

TIDAL+ Restaurant Week

\$50 Tuesday - Friday

First Course

Select One:

Baby Rocket Salad

arugula | heirloom cherry tomatoes | parsley
shaved baby carrots | smoked sea salt cashews
parmesan vinaigrette

Fresh Oysters (1/2 doz)

blueberry granita | apple mignonette

Ceviche Duo (GF)

halibut | mango | red onion | cilantro | baby bells | plantain chips
shrimp | heirloom tomato | cucumber | avocado | serrano | tortilla chips

Second Course

Select One:

Local Salmon (GF)

jasmine rice | garlic chips | long beans
black'n'white sesame seeds | chili sauce

Fish & Chips (3pcs)

battered halibut | house fries
malt vinegar tartar

*can be prepared gluten free

Catch of the Week

our local catch paired with chef selected sides
ask your server for today's offerings

Third Course

Select One:

Salted Caramel Hazelnut Mousse

milk chocolate mousse | chocolate tart
chocolate glaze | toasted hazelnut
salted caramel hazelnut ganache

Lopez Island Creamery Ice Cream

chef's choice of local flavors