

High Tide

SEAFOOD BAR & GRILL

Welcomes you to Arizona Restaurant Week!

Three Course Menu 44

Choice of our Douglas Hill Wine

Chardonnay, Pinot Grigio, Merlot, Cabernet

First Course Choice of

Lobster Fondue- Crispy Corn Cakes, Tomatillo Pico, Cilantro, Tequila and Lime

*Aguachile - Spicy Shrimp, Octopus, and Seabass Marinated in Tomatillo & Lime, Serrano and Poblano Chiles, Cucumber and
avocado | Tortilla Chips*

Second Course Choice of

*Mexican Rose Snapper - Shrimp and Chorizo Stuffing, Cilantro Lime Rice, Grilled Squash and
Lime Beurre Blanc*

*Pan Seared Chilean Sea Bass- Goat Cheese and Charred Jalapeno - Polenta Cake, Roasted Salsa Verde,
Pickled Asparagus and Garlic Broccolini*

*Estofado- Spicy Stew of Braised Beef, Shrimp, Crab, Tomato, Jalapenos, Potatoes and Sweet Corn with Avocado,
Cilantro and Flour Tortillas*

Third Course Choice of

Cinnamon Apple Cake- Espresso Gelato

Avocado Key Lime Pie- with Whipped Cream