churros 13

Ice Cream 9

Coffee
Assorted Teas
Cappucino
Espresso
Americano
Saratoga Still Water
Saratoga Sparkling Water

Live Music!
Friday-Saturday-Sunday!

TUESDAYS Lobster Night

\$29

WHOLE MAINE LOBSTER

4pm-9pm

WEDNESDAYS Oyster Night

\$1.50^{EA}

4pm-9pm

THURSDAYS RIB Night

\$36 \$29

PRIME RIB FULL RACK

4pm-9pm

SUNDAYS Calypso Brunch!

\$5

MIMOSAS | BELLINIS
BLOODY MARYS

11am-3:30pm