

SEATTLE RESTAURANT WEEK

October 22 - November 4, 2023

\$35

CHOICE OF STARTER - OR - DESSERT

STARTER

seafood chowder **GF**

clams | PNW fish | shrimp | potato | thyme oil bacon

artichoke dip

lacinato kale | artichokes | beechers cheddar garlic | lemon | crostini

baby rocket salad GF

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

ceviche* DF GF

halibut | leche de tigre | tomato | mango | cucumber | red onion | fresno | cilantro | plantain chips

DESSERT

hazelnut chocolate mousse

dark chocolate mousse | salted caramel jam | hazelnut sablee

stones GF DF

chestnut mousse | lemon gelee | almond cake | soybean crumble | meringue | candied chestnuts

lopez island creamery

select one: vanilla | passionfruit guava sorbet GF

AND

CHOICE OF ENTREE

squid ink pasta

clams | shrimp | piquillo pepper sauce | roasted fresno chiles | shaved garlic | parsley | meyer lemon

fish + chips

battered rockfish | house fries | tartar

shrimp + grits GF

baja shrimp | peppers | cherry tomato | tomato gravy | house grits

TIDAL+ burger

house made patty | tillamook white cheddar | bacon tomato jam | sesame seed brioche bun |house fries | black garlic aioli | *beyond burger available

half chicken GF

citrus roasted chicken | pea puree | pea vines | sunchoke chips | summer mushrooms

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness.

TIDAL+ is a cashless establishment.

All checks will have a 18% service charge added. 100% of the service charge is distributed to the team who served you. Additional tip is up to your discretion.

V = VEGETARIAN VG = VEGAN GF= GLUTEN FREE DF = DAIRY FREE