



Get Hooked!

STEAMED & RAW

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

STARTERS

Smoked Fish Dip A dockside classic served w/ veggies & pita	16
New England Clam Chowder Creamy middleneck clam chowder topped w/ bacon bits	11
Maryland Crab Soup Tomato broth, vegetables, crab meat	10
Jumbo Pub Wings Crispy wings served with carrots, celery, bleu cheese Choice of: mild buffalo, bbq, old bay honey, garlic parm	6ct. 12 12ct. 21
PEI Mussels Tossed in garlic white wine or marinara	18
Crispy Calamari Ginger sweet chili sauce	18
Chesapeake Blue Crab Dip Creamy cheese crab dip, toasted baguette	19
Petite Crab Cakes (3) Cocktail, lemon, mustard aoli	27
Buffalo Ancho Chicken Dip Creamy Buffalo chicken & cheese, pita	16
Giant Pretzel & Cheese Warm cheese dip & assorted mustards	14
Clams Casino 1/2 dozen middleneck clams, with medley of onion, peppers, bacon, parmesan bread crumbs	15
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 13 | salmon 15 | 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
Tuna Poke Bowl* Ahi tuna, coconut rice, pickled onion, edamame, wakame, fried onion crunchies, avocado, soy ginger glaze	21
Teriyaki Salmon Bowl* Seared salmon, jasmine rice, roasted broccoli, mango pineapple salsa, sesame seeds	29

FLATBREADS

Margherita San Marzano tomatoes, mozzarella, basil	15
Formaggio Mozzarella, parmesan, garlic, olive oil & roasted tomato	14
Truffle Mushroom Wild mushrooms, ricotta, arugula, balsamic drizzle	18
Chicken Bacon Ranch Blackened chicken, bacon, ranch, peppers & onions, mozzarella & scallions	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, cheese, toasted bun, lettuce, tomato, onion, pickle & "secret sauce"	19
Dockside Mahi Sandwich Grilled mahi mahi, lettuce, tomato, onion, pickle, tartar sauce	20
MD Crab Cake Sandwich Four generation family secret recipe, jumbo lump crab, broiled, with lettuce, tomato, pickle	24
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, brioche roll	17
Salmon BLT Grilled salmon, applewood bacon, lettuce, tomato, pickle, tartar sauce	18
Maine Lobster Roll Tail, claw, knuckle, dipped in a warm butter, toasted split top roll	34
French Dip Shaved ribeye, mushrooms, provolone, carmelized onion, toasted baguette, au jus	21
Baja Fish Tacos (3) Grilled mahi, mango pineapple salsa, lime chili aoli, pickled red onion, fresh cilantro	19
Shrimp Tacos (3) Grilled shrimp, cabbage slaw, lime crema	18

ENTREES

Famous Maryland Crab Cakes Four generation family secret recipe, jumbo lump crab, french fries, coleslaw	39
New York Strip* 14oz. black angus, garlic mashed potatoes, seasonal vegetables	45
Stuffed Jumbo Shrimp (3) Jumbo shrimp stuffed with our crabmeat, choice of side	41
Atlantic Salmon* Grilled or blackened, sauteed vegetables, jasmine rice	31
Hawaian Ribeye* 16oz. black angus, pineapple ginger soy glaze, french fries	49
New England Fish & Chips Beer-battered arctic cod, french fries, coleslaw	24
Whole Caribbean Fried Snapper Whole local snapper, mango salsa, lemon	39
Baby Back Ribs "Fall off the Bone" baby back ribs, housemade bbq sauce, french fries, coleslaw	1/2 19 full 32
Broiled Fisherman's Platter Crabcake, fish, shrimp, scallops, clams casino, choice of 2 sides	49
Seafood Fra Diabolo Shrimp, mussels, calamari, clams, spicy marinara sauce, over linguine or jasmine rice	33
Cajun Alfredo Pasta Creamy cajun alfredo over linguine adds: chicken 8 shrimp 13	23
Fresh Catch of The Day Grilled, blackened or seared with choice of 2 sides	MKT
Sea Scallops Simply pan seared, garlic butter lemon sauce, seasonal vegetables	46

COMBO PLATTERS

served with 2 sides

Steak & Cake 43 10oz NY Strip & our signature crab cake	Cake & Shrimp 34 Our signature crab cake & 3 jumbo fried shrimp
Steak & Shrimp 34 10oz NY Strip & 3 jumbo fried shrimp	Rib & Shrimp 32 Half rack ribs & 3 jumbo fried shrimp
Rib & Cake 39 Half rack ribs & our signature crab cake	Surf & Turf MKT 10oz NY Strip & broiled lobster tail

SIDES \$6

French fries | Cole slaw | Sweet potato fries | Garlic mashed potato
Jasmine rice | Zoodles | Mac & Cheese | Seasonal vegetables

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
Coppola "Directors Cut", Alexander Valley, CA	16 60
Quilt Cabernet, Napa Valley, CA	18 72
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 Federalist, Red Blend, Lodi, CA	16 60
The Prisoner, Red Blend, CA	85

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

Craft

Islamorada Sandbar Sunday
Lagunitas Little Sumpin

Import

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

Seltzer

White Claw Mango*
White Claw Black Cherry*
High Noon Pineapple*

Signature COCKTAILS

Refresh 14

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

Passion Storm 14

Kraken Gold spiced Rum, Passion Fruit Puree, Lime, Cucumber, Q Ginger Beer

Blazing Sun 14

Gran Centenario Plata, Mango Puree, Lime, Agave, Fee Brothers Habanero, Tajin

Lost At Sea 15

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

Coral Crush 15

Gran Centenario 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

Kraken Dark Rum, Massenez Crème Mure, Blueberry, Lavander, Lime, 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

4pm-9pm

WEDNESDAYS

Oyster Night

Coming soon!!

THURSDAYS

RIB Night

4pm-9pm

SUNDAYS

Calypso Brunch!

11am-3:30pm