

starters

Clam Chowder pork belly, onion, celery, carrot, potato	\$17
Chicory & Delicata Salad castelfranco radicchio, frisee, goat cheese, prosciutto crisps, pepitas, pomegranate, apple cider vinaigrette	\$19
Black Kale Salad VT strawberries, blackberry vinaigrette, goat cheese crumble, quinoa crunch	\$19
Miso Caesar Salad baby gem lettuce, preserved lemon, pecorino tuile, focaccia croutons	\$19

share plates

Tidal's Bread Service VT house made brioche pull apart rolls, Vermont Creamery butter, whipped ricotta, 25 year balsamic, lemon paprika oil, Marcona almonds, smoked sea salt	\$20
Chef's Choice of Pacific Oysters - 6 pcs GF, DF served with cocktail sauce, mignonette	\$25
Jumbo Lump Crab Cake DF Maryland blue crab, carrot ginger puree, breakfast radish, frisee salad	\$25
Fire Roasted Spinach & Poblano Fondue VT midnight moon cheese, poblano peppers, caramelized onions, bloomsdale spinach, grilled flat bread	\$20
Baja Shrimp Cocktail GF, DF blue Mexican shrimp, cocktail sauce, celery salad, grilled lemon	\$25
Mussels & Clams guanciale, fennel, calabrian pepper, white wine, grilled sourdough	\$25
Wagyu Beef Carpaccio white truffle & mustard aioli, Romano cheese, cornichons, caviar, brioche toast points	\$25
Pulpo Tostada DF cucumber, onion, cilantro, lime, tamarind, avocado mousse, romesco sauce, charred onion dust	\$20
Pork Belly Flatbread soubise, pork belly, honeycrisp apple, gruyere, arugula, fresh thyme	\$22
Tomato Flatbread VT pearl mozzarella, heirloom tomato, mixed basil, marinara	\$22

mains

Alaskan Halibut GF white truffle risotto, wild mushrooms, beurre rouge	\$46
Faroe Island Salmon GF whipped Okinawa yams, braised fennel, charred broccolini, beurre blanc	\$46
Prime Ribeye Medallion GF 8oz USDA Prime, mushroom jus, crispy brussel sprouts, porcini butter	\$64
Cascade Creek Lamb Chops GF, DF roasted marbled potatoes, grilled broccolini, chimichurri	\$70
Seared Oyster Mushrooms French lentils, parsnip puree, roasted carrots, dukkha, charred cippolini	\$38
Mary's Free Range Chicken GF celery root puree, crispy capers, green olive tapenade	\$38
Perrazzo's Prime Steak Burger 8oz Perrazzo's Prime, french onion reduction, gruyere, cornichon relish, garlic aioli, fried shallots	\$40

sides

Crispy Brussels Sprouts VG, GF
Whipped Garlic Potatoes GF, VT
Roasted Marbled Potatoes GF, VG
Sauteed Wild Mushrooms VG, GF
Grilled Broccolini VG, GF
White Truffle Risotto GF, VT
Honey Glazed Carrots GF, VG
Mac and Cheese add 2oz crab +\$8

Romano Herb Fries with Garlic Aioli



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GF - gluten-friendly | DF - dairy-free

VT - vegetarian | VG - vegan

Up to three forms of payment allowed. A 20% gratuity will be added to parties of six or more and will be distributed directly to food & beverage staff as additional compensation for their services. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.