APPETIZERS & FLATBREADS

CHIPS & DIPS | 12
House-made guacamole & heirloom tomato salsa

TOGARASHI FRIED SHRIMP | 22
Crispy breaded shrimp tossed with Kewpie-chili emulsion, napa cabbage, green coriander, Yuzu emulsion, fried rice noodles

HOISIN GLAZED PORK TENDERLOIN | 16
Trio steamed Bao buns, Nueske's bacon, pickled English cucumber, zesty kimchi, hoisin vinaigrette

SHRIMP COCKTAIL | 24
Chilled Super Colossal black tiger shrimp, house made cocktail sauce, fresh lemon

AVOCADO TOAST | 16
Grilled French country bread, heirloom cherry tomatoes, mashed avocado & herbs, petite greens

YANG TUNA | 24
Sushi grade yellow-fin tuna, avocado, mango, cucumber, edamame, wasabi-yuzu aioli, orange tobiko, served with 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
Sliced mozzarella, heirloom cherry tomato, fresh basil

SALADS

Add-Ons: Chicken $7, Herb Marinated Shrimp $8, Fresh Fish $9, Chimichurri Skirt Steak $12

BUTTERMILK FRIED OYSTER SALAD | 22
Baby spinach, radicchio, pickled red onion, applewood smoked bacon vinaigrette, crumbled egg

GRILLED VEGETABLE MARKET SALAD | 18
Sourdough bread salad tossed with, grilled zucchini, yellow squash, asparagus, garbanzo, fresh mozzarella, fresh basil, radicchio, cherry tomatoes, light balsamic vinaigrette

HEARTS OF ROMAINE | 15
Crisp Romaine, hearts of palm, cured olives, shaved croutons, oven cured tomatoes, caesar dressing

CRAB & AVOCADO GOLDEN GAZPACHO | 19
Jumbo lump crab tossed with avocado, arugula, hearts of palm, surrounded by light yellow tomato & Honeydew golden gazpacho

BURRATA | 18
Creamy whole-milk burrata cheese, Prosciutto di Parma, green & black olive tapenade, crostini, rocket, lemon vinaigrette, confit tomato, fig & orange compote

SHANGHAI CHINESE CHICKEN SALAD | 16
Pulled roasted chicken, iceberg lettuce, rice noodles, crispy wontons, scallions, cilantro, sesame oil

ENTREES

Hand helds with hand cut french fries, sweet potato fries, fruit or side salad

BLACKENED MAHI-MAHI SANDWICH | 17
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

TIDELINE PRIME BURGER | 18
8oz blend of chuck, short-rib, brisket burger, aged Tillamook cheddar, butter lettuce, red onion, thick cut tomato

GRILLED CHICKEN AVOCADO BLT | 17
Citrus marinated chicken, gruyere, avocado, Nueske's bacon, butter lettuce, vine-ripe tomato, served on jalapeno cornbread

ITALIAN SUB | 14
Italian baguette, prosciutto, fresh mozzarella, heirloom tomatoes, mixed greens, balsamic vinaigrette

Parties of 6 or more are subject to a 20% 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.