

# TIDES KITCHEN & BAR



COMING SOON!

# DINNER MENU

#### FRESH START

\*½ Dozen Dennis Oysters | 21

Peach & Ginger Mignonette

(3) Chatham Quahogs | 21

Seafood Sausage Stuffing, Charred Lemon

### SMALL PLATES

\*Yellow Tomato Gazpacho | 10

Avocado, Cilantro Oil, Cucumber

Pelham Focaccia | 12

Pimento Cheese, Marinated Olives

Tuna Tostada | 24

Dashi & Soy Marinated Tuna, Spicy Wakame, Avocado Crème, Fried Corn Tortilla

Maple Brook Farm Burrata Panzanella | 21

Avocado, Cilantro Oil, Cucumber

Summer Salad | 15

Little Leaf Farm's Greens, Shaved Seasonal Vegetables, Focaccia Crouton, Champagne Vinaigrette

\*Griddled Zucchini Cakes | 17

Cabot Cheddar, Lemon Dill Aioli

\*Fried Tri-Colored Cauliflower | 19

BBQ Spiced, Chipotle-Lime Aioli

#### SALAD ENHANCEMENTS

- \*Lobster Salad | MKT
- \*Pan Seared Local Scallops | MKT
- \*Griddled Cajun Shrimp | 15
- \*Marinated Chicken Breast | 9

Yuzu Lime & Teriyaki Steak Tips | 15

## HANDHELDS

#### Earle Smash Burger | 26

2, 4 oz Patties, PHR Paprika Potato Roll, Cotija & Cabot Cheddar, Summer Slaw, Chili-Margarita Aioli, Choice of Side

#### Fried Portobello Mushroom | 20

Breaded Portobello,PHR Paprika Potato Roll, Muhammara, Arugula, Herb Pressed Goat Cheese Choice of Side

### PHR Lobster Roll | MKT

Toasted Bun, Lemon & Dill Aioli or Warm Buttered, Choice of Side

\*All Sandwiches can be Prepared on Gluten Free Bread\*

#### SIDES

- \*House French Fries | 6
- \*Side Summer Salad | 6
- \*Jasmine Rice | 5
- \*Costa Rican Style Beans | 7

# LARGE PLATES

\*Chicken Paillard | 27

Lemon+ Caper, Arugula, Pecorino, Balsamic Reduction

Pan Seared Local Scallops | MKT

Cous Cous, Muhammara, Toasted Pine Nuts, Marinated Olive, Cauliflower

Cape Cod Mussels | 19

Pouilly Fume, Shallot, Garlic, Herbs, Country Bread

Yuzu Lime & Teriyaki Steak Tips | 30

Jasmine Rice, Caramelized Peppers & Onion

\*Griddled Cajun Shrimp | 33

Costa Rican Style Beans, Corn & Shrimp Cake, Scallion

\*Vegan "Lasagna" | 25

Roasted Summer Vegetables, Tomato Vinaigrette, Cashew Cream, Basil Puree

# LUNCH MENU

#### FRESH START

\*½ Dozen Dennis Oysters | 21

Peach & Ginger Mignonette

(3) Chatham Quahogs | 21

Seafood Sausage Stuffing, Charred Lemon

### SMALL PLATES

\*Yellow Tomato Gazpacho | 10

Avocado, Cilantro Oil, Cucumber

Pelham Focaccia | 12

Pimento Cheese, Marinated Olives

Tuna Tostada | 24

Dashi & Soy Marinated Tuna, Spicy Wakame, Avocado Crème, Fried Corn Tortilla

Maple Brook Farm Burrata Panzanella | 21

Avocado, Cilantro Oil, Cucumber

Summer Salad | 15

Little Leaf Farm's Greens, Shaved Seasonal Vegetables, Focaccia Crouton, Champagne Vinaigrette

\*Griddled Zucchini Cakes | 17

Cabot Cheddar, Lemon Dill Aioli

\*Fried Tri-Colored Cauliflower | 19

BBQ Spiced, Chipotle-Lime Aioli

#### SALAD ENHANCEMENTS

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Breaded Portobello,PHR Paprika Potato Roll, Muhammara, Arugula, Herb Pressed Goat Cheese, Choice of Side

#### PHR Lobster Roll | MKT

Toasted Bun, Lemon & Dill Aioli or Warm Buttered, Choice of Side

#### Chicken Sandwich | 24

Marinated Chicken Breast, Pimento Cheese, House Pickles, Arugula, Country Bread, Choice of Side

### Cajun Seared Shrimp Po Boy | 26

Summer Slaw, Tomato, Pickled Red Onions, Cajun Remoulade, Crispy Baguette, Choice of Side

#### SIDES

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Cape Cod Mussels | 19

Pouilly Fume, Shallot, Garlic, Herbs, Country Bread

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Roasted Summer Vegetables, Tomato Vinaigrette, Cashew Cream, Basil Puree