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APPETIZERS & FLATBREADS

BLUE FIN LUMP CRAB STUFFED AVOCADO | 18

Jumbo lump crab salad, fresh grapefruit, hearts of palm, rocket dressed with lemon vinaigrette

TOGARASHI FRIED SHRIMP | 22

Crispy breaded shrimp tossed with Kewpie-chili emulsion, napa cabbage, green coriander, Yuzu emulsion, fried rice noodles

CHIPS & SALSA | 12

House-made guacamole & heirloom tomato salsa

SHRIMP COCKTAIL | 24

Chilled Super Colossal black tiger shrimp, house made cocktail sauce, fresh lemon

YANG TUNA 24

Sushi grade yellow fin tuna, avocado, mango, cucumber, edamame, wasabi-yuzu aioli, orange tobiko, wonton chips

GRILLED VEGETABLE FLATBREAD | 17

Arugula-walnut pesto, grilled vegetables, tomato petals, black olives, goat cheese

TUSCAN FLATBREAD | 19

Grilled artichokes, prosciutto, fresh mozzarella, crimini mushrooms, heirloom tomato sauce, shaved parmesan, balsamic glaze

MARGHERITA FLATBREAD | 16

Mozzarella, tomato sauce, heirloom cherry tomato, fresh basil

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SALADS

Add-Ons: Chicken \$7, Herb marinated shrimp \$8, Fresh catch \$9, Chimichuri skirt steak \$12

TIDELINE SALAD | 16

Heirloom tomatoes, feta cheese, avocado, chopped cilantro, sherry vinegar, extra virgin olive oil, micro cilantro, crostinis

SPINACH SALAD | 14

Crisp spinach, cherry tomatoes, red onion, avocado, dried cranberries, balsamic vinaigrette

GRILLED VEGETABLE MARKET SALAD | 18

Grilled vegetables, asparagus, garbanzo, fresh mozzarella, basil, radicchio, cherry tomatoes, croutons, balsamic vinaigrette

HEARTS OF ROMAINE | 15

Crisp romaine, hearts of palm, cured olives, shaved croutons, oven cured tomatoes, caesar dressing

SHANGHAI CHINESE CHICKEN SALAD | 16

Pulled roasted chicken, iceberg lettuce, rice noodles, crispy wontons, scallions, cilantro, sesame oil, sesame seeds, almonds

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HANDHELDS

Sandwiches served with seasoned hand cut fries, sweet potato fries, or side salad

BLACKENED MAHI-MAHI SANDWICH | 19

Blackened Mahi-Mahi, Tillamook cheddar cheese, roasted pepper aioli, lettuce, tomato, onion, served on jalapeno cornbread

MAINE LOBSTER ROLL | 28

Butter poached claw & knuckle meat, lemon aioli, traditional lobster roll

GRILLED CHICKEN AVOCADO BLT | 17

Citrus marinated chicken, avocado, Nueske's bacon, lettuce, tomato, onion, herb mayo, served on jalapeno cornbread

TIDELINE PRIME BURGER | 18

8oz Blend of Chuck, Short-rib, Brisket burger, Aged Tillamook Cheddar, butter lettuce, red onion, thick cut tomato

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ENTREES

KING SALMON | 32

Roasted artichokes, wheat faro, pomegranate, brown butter sauce

FRESH CATCH | MKT

Daily preparation

BOLOGNESE | 24

Linguini pasta, ragout, charred tomatoes

SLOW ROASTED HALF CHICKEN | 29

Sautéed spinach, whipped potatoes, chicken jus

12OZ NY STRIP | 38

Roasted fingerling potatoes, creamed spinach

PAN SEARED FILET | 46

8oz filet, potato gratin, grilled asparagus, cabernet demi glace

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Parties of 6 or more are subject to a 18% Service Charge

For guests with food allergies or specific dietary requirements, please ask to speak to a server.

*Consuming raw or undercooked eggs or meat may increase your risk of foodborne illness.