

First Courses

Tuna Martini

Cuts of sashimi grade tuna seasoned in a honey soy marinade, with seaweed salad, sesame seeds, ginger and wasabi sauce. 14

Lobster Ravioli

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

Coconut Shrimp

Deep fried, served with an apricot & rice wine dipping sauce. 15

Ebb Tide Signature Crab Cake

Homemade with Alaskan crabmeat, lobster sauce. 13

Calamari

Dusted, fried then sautéed in garlic, shallots & fresh basil with white wine. Served with cocktail sauce. 14

Caribbean Chicken Tenders

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

Lobster Fritters *A House Specialty*

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

Seafood Martini

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

Grilled Thai Shrimp

With a spicy peanut sauce. 14

Shrimp Cocktail

Five jumbo shrimp with homemade cocktail sauce. 15

East Dennis Oysters on the Half Shell

1/2 dozen from the East Dennis Oyster Farm. 14

Oysters Rockefeller

1/2 dozen East Dennis Oysters baked on the half shell with cream, spinach & shallots. 16

The Wedge Salad

Wedge of iceberg lettuce, bacon, crisp onions & croutons with a choice of dressing. 8

Classic Caesar Salad

With garlic croutons & grated Parmesan. 8

Beet Salad

Chopped red beets tossed in vinaigrette dressing with goat cheese, candied walnuts, & baby greens. 9

Soups

Baked French Onion Soup

Gratinée 7

Cape Cod Clam Chowder

Quintessentially Cape Cod. Cup 6 Bowl 9

Lobster Bisque *Cup 7.50 Bowl 9*

The best!

Before placing your order, please inform your server if anyone in your party has a food allergy

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

PRICES SUBJECT TO STATE & LOCAL MEALS TAX

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

Seafood

— Featuring only fresh local seafood —

Ebb Tide Signature Crab Cakes

Made at the Ebb Tide with Alaskan crab meat, red peppers, red onions & seasonings. Served with lobster sauce. 25.50

Swordfish Ebb Tide

Fresh broiled swordfish steak served with lobster, asparagus & Béarnaise sauce. 31.95

Baked Stuffed Scrod

Topped with lobster stuffing & lobster sauce. 27.50

Crabmeat Stuffed Salmon

Topped with lobster sauce. 27.95

Fish & Chips

Fresh Dayboat Cod, a Cape Cod tradition. 22.95

Classic Baked Stuffed Shrimp

Seafood dressing, baked with lobster sauce. 27.95

Pecan Encrusted Salmon

Fresh salmon fillet sautéed with pecans and a maple glaze. 26.50

Grilled Salmon Fillet

With a balsamic glaze. 25.95

Fresh Chatham Scrod

Fresh Dayboat Market Codfish served with seasoned crumbs. 26.95

Swordfish Piccata

Local swordfish sautéed with capers, lemon & shallots. 29.95

Scallops New England

Fresh local scallops baked with sherry seasoned crumbs. 26.95

Pan Seared Diver Scallops

Fresh local scallops seared then served on sautéed spinach. 28.95

Fresh Broiled Nantucket Swordfish Steak

Center cut from local waters. 27.50 or bronzed with Cajun seasonings. 28.95

Seafarer's Sampler

Shrimp, scallops & scrod en casserole with sherry seasoned cracker crumbs. 27.95

Lobster

— Priced by the Tide —

Ebb Tide's Baked Lobster Pie

Fresh chunks of lobster from a 1 1/4 lb. lobster baked en casserole with sherry seasoned crumbs & fresh butter. An Ebb Tide tradition.

Fried Lobster

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

Lobster Tiffany

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

Sautéed Lobster

Fresh native lobster sautéed with butter & champagne. Served over angel hair pasta.

House Salad or Caesar Salad,
Homemade Breads, Intermezzo, Vegetable, & Potato.

The Classics

Filet Mignon

Trimmed tenderloin grilled and served with Béarnaise sauce. 33.95

Chicken Piccata

Sautéed chicken breast with capers, lemon & shallots. 24.50

Chicken Cointreau

Seared chicken breast with Cointreau-orange glaze and almonds. 24.50

Our Famous Roasted Prime Rib of Beef

Slow roasted, Captain's cut. Au jus. Market Price

Cranberry-Orange Chicken

Boneless chicken breast with a cranberry-orange glaze. 24.50

Veal Ebb Tide

Sautéed milk-fed veal with lobster & asparagus, finished with Béarnaise sauce. 31.95

Tournedo Homard

Grilled tenderloin topped with lobster, asparagus & Béarnaise sauce. 37.95

Long Island Duckling with Grand Marnier Glaze

Tender meat and crisp skin. 28.50

Bourbon Marinated Sirloin Tips 26.50

Sirloin Steak

10 oz. cut of western beef grilled and served with compound butter. 29.50

Pasta Dishes

Fettuccine Alfredo

*Cream sauce with shaved Parmesan. 20
With chicken & broccoli. 24.50*

Lobster Fettuccine

Fettuccine in a creamy Alfredo sauce topped with fresh chunks of lobster & Parmesan cheese. Market Price

Seafood Fettuccine

Shrimp, scallops & lobster in a basil Alfredo sauce over fresh fettuccine and topped with fresh grated Parmesan cheese. 31

Vegetable Ravioli

Filled with roasted vegetables. Served with basil infused olive oil & grilled mixed vegetables. 22.95

Lighter Fare

Caleb's Burger

Classic cheese burger with applewood smoked bacon & onions with your choice of American or Swiss cheese, French fries. 11.50

Chicken Quesadilla

Accompanied with sour cream & salsa. 12.95

Fried Scallop Roll

Fresh diver scallops dusted with flour and fried, French fries. 18

Mac n' Cheese

Laced with Lobster 18.50

Fried Shrimp

French fries & tartar sauce. 19

Captain's Fish Sandwich

Fresh Cod, tartar sauce, seaweed salad, French fries. 14

Lobster Quesadilla Market Price

Fresh lobster grilled between two flour tortillas. Accompanied with sour cream & salsa.

Lobster Salad Roll

Quintessentially Cape Cod... fresh local lobster mixed with lemon zest & mayonnaise in a buttered, grilled roll, French fries. 21.95

Early Evening Three Course Specials

Choice of Appetizer:

House Salad, French Onion Soup or Ebb Tide Clam Chowder

Fresh Broiled Canadian Salmon Fillet

With seasoned crumbs. 25.95

Ebb Tide Signature Crab Cakes

With lobster sauce. 25.50

Fish & Chips

Fresh Dayboat Cod, a Cape Cod tradition. 22.95

Bourbon Marinated Sirloin Tips 26.50

Fried Scallops

Golden fried with homemade tartar sauce. 24.95

Fresh Chatham Scrod

Herb seasoned breadcrumbs. 26.95

Shrimp Garlic Pasta

With black pepper fettuccine. 26

Scallops New England

Baked with seasoned crumbs. 26.95

Our Famous Roasted Prime Rib of Beef

*Slow roasted, Mate's cut. Au jus.
Market Price*

Chicken Piccata

*Sautéed chicken breast with lemon,
white wine and capers. 24.50*

Cranberry-Orange Chicken

*Boneless chicken breast with a cranberry-
orange glaze. 24.50*

Ravioli

*Filled with roasted vegetables. Served with
basil infused extra virgin olive oil
& grilled mixed vegetables. 22.95*

Seafarer's Sampler

*Shrimp, scallops & scrod baked en casserole
with seasoned crumbs. 27.95*

Early Evening Specials include:

A selection of Ebb Tide Specialty Desserts with a choice of Coffee, Tea, Iced Coffee or Iced Tea

Must be seated by 5:30 p.m. • Orders need to be placed by 5:45 p.m.

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.