

*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.*

*As we celebrate our 50th year, we trust you will enjoy your dining experience as much as we enjoy preparing it for you.*

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## First Courses

### Crab Tiffany

*Crabmeat baked in a casserole with garlic butter, mushrooms, Swiss & Mozzarella cheese. 15.50*

### Pickled Shrimp

*Jumbo shrimp marinated with onions & peppers. A Southern favorite, no party is complete. 13.50*

### Lobster Fritters *house specialty*

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

### Coconut Shrimp

*Deep fried, served with homemade apricot & rice wine dipping sauce. 13.50*

### Ebb Tide Signature Crab Cake

*Homemade with Alaskan crabmeat, Remoulade sauce. 12.50*

### Calamari

*Sautéed in garlic, shallots & fresh basil with white wine. Served with cocktail sauce. 11.50*

### Seafood Martini

*Lobster, crab & two shrimp served with Absolut Citron vodka cocktail sauce. 15.50*

### The Wedge Salad

*Wedge of iceberg lettuce, bacon, crisp onions & crouton with a choice of dressing. 6.50*

### Classic Caesar Salad

*With garlic croutons & grated Parmesan. 7.50  
Add grilled shrimp 16.50  
Add grilled chicken 13.50*

### Ebb Tide Salad

*A dinner salad of lettuces, garlic croutons & tomatoes with a choice of dressing. 5.50*

### Baked French Onion Soup Gratinée 6.50

### Cape Cod Clam Chowder

*Quintessentially Cape Cod. Cup 4.95 Bowl 7.50*

### Lobster Bisque Cup 5.50 Bowl 7.50

### East Dennis Oysters on the Half Shell

*From the East Dennis Oyster Farm.  
(Seasonal) 13.50*

*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. 22.50*

### **Swordfish Ebb Tide**

*Fresh broiled swordfish steak served with  
crabmeat, asparagus & Béarnaise  
sauce. 27.50*

### **Baked Stuffed Scrod**

*Topped with lobster stuffing & lobster  
sauce. 25.50*

### **Blackened Center Cut Cajun Swordfish 25.50**

### **Seafood Fettuccini**

*Shrimp, scallops & lobster in a basil  
Alfredo sauce over fresh fettuccini and  
topped with fresh grated Parmesan  
cheese. 28.50*

### **Pecan Encrusted Salmon**

*Fresh salmon fillet sautéed with pecans  
and a maple glaze. 22.50*

### **Baked Stuffed Sole**

*Stuffed with seafood dressing, baked en casserole  
served with lobster sauce. 24.50*

### **Fried Fisherman's Platter**

*Scrod, scallops, shrimp & calamari,  
cole slaw. 24.50*

### **Steamed Mussels**

*Chardonnay wine & garlic broth, grilled  
country bread. 18.50*

### **Seafarer's Sampler**

*Shrimp, scallops & scrod en casserole with  
sherry seasoned breadcrumbs. 24.50*

### **Fresh Broiled Chatham Scrod**

*Fresh Dayboat Market Codfish served with  
seasoned crumbs. 19.50*

### **Swordfish Piccata**

*Local swordfish sautéed with capers, lemon  
& shallots. 27.50*

### **Sole Almondine**

*Broiled with sherry seasoned crumbs. 23.50*

### **Scallops New England**

*Fresh local scallops baked with sherry seasoned  
crumbs. 24.50*

### **Fresh Broiled Nantucket Swordfish Steak**

*Center cut from local waters. 23.50*

### **Crabmeat Stuffed Salmon**

*Topped with lobster sauce. 22.50*

### **Fresh Broiled Salmon Fillet**

*With sherry seasoned crumbs. 20.50*

### **Baked Stuffed Shrimp**

*Seafood dressing, baked with lobster sauce. 26.50*

### **Pan Seared Diver Scallops**

*Fresh local scallops seared with a lemon  
vinaigrette. 23.50*

# The Classics

## Prime Rib Delight

*Prime Rib topped with lobster, asparagus & Béarnaise sauce. Market Price*

## Filet Mignon

*Trimmed tenderloin grilled and served with Béarnaise sauce. 31.50*

## Ravioli

*Filled with roasted vegetables. Served with basil infused olive oil & grilled mixed vegetables. 17.50*

## Braised Short Ribs of Beef

*Slow cooked tender boneless short ribs of beef, Merlot reduction, caramelized onions, garlic mashed. 22.50*

## Veal Piccata

*Veal sautéed with capers, lemon & shallots. 26.50*

## Chicken Sea View

*Sautéed chicken breast with grilled mushrooms. 18.50*

## Veal Oscar

*Sautéed milk-fed veal with Alaskan crabmeat & asparagus, finished with Béarnaise sauce. 27.50*

## Slow Roasted Prime Rib of Beef

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

## Chicken Cape Cod

*Boneless chicken breast with a cranberry glaze & toasted almonds. 20.50*

## Tournedo Homard

*Grilled tenderloin topped with lobster, asparagus & Béarnaise sauce. 35.50*

## Bourbon Marinated Sirloin Tips

*Served over rice pilaf. 22.50*

## Grilled Rib-Eye Steak

*Large cut of western beef grilled and served with compound butter. 25.50*

## Pistachio Halibut 24.50

# 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.*

## Lobster Ravioli

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

## Fried Lobster with Drawn Butter

*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 & wine.*

Massachusetts Meals Tax 5% • Please turn off cell phones while in dining room

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.

If you have any specific dietary concerns, please consult your server.  
The Ebb Tide uses trans-fat free products and delicious local seafood which is high in beneficial omega-3 oils.

# 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

**Fresh Broiled Canadian  
Salmon Fillet** 21.50

**Ebb Tide Signature Crab Cakes**  
*With lobster sauce.* 19.50

**Fish & Chips**  
*Cole slaw, tarter sauce* 16.50

**Fried Shrimp**  
*Lemon Butter* 22.50

**Bourbon Marinated Sirloin Tips**  
*Served over rice pilaf.* 19.50

**Braised Short Ribs**  
*Slow cooked tender boneless short ribs of beef,  
Merlot reduction, caramelized onions, garlic  
mashed.* 21.50

**Apricot-Almond Chicken**  
*Boneless chicken breast baked with an apricot  
glaze & toasted almonds.* 18.50

**Broiled Nantucket Swordfish  
Brochette**  
*Center cut from local waters with lime-tequila  
vinaigrette.* 21.50

**Seafarer's Sampler**  
*Shrimp, scallops & scrod baked en casserole with  
seasoned crumbs.* 20.50

**Scallops New England**  
*Baked with seasoned crumbs.* 23.50

**Fried Scallops**  
*Golden fried with homemade tarter sauce.* 20.50

**Baked Stuffed Sole**  
*Seafood dressing, baked with lobster sauce.* 19.50

**Fresh Broiled Chatham Scrod**  
*Herb seasoned breadcrumbs.* 18.50

**Scallops Nantucket**  
*Topped with bacon & Mornay sauce.* 21.50

**Slow Roasted Prime Rib of Beef**  
*Au jus. Market Price*

**Chicken Cape Cod**  
*Boneless chicken breast topped with a cranberry  
glaze & toasted almonds.* 18.50

**Scrod Imperial**  
*Topped with seasoned crumbs & cheese sauce.* 20.50

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.

The  
**Ebb Tide**