

THE TIDES WHARF

APPETIZERS

SHRIMP COCKTAIL <i>Lemon, Cocktail Sauce, Saltine Crackers</i>	\$ 8.50
DUNGENESS CRAB CAKES <i>Two Cakes, Lemon Aioli</i>	\$14.50
DUNGENESS CRAB COCKTAIL <i>Lemon, Cocktail Sauce, Saltine Crackers</i>	\$12.50
CRAB & SHRIMP COCKTAIL <i>Lemon, Cocktail Sauce, Saltine Crackers</i>	\$ 9.95
PRAWN COCKTAIL <i>Lemon, Cocktail Sauce, Saltine Crackers</i>	\$ 9.50
OYSTERS <i>On the Half Shell</i>	each \$ 2.50
OYSTERS FLORENTINE OR BARBECUED <i>Four, On the Half Shell</i>	\$ 9.95
CLAMS <i>Six, On the Half Shell, Lemon, Cocktail Sauce</i>	\$ 9.50
FRIED CALAMARI <i>Cocktail and Tartar Sauce, Fresh Lemon</i>	\$ 8.95
FRIED CLAM STRIPS <i>Cocktail and Tartar Sauce, Fresh Lemon</i>	\$ 9.50
SMOKED SALMON <i>Lox, Capers and Onions, Lemon, Rye Bread</i>	\$11.50
CRACKED DUNGENESS CRAB <i>Hot or Cold, Half or Whole</i>	Mkt.Pr.
SEAFOOD SAMPLER <i>Crab, Shrimp, Smoked Salmon, Oysters, Prawns, Clams</i>	\$14.95
SMOKED SEAFOOD SAMPLER <i>Teriyaki & Pepper Salmon, Albacore, Lox</i>	\$12.95

SALADS

CAESAR SALAD \$ 7.50	WITH CHICKEN \$11.50	WITH PRAWNS \$14.50
MIXED GREEN SALAD <i>With Shrimp Garnish</i>	SMALL \$ 4.50	LARGE \$ 5.50
TIDES WHARF LOUIE SALAD <i>On a bed of Greens with Tomato, Cucumber Hard Boiled Egg and Bell Pepper</i>	With Bay Shrimp	\$16.50
	With Crab Meat and Bay Shrimp	\$17.50
	With Dungeness Crab Meat	\$18.95

CHOWDERS

BREAD BOWL CLAM CHOWDER <i>Served with Oyster Crackers</i>	\$12.50	
NEW ENGLAND CLAM CHOWDER <i>Served with Oyster Crackers</i>		
BODEGA BAY SEAFOOD CHOWDER <i>Tomato and Local Seafood</i>		
	SMALL BOWL \$ 8.95	LARGE BOWL \$10.50
WHALE WATCHER <i>Choice of Chowder, Mixed Green Salad and French Bread</i>	\$12.50	
TIDES WHARF SPECIAL <i>Choice of chowder, Shrimp Cocktail & French Bread</i>	\$15.95	

SANDWICHES and BURGERS

Served with Steak Fried Potatoes

STEAK SANDWICH <i>With Grilled Onions served on Sourdough Bread</i>	\$17.95
FILET OF SOLE SANDWICH <i>Fried to a Golden Brown on Sliced Sourdough</i>	\$16.50
HOT CRAB SANDWICH <i>Grilled open-face with Jack Cheese and Tomato</i>	\$19.50
FRIED PRAWN SANDWICH <i>Tomato, Lettuce, Toasted Bun, Tartar Sauce</i>	\$14.95
BODEGA BAY BURGER <i>Sautéed Onions, Sourdough Roll</i>	\$10.95
TIDES BURGER <i>Tomato, Lettuce, Onion, Pickle, Sesame Seed Bun</i>	\$ 7.95
TIDES CHEESEBURGER <i>Tomato, Lettuce, Onions, Pickle, Sesame Seed Bun</i>	\$ 8.95

PASTA and VEGETARIAN

Served with a Mixed Green Salad

LINGUINI <i>Pesto or Marinara Sauce, Parmesan Cheese</i>	\$14.50
PASTA PESCATORA <i>Fettuccine with Prawns, Scallops & Assorted Seafood in a Cream Sauce, Parmesan Cheese</i>	\$20.00
LINGUINI WITH CLAMS <i>White or Red Clam Sauce</i>	\$19.50
JALAPEÑO FETTUCINE <i>With Bay Shrimp, Light Cream Sauce</i>	\$17.50
PASTA PRIMAVERA <i>Fettuccine with Assorted Vegetables, mushrooms, Parsley, Virgin Olive Oil and Parmesan Cheese</i>	\$16.50
VEGETABLE CREPES <i>Filled with Seasonal Vegetables & Onions, With Tomato Sauce</i>	\$14.95

We automatically add 15% gratuity for parties of 10 or more. Sales Tax Added. MasterCard, Visa, Discover, JCB and American Express Cards welcome.

Not responsible for lost items. Corkage is \$14.00/750 ml bottle. Minimum per person is \$9.50. We charge \$2.50 to split a portion.

NO SUBSTITUTIONS PLEASE. 106

DINNER ENTREES

Entrees are served with choice of New England Clam Chowder, Bodega Bay Seafood Chowder or a Mixed Green Salad and sourdough bread. Our Sautéed and Deep-fried dishes are prepared in Cholesterol-free Vegetable Oil. Availability of all Seafood is Subject to Weather, Season and Fishing Conditions.

FISH

PACIFIC RED SNAPPER <i>Grilled or Lightly Breaded & Pan Fried</i>	\$19.95
FILET OF PETRALE SOLE <i>Pan Fried or Doré with Lemon Butter</i>	\$21.95
CALAMARI GRANDE <i>Squid Steak, Pan Fried Parmesan Style</i>	\$18.50
SALMON <i>Poached with Hollandaise, Grilled with Bearnaise Sauce or Doré with Lemon Butter</i>	\$21.95
HALIBUT <i>Grilled or Pan Fried</i>	\$24.95
STEAMED FISH OF THE DAY <i>With Steamed Potatoes & Vegetables</i> <i>Low Calorie, Low Fat</i>	\$22.95

SHELLFISH

DUNGENESS CRAB CAKES <i>Three Cakes with Lemon Aioli</i>	\$25.50
CHEF'S SEAFOOD PLATE <i>Sautéed in Wine and Garlic</i>	\$21.95
PRAWNS PROVENÇALE <i>Sautéed in Wine and Garlic with Mushrooms and Tomatoes</i>	\$21.95
SCALLOPS <i>Sautéed in Wine and Garlic</i>	\$20.95
STEAMED CLAMS <i>Served with Drawn Butter in their own juices</i>	\$20.50
STEAMED MUSSELS <i>Olive Oil, Garlic, Parsley, White Wine</i>	\$19.50
OYSTERS <i>Sautéed in Wine and Garlic</i>	\$19.50
FISH CIOPPINO <i>Fish & Shellfish, Zesty Italian Sauce, Garlic Bread</i>	\$21.50
CRAB CIOPPINO <i>Dungeness Crab, Prawns, Scallops, Clams and Mussels</i> <i>Zesty Italian Sauce, Garlic Bread</i>	\$23.95
LOBSTER TAIL <i>Steamed and served with Drawn Butter</i>	\$38.00
STEAK AND PRAWNS <i>Grilled and served with Drawn Butter</i>	\$33.95
SURF & TURF <i>Grilled Steak and Lobster Tail, Bearnaise Sauce & Drawn Butter</i>	\$42.50
MAINE LOBSTER FRA DIAVOLO <i>with Linguine in Spicy Tomato Sauce</i>	Mkt.Pr.

SEAFOOD and CHIPS

Breaded and Deep-Fried. Served with Steak Fried Potatoes

FISH & CHIPS	\$19.50
CALAMARI & CHIPS	\$18.95
PRAWNS & CHIPS	\$21.95
SCALLOPS & CHIPS	\$20.95
CLAM STRIPS & CHIPS	\$21.00
OYSTERS & CHIPS	\$18.95
CHEF'S SEAFOOD COMBO & CHIPS	\$22.50

MEAT

SELECTIONS *Served with Vegetables and Steak Fried Potatoes*

GRILLED PETITE NEW YORK STEAK	\$21.50
GRILLED NEW YORK SIRLOIN STEAK	\$26.00
CRISPY FRIED CHICKEN <i>Breaded and Deep Fried to a Golden Brown</i>	\$16.95
BREAST OF CHICKEN <i>Boneless Double Breast of Chicken Grilled with mushrooms and Mild Wasabi Sauce</i>	\$16.95

SIDE ORDERS

FRENCH FRIES	\$4.00	PASTA SALAD	\$ 4.00
COLE SLAW	\$4.00	SAUTEED VEGETABLES	\$ 4.00

BEVERAGES

COFFEE, DECAF, TEA	\$ 2.50	ESPRESSO	\$ 3.50
ICED TEA	\$ 2.50	CAPPUCCINO	\$ 3.75
MILK	\$ 2.50	CAFE LATTE	\$ 3.75
SOFT DRINKS	\$ 2.50		