


## Raw Bar & Starters

**TUNA TARTARE**   
Spicy sesame tuna, avocado, cucumber, pickled red onion, house kettle chips 13

**RAW OYSTERS**    
Cocktail sauce and mignonette  
• ½ Dozen 18 • Dozen 32

**CAJUN SHRIMP**   
½ lb of steamed local pink shrimp, creole seasoning, cocktail sauce 16

**STEAMED SNOW CRAB**   
1 lbs. of steamed snow crab legs, creole butter, cocktail sauce 24

**GRILLED OYSTERS**  
5 grilled oysters, parmesan butter 17

**SALMON CROQUETTES**  
Crispy salmon croquettes, tzatziki sauce 9

**STEAMED MUSSELS**  
Mussels, garlic, parsley, white wine, toast points 15

**CLAMS & CHORIZO**  
Steamed clams & house made chorizo, toast points 15

**BOUDIN BALLS**  
Crispy homemade boudin, creole mustard, ricotta, pickled vegetables 12

**TRIO OF DIPS**  
Pimento cheese, smoked salmon, smoked white fish, fried green tomatoes, grilled bread 15

### SEAFOOD PLATTER


6 raw oysters on the half shell, 2 lbs. snow crab clusters, split lobster tail, ½ lbs. Cajun shrimp, tuna tartare, veggies, crackers, house kettle chips, drawn butter, cocktail sauce, mustard sauce, mignonette, and mini tabasco sauce  
99

## Salads & Bowls

**BURRATA SALAD**  
Solena burrata, arugula, sun-dried tomato pesto, pickled red onion, cucumber, fig balsamic, grilled bread 16




**BEET, GOAT CHEESE, HONEYCOMB SALAD**   
Assorted beets, arugula, herbed goat cheese, pistachio, Queen & Colony honeycomb, white balsamic vinaigrette 18

**CAESAR SALAD**  
Classic Caesar, Brick Street greens, parmesan, croutons 12  
• Add Shrimp +10 • Add Salmon +11 • Add Grouper +13

**COBB SALAD**   
Brick Street Farm greens, red onion, cucumber, tomato, radish, bacon, crumbled blue cheese, honey vinaigrette  
• Grilled Salmon 22 • Grilled Shrimp 23 • Grilled Grouper 25

**TUNA NIÇOISE SALAD**    
Seared tuna, farm egg, bacon, Brick Street Farms greens, red onion, cucumber, tomato, radish, olive tapenade, green beans, crispy potato, honey vinaigrette 24

**SESAME TUNA SALAD**     
Seared tuna, Brick Street Farm greens, tomato, radish, cucumber, red onion, avocado, mango, sesame vinaigrette 22

**FISH BOWLS**   
Poke style, sushi rice, leafy greens, cucumber, radish, carrot, edamame, ponzu dressing, spicy mayo  
• Tuna  23 • Salmon  22 • Grilled Shrimp 21 • Fried Shrimp 20

## Po'boys, Sandwiches, & Baskets

**SEAFOOD PO'BOY**  
Leidenheimer bread, lettuce, tomato, red onion, house-made remoulade  
• Fried Oyster 20 • Fried Shrimp 19 • Fried Grouper Fingers 18  
• Fried Catfish 15 • Grilled Shrimp 21

**MEATBALL PO'BOY**  
House ground Olivor Heritage Farm pork, Providence Cattle Co beef, Leidenheimer bread, ricotta, mozzarella, marinara 19

**SEAFOOD BASKET**  
A generous portion of seafood, remoulade, lemon thyme orzo  
• Fried Oyster 19 • Fried Shrimp 18 • Fried Grouper Fingers 17  
• Grilled Shrimp 20 • Crab Cake 20 • Fried Catfish 14

**CRAB CAKE SANDWICH**  
Brioche, lettuce, tomato, red onion, remoulade 22

**MAHI SANDWICH**  
Blackened, grilled, or fried, brioche, lettuce, tomato, red onion, remoulade 18

**PROVIDENCE CATTLE CO. CHEESEBURGER**  
Providence Cattle Co. ground beef (6oz), brioche, lettuce, tomato, red onion, cheddar 17  
• Double (12oz) +7

**BACON JAM & PIMENTO CHEESEBURGER**  
Providence Cattle Co. ground beef (6oz), fried green tomato, lettuce, onion, house made pimento cheese, bacon jam, brioche 20 • Double (12oz) +7

### GROUPEL SANDWICH

Blackened, grilled, or fried, brioche, lettuce, tomato, red onion, remoulade  
MKT

## Simple Fish

Served à la carte with a choice of lemon beurre blanc, brown butter, tzatziki, or herb oil

**SALMON** 16 **TUNA** 22 **GROUPEL** MKT

**SCALLOPS** 24 **RED SNAPPER** MKT **TROUT** 14

**MAHI** 18 **YELLOWTAIL SNAPPER** 21

Add a premium side with your fish!

## Premium Sides

- Crispy Potatoes + Smoked Garlic Aioli 7
- Kettle Chips 7
- Grilled Vegetables 7
- Grilled Asparagus 9
- Cream Corn 7
- Cole Slaw 6
- Parmesan Grits 7
- Mediterranean Quinoa 9
- Green Beans w/ Almonds 7
- Pecan Dirty Rice 8
- Fried Green Tomatoes + Remoulade 9
- Side Salad/Caesar 8

## Non-Alcoholic Drinks

**WATER**  
Aqua Panna 3.99  
San Pellegrino 3.99

**GOLD PEAK TEAS**  
Sweet 3.99  
Unsweet 3.99

**SODAS**  
Coke, Diet Coke, Sprite 2.50  
Boylan Sodas 3.99  
(Orange, Cane Cola, Ginger Ale, Black Cherry, Crème Soda)


**SEASONAL KOMBUCHA**  
St. Pete Ferments 6.99

## Main Dishes


**CLASSIC RISOTTO**   
Risotto, parmesan, herbs 18  
• Grilled Vegetable 20  
• Shrimp 22  
• Salmon 24  
• Scallops 27

**SHRIMP & GRITS**   
New Orleans style BBQ shrimp & parmesan grits 22

**FISH & CHIPS**  
Beer battered Icelandic cod, crispy potatoes, remoulade, coleslaw 18


**BISTRO STEAK**   
12 oz. dry age ribeye, seasonal vegetables, crispy potatoes, sauce vert 32  
- Add On -  
• Marrow Butter +4 • Snow Crab +12  
• Grilled Shrimp +14 • Lobster Tail +19

**SEARED SCALLOPS**   
Cream corn, bacon 26

**MEDITERRANEAN SALMON**   
Blackened salmon, tri-color Mediterranean quinoa salad (feta, tomatoes, olives, onion, cucumber), tzatziki, grilled asparagus 27

**BLACKENED YELLOWTAIL SNAPPER**   
Pecan dirty rice, lemon beurre blanc 28

**SAUTÉED TROUT**   
Green beans, almonds, crispy potatoes, brown butter 23

**SNAPPER VESUVIO**   
Seared gulf snapper, fennel confit, potatoes, olives, capers, arugula, & citrus 29

**GROUPEL ROMESCO**  
Grouper, romesco sauce (red pepper, tomato, almond), pickled onion, herb salad, cheesy arancini 29

\*\* We politely decline modifications for our composed dishes.\*\*

### Special Requests Policy

We will do our best to accommodate most requests. We do not recommend and will respectfully not guarantee any meat or seafood ordered medium well or well done. Additionally, we will respectfully not guarantee any dish that is not of our composition.

Jon Walker • Chef/Owner | Ehinari Cruz • Chef de Cuisine





# THE TIDES

SEAFOOD MARKET

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PROVISIONS

SAFETY HARBOR, FLORIDA