



The Tides Restaurant & Turtle Bar

Dinner Menu

Served daily from 5pm-11pm, until 12am Thursday-Saturday

Cold Starters

Florida Tomatoes <i>sheep's ricotta – fresh basil – warm flat bread</i>	12
Louisiana Shrimp Cocktail <i>fresno chili cocktail sauce</i>	18
Chopped Green Caesar Salad <i>organic kale – breakfast radish – white anchovy</i>	13
The Tide's Wedge <i>heirloom tomato – bacon lardons – blue cheese</i>	12

Hot Starters

Crispy Shishito Peppers <i>fresh torn herbs – smoky tomato – aged jack</i>	12
Black Pepper Wings <i>pickled cucumber – toasted sesame – tahini yogurt</i>	14
Thai Street Fries <i>sriracha – sweet soy – toasted peanuts</i>	13
Blue Crab Dip <i>artichokes – fresh lemon – garlic croutons</i>	18



Main Entrees



Spice Crusted Faroe Island Salmon <i>summer vegetable succotash – bacon lardons – sweet corn jus</i>	28
Pappardelle Bolognese <i>parmigiano reggiano</i>	22
Spaghetti Peperone <i>blue crab – toasted pine nut gremolata – fresh lemon</i>	26
Pan Roasted Florida Snapper <i>shiitake mushroom and ponzu brown butter – grilled scallions</i>	32
Pan Seared Diver Scallops <i>toasted quinoa tabbouleh – smoked yogurt – charred cucumber</i>	32
Tenderloin of Beef <i>caramelized onions – roast mushroom – smoked anaheim butter</i>	42
The Burger Royal Deluxe <i>truffle aioli – caramelized onions - gruyere</i>	18

For One, Two or More

Crispy Fried Yard Bird <i>cheddar biscuit – maple hot sauce – marinated watermelon</i>	24pp
Grilled Skirt Steak <i>roasted corn – heirloom tomatoes - fresh herbs</i>	29pp

Sides 8

*Sautéed Spinach and Garlic - Heirloom Tomatoes and Basil – Roasted Potatoes and Grilled Onions w/ Curry Aioli
Roasted Mushrooms w/ Sweet Soy and Truffle – Braised Kale w/ Apple and Bacon*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
A 20% service charge is added to all guest checks.