

*For many years a small Cape Cod sea captain's cottage existed on the shores of Nantucket Sound. In 1959, the McCormick family transformed that cottage into a small but wonderful restaurant and named it The Ebb Tide.*

*As the Cape grew, so did The Ebb Tide. The Topside Lounge was added in 1975, along with it came a quaint outdoor terrace. That terrace was enclosed in 1984 and renamed The Garden Room. More recent additions include the Caleb Chase Bar. We hope you will thoroughly enjoy them all.*

*From the foyer, in which you were greeted, the original cottage can still be seen though now surrounded by the ever improved additions still taking place. The McCormick family has carefully maintained the charm of the original antique cottage even as the restaurant has grown over its five decades.*

*Like the restaurant itself, The Ebb Tide's menu has grown from its rather humble beginnings (the original menu offerings included PB&J sandwiches) to such classic New England cuisine as fish caught locally and served fresh daily to prime cuts of beef.*

*Every change, every improvement, both in the building and in the menu, originates with the extended McCormick family. There is always a McCormick actively involved and on the scene, assuring their guests of their high standards in comfort and culinary pleasures.*

## First Courses

### Lobster Ravioli

*Lobster filled ravioli in a creamy Alfredo sauce topped with fresh chunks of lobster & Parmesan cheese. 15*

### Tuna Martini

*Cuts of sashimi grade tuna seasoned in a honey soy marinade, with seaweed salad, sesame seeds, ginger and wasabi sauce. 13*

### East Dennis Oysters on the Half Shell

*1/2 dozen from the East Dennis Oyster Farm. 13*

### Coconut Shrimp

*Deep fried, served with an apricot & rice wine dipping sauce. 14*

### Ebb Tide Signature Crab Cake

*Homemade with Alaskan crabmeat, Remoulade sauce. 13*

### Calamari

*Sautéed in garlic, shallots & fresh basil with white wine. Served with cocktail sauce. 13*

### Seafood Martini

*Lobster, crab & two shrimp served with Absolut Citron vodka cocktail sauce. 16*

### Caribbean Chicken Tenders

*Spicy Caribbean barbecue sauce, served with blue cheese dressing & vegetables. 9*

### Grilled Thai Shrimp

*With a spicy peanut sauce. 14*

### The Wedge Salad

*Wedge of iceberg lettuce, bacon, crisp onions & crouton with a choice of dressing. 7*

### Classic Caesar Salad

*With garlic croutons & grated Parmesan. 9  
With grilled chicken. 15*

### Baked French Onion Soup Gratinée 7

### Cape Cod Clam Chowder

*Quintessentially Cape Cod. Cup 5 Bowl 8*

### Lobster Bisque Cup 6 Bowl 9

### Lobster Fritters *house specialty*

*Chunks of fresh lobster meat deep fried in our own fritter batter.  
Served with lobster sauce. Market Price*

*Every entrée includes: House Salad or Caesar Salad,  
Homemade Breads, Intermezzo, Vegetable, & Potato.*

## Seafood

— Featuring only fresh local seafood —

### Ebb Tide Signature Crab Cakes

*Made at the Ebb Tide with Alaskan crab meat  
and served with lobster sauce. 24*

### Swordfish Ebb Tide

*Fresh broiled swordfish steak served with  
crabmeat, asparagus & Béarnaise  
sauce. 29*

### Baked Stuffed Scrod

*Topped with lobster stuffing & lobster  
sauce. 26*

### Blackened Center Cut Cajun Swordfish 27

### Seafood Fettuccini

*Shrimp, scallops & lobster in a basil  
Alfredo sauce over fresh fettuccini and  
topped with fresh grated Parmesan  
cheese. 30*

### Pecan Encrusted Salmon

*Fresh salmon fillet sautéed with pecans  
and a maple glaze. 25*

### Baked Stuffed Sole

*Stuffed with seafood dressing, baked en casserole  
served with lobster sauce. 25*

### Pan Seared Diver Scallops

*Fresh local scallops seared then served on  
sautéed spinach. 26*

### Grilled Salmon Fillet

*With a balsamic glaze. 22*

### Seafarer's Sampler

*Shrimp, scallops & scrod en casserole with  
sherry seasoned breadcrumbs. 26*

### Fresh Broiled Chatham Scrod

*Fresh Dayboat Market Codfish served with  
seasoned crumbs. 22*

### Swordfish Piccata

*Local swordfish sautéed with capers, lemon  
& shallots. 29*

### Sole Almondine

*Broiled with sherry seasoned crumbs. 25*

### Scallops New England

*Fresh local scallops baked with sherry  
seasoned crumbs. 25*

### Fresh Broiled Nantucket Swordfish Steak

*Center cut from local waters. 26*

### Crabmeat Stuffed Salmon

*Topped with lobster sauce. 24*

### Baked Stuffed Shrimp

*Seafood dressing, baked with lobster sauce. 27*

PRICES SUBJECT TO STATE & LOCAL MEALS TAX

All meals are available for takeout • Please turn off cell phones while in dining room

The Ebb Tide uses trans-fat free products and delicious local seafood which is high in beneficial omega-3 oils

If you have any specific dietary concerns, please consult your server

Please Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness, especially if you have certain medical conditions

# The Classics

## Apricot Almond Chicken

*Boneless chicken breast baked with an apricot glaze & toasted almonds. 22*

## Filet Mignon

*Trimmed tenderloin grilled and served with Béarnaise sauce. 33*

## Ravioli

*Filled with roasted vegetables. Served with basil infused EVOO & grilled mixed vegetables. 19*

## Braised Short Ribs of Beef

*Slow cooked tender boneless short ribs of beef, Merlot reduction, caramelized onions, garlic mashed. 26*

## Veal Piccata

*Veal sautéed with capers, lemon & shallots. 27*

## Chicken Picatta

*Sautéed chicken breast with grilled mushrooms. 22*

## Veal Ebb Tide

*Sautéed milk-fed veal with lobster & asparagus, finished with Béarnaise sauce. 29*

## Slow Roasted Prime Rib of Beef

*Captain's cut, au jus. Market Price*

## Cranberry-Orange Chicken

*Boneless chicken breast with a cranberry-orange glaze & toasted almonds. 22*

## Tournedo Homard

*Grilled tenderloin topped with lobster, asparagus & Béarnaise sauce. 37*

## Bourbon Marinated Sirloin Tips

*Served over rice pilaf. 23*

## Grilled Rib-Eye Steak

*Large cut of western beef grilled and served with compound butter. 27*

## Long Island Duckling with Grand Marnier Glaze

*Tender meat and crisp skin. 27*

# Lobster

— Priced by the Tide —

## Baked Lobster Pie

*Fresh chunks of lobster from a 1 1/4 lb. lobster baked en casserole with sherry seasoned crumbs & fresh butter. House Specialty.*

## Sautéed Lobster

*Fresh native lobster sautéed with butter & wine. Served over black pepper fettuccini.*

## Lobster Ravioli

*Lobster filled ravioli in a creamy Alfredo sauce topped with fresh chunks of lobster & Parmesan cheese.*

## Lobster Tiffany

*Lobster baked en casserole with garlic butter, mushrooms, Swiss & mozzarella cheeses.*

# Fried Seafood Plates

*Fresh local seafood served with French fries, homemade cole slaw & tartar sauce.*

## Fried Lobster with Drawn Butter

*Fresh chunks of local lobster fried and served with creamery butter. Market Price*

**Fried Shrimp 26**

**Fried Clams 25**

## Fried Fisherman's Platter

*Scrod, scallops, shrimp & calamari. 25*

## Fried Day Boat Cod

*Flaky, white tender fish. 22*

**Fried Oysters 25**

# Lighter Fare

## Caleb's Burger

*Classic cheese burger with applewood smoked bacon & onions  
with your choice of American or Swiss cheese. 10*

## Lobster Salad Roll

*Quintessentially Cape Cod... fresh local lobster mixed with lemon zest mayonnaise  
in a buttered, grilled roll. 21*

Mac n' Cheese Laced with Lobster 17

Lobster Quesadilla 19

Chicken Quesadilla 11

Fried Clam Roll 19

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## Early Evening Specials

• ALL COMPLETE DINNERS •

Choice of Appetizer:

*Soup of the Day, Fresh Garden Salad, Ebb Tide Clam Chowder*

House Vegetable • Choice of Potato or Rice Pilaf • Homemade Breads  
Selection of Dessert • Coffee, Tea, Iced Coffee or Iced Tea

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**Fresh Broiled Canadian  
Salmon Fillet 22**

**Ebb Tide Signature Crab Cakes**  
*With lobster sauce. 24*

**Fish & Chips**  
*Cole slaw, tarter sauce. 18*

**Fried Shrimp**  
*Lemon butter. 23*

**Bourbon Marinated Sirloin Tips**  
*Served over rice pilaf. 23*

**Apricot-Almond Chicken**  
*Boneless chicken breast baked with an apricot  
glaze & toasted almonds. 22*

**Fried Scallops**  
*Golden fried with homemade tarter sauce. 22*

**Seafarer's Sampler**  
*Shrimp, scallops & scrod baked en casserole  
with seasoned crumbs. 24*

**Scallops New England**  
*Baked with seasoned crumbs. 25*

**Baked Stuffed Sole**  
*Seafood dressing, baked with lobster  
sauce. 22*

**Fresh Broiled Chatham Scrod**  
*Herb seasoned breadcrumbs. 22*

**Slow Roasted Prime Rib  
of Beef**  
*Mate's Cut. Au jus. Market Price*

**Cranberry-Orange Chicken**  
*Boneless chicken breast with a cranberry-orange  
glaze & toasted almonds. 22*

Early Evening Specials are served from 4:30 p.m. to 5:30 p.m.  
Must be seated by 5:30 p.m. • Orders need to be placed by 5:45 p.m.