

TIDES



COLD APPETIZERS

- 🌿 FILET TARTARE* *truffle aioli, capers, shallots, egg yolk, cornichon, herbs, sourdough crostini* 27
- SHRIMP COCKTAIL *dijon mayonnaise, cocktail sauce, lemon* 22
- LECHE DE TIGRE* *scallop ceviche, coconut, red onion, cilantro, lime* 28
- 🌿 SALMON CRUDO* *citrus dashi broth, daikon slaw, radish, jalapeño, salmon roe, green onion* 21
- SEASONAL OYSTERS* *ponzu lime mignonette, cocktail sauce, lemon* market price
ask your server for today's selection

HOT APPETIZERS

- SEARED SCALLOPS *corn succotash, cherry tomato, lemon aioli* 27
- 🌿 CRAB CAKE *jumbo lump crab, tartar sauce, cucumber, herbs* 22
- CRISPY PORK BELLY *granny smith apple chutney, whole grain mustard, bourbon* 19
- 🌿 SHISHITO PEPPERS *paquillo remoulade* 18

SOUP & SALAD

- 🌿 CLAM CHOWDER *bacon lardons, potatoes, chive* 16
- 🌿 CAESAR SALAD *little gem lettuce, garlic croutons, parmesan tuile* 14
- KING LOUIS SALAD *black tiger prawns, butter lettuce, green goddess dressing* 24

FRESH PASTA

- 🌿 SQUID INK PAPPARDELLE *baby octopus, mussels, basil, cherry tomato, white wine, lemon* 36
- 🌿 LOBSTER TAGLIATELLE *creamed lobster sauce, butter poached lobster, chive* 47

ENTRÉES

WHOLE RED SNAPPER
chimichurri, charred lime, rice flour 78
serves two guests

- CHILEAN SEA BASS *celeriac, coconut milk, thai basil* 32
- KING ORA SALMON *pea puree, pea & wild mushroom glacée, pea tendrils* 39
- SCALLOP RISOTTO *truffle, mascarpone, parmesan* 46
- AIRLINE CHICKEN BREAST *apricot jus, cipollini onion, haricots verts* 31
- FILET MIGNON *8 ounces, petit smashed potatoes, horseradish cream sauce, fried thyme* 56

SIDES

- HARICOTS VERTS 11
- CREAMED CORN 12
- PETIT SMASHED POTATOES 11
- MUSHROOM GLACÉE 13

🌿 vegetarian
🌿 contains wheat
🌿 can be modified as gluten friendly

Executive Chef - Marikah Woodson

*consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness; gluten friendly items may contain traces of wheat