



**The Tides Restaurant & Turtle Bar**

**Dinner Menu**

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

**Cold Starters**

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

**Hot Starters**

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



**Main Entrees**



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

**For One, Two or More**

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

**Sides 8**

Sautéed Spinach and Garlic - Heirloom Tomatoes and Basil – Roasted Potatoes and Grilled Onions w/ Curry Aidi  
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.