



Get Hooked!

STEAMED & RAW

East & West Coast Oysters
2.5 | 3 | 3.5

Jumbo Shrimp Cocktail
19
(5) Chilled, cocktail, lemon

Peel & Eat Shrimp
1/2 lb 18 | 1 lb 32
steamed shrimp, old bay, onions, cocktail, served hot

Tuna & Salmon Tartare*
21

Cucumber, avocado, seaweed salad, wonton chips

Sesame Seared Tuna*
23

Ahi tuna, mixed greens, spicy mayo, avocado, wasabi

STARTERS

House Smoked Fish Dip 17
A dockside classic, served w/ veggies & pita

New England Clam Chowder 11
Creamy classic, middleneck clams, bacon, oyster crackers

Maryland Crab Soup 10
Tomato broth, vegetables, crab meat

Jumbo Pub Wings 6ct. 12 | 12ct. 21
Crispy wings served with carrots, celery, bleu cheese
(buffalo, bbq, old bay honey, garlic parm, mango habanero)

PEI Mussels 18
Tossed in garlic white wine or marinara, baguette

Crispy Calamari 18
Ginger sweet chili sauce

Chesapeake Blue Crab Dip 21
Creamy cheesy crab dip, toasted baguette

Petite Crab Cakes 27
(3) Cocktail, lemon

Buffalo Ancho Chicken Dip 16
Creamy Buffalo chicken & cheese, baguette

Giant Pretzel & Cheese 15
Warm cheese dip, mustard aoli

Clams Casino 19
Middleneck clams, with medley of onion, peppers, bacon, parmesan bread crumbs

Crispy Coconut Shrimp 15
(5) Jalapeno citrus sauce

Cauliflower Steak 15
Grilled, roasted pepper romesco sauce, garlic, parsley

SALADS & BOWLS

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

Tide Chopped Salad 14
Field greens, tomato, cucumber, bell pepper, radish, avocado, sherry vinaigrette

Classic Caesar Salad 13
Romaine, parmesan, croutons

Beet and Goat Cheese Salad 17
Arugula, candied walnuts, champagne vinaigrette

Ahi Tuna Poke Bowl* 21
Coconut rice, pickled onion, edamame, wakame, carrot, fried onion crunchies, avocado, soy ginger ponzu

Teriyaki Salmon Bowl* 30
Seared salmon, jasmine rice, roasted broccoli, mango pineapple salsa, sesame seeds

FLATBREADS

Margherita 15
San Marzano sauce, mozzarella, basil

Formaggio 14
Mozzarella, parmesan, garlic, olive oil & roasted tomato

Truffle Mushroom 18
Mushrooms, mozzarella, ricotta, arugula, balsamic drizzle

Chicken Bacon Ranch 17
Blackened chicken, bacon, peppers & onions, mozzarella, scallions, ranch drizzle

Grandpa's Sporkie 18
Pepperoni, italian sausage, mozzarella & ricotta

HANDHELDS & MORE

served with fries or cole slaw

Tide House Signature Burger* 19
10oz. angus blend, choice of cheese, lettuce, tomato, onion, pickle & "secret sauce"

Dockside Mahi Sandwich 23
Grilled or blackened, lettuce, tomato, onion, pickle, tartar sauce

MD Crab Cake Sandwich 27
Four generation family recipe, jumbo lump crab, broiled, with lettuce, tomato, onion, pickle

Mushroom Swiss Chicken Sandy 16
Grilled chicken breast, mushrooms, swiss cheese, lettuce, tomato, onion & pickle

Nashville Hot Chicken Sandwich 17
Crispy tender chicken breast, smothered in our hot sauce, jack cheese, cole slaw, pickle

Salmon BLT 19
Grilled salmon, applewood bacon, lettuce, tomato, pickle, tartar sauce

Maine Lobster Roll 35
Tail, claw, knuckle, dipped in a warm butter, toasted split top Boston roll

French Dip 23
Shaved ribeye, mushrooms, provolone, caramelized onion, toasted baguette, au jus

Baja Fish Tacos 19
(3) Grilled mahi, mango pineapple salsa, lime aoli, pickled red onion, fresh cilantro

Shrimp Tacos 18
(3) Grilled shrimp, cabbage slaw, lime crema

Steak Tacos 22
(3) Grilled skirt steak, cabbage slaw, spicy mayo, pickled red onion, guacamole

ENTREES

Famous Maryland Crab Cakes 47
Four generation family recipe, jumbo lump crab, french fries, coleslaw

Fried Jumbo Shrimp Platter 29
Butterflied, house-made, cocktail, choice of 2 sides

New Orleans Shrimp & Grits 31
Cajun spice, onions, peppers, bacon, house made cornbread

Atlantic Salmon* 31
Grilled or blackened, sauteed vegetables, coconut rice

Seafood Fra Diabolo 33
Shrimp, mussels, calamari, clams, spicy marinara sauce, over linguine or jasmine rice

New England Fish & Chips 24
Beer-battered arctic cod, french fries, coleslaw

Whole Caribbean Fried Snapper 39
Whole local snapper, mango salsa, lemon

Cajun Alfredo Pasta 23
Creamy cajun alfredo over linguine
adds: chicken 8 | shrimp 13

Fresh Catch of The Day MKT
Grilled or blackened, garlic mashed potatoes, seasonal vegetables

Stuffed Jumbo Shrimp 44
(3) Stuffed with our crabmeat, choice of 2 sides

Baby Back Ribs 1/2 21 | full 34
"Fall off the Bone" baby back ribs, housemade bbq sauce, french fries, coleslaw

New York Strip* 45
14oz. black angus, garlic mashed potatoes, seasonal vegetables

Boneless Ribeye* 49
16oz. black angus, garlic mashed potatoes, seasonal vegetables

Skirt Steak 39
12oz. black angus, chimichurri, french fries, seasonal vegetables

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

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

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

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

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 Amsterdam 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

\$1.50EA

4pm-9pm

THURSDAYS

RIB Night

\$36

PRIME RIB

\$29

FULL RACK

4pm-9pm

SUNDAYS

Calypso Brunch!

\$5

MIMOSAS | BELLINIS
BLOODY MARYS

11am-3:30pm