Del Norte Triplicate

Rising Tide Restaurant and Bakery to Start New Chapter

By Pam Abrahamsson October 9, 2026

For folks who remember – or have heard the legend – of the delicious food and baked goods from the now-retired Glen’s on Third, there is good news.

The iconic 722 3rd Street address in Crescent City is about to welcome an exciting new chapter: The Rising Tide Restaurant and Bakery, owned by Jim and Margarita Murdock, is preparing to open its doors before Thanksgiving in the historic space formerly known as Glen's on Third.

Leading the new venture is General Manager Cody Magana, executive chef at the storied Hiouchi Café, who knows a thing or two about delicious, sustainable, local cuisine and remembers the old restaurant well.

Magana remembers visiting the space as a child, when a family member worked there, and he'd stop in for a grilled cheese sandwich and a donut.

"Glen’s on Third had been a staple for Del Norte County, Crescent City," Magana said, adding that when the opportunity to buy the property came up, the team felt "nothing but blessed" by the community's support and patience throughout the buildout.

Updating and Renovating: The Next Chapter

The team has spent months restoring the building from the ground up. The comprehensive renovation includes updates to everything from fire suppression systems to the layout itself. The goal is to create a fresh and welcoming look while preserving the restaurant and bakery format longtime customers will remember.

Guests can enjoy the walk-through bakery line on one side of the restaurant when they feel the call of a delicious cake, pie, muffin, or bread. For a complete breakfast, lunch, or dinner experience, they go to the full-service dining on the other side of the restaurant.

The name Rising Tide reflects that sense of renewal. "The tide is rising with us," Magana said. "We're the new tide."

What’s on the Menu – and in the Bakery Case

Once open, Rising Tide will serve breakfast, lunch, and dinner, along with a full bakery case of fresh-made bread, pastries, cookies, cakes, and pies. Breakfast will include biscuits and gravy. The menu will include creative twists on Eggs Benedict and avocado toast, along with perennial favorites like French toast and pancakes.

Lunch and dinner will lean into coastal classics — fish and chips, calamari, steamed clams, shrimp po' boys, linguine, clam chowder and charbroiled burgers — alongside house specialty dinners such as steaks, seafood, pasta and more.

Sustainable, Local, Dine in or Grab and Go

A grab-and-go section will offer soups, sandwiches and pasta salads for customers on the move.

Magana said the menu will emphasize local sourcing, including Rumiano butter, Alexandre Valley Dairy eggs and Taylor’s sausage. Catering, specialty cakes and special-event dinners are also in the works down the road.

Economic Impact on the Menu

The restaurant will create local jobs, from entry-level dishwasher and busser positions to professional roles for chefs, bakers, baristas and servers. Magana said he sees the restaurant industry as a craft and hopes

Rising Tide will build a reputation for hospitality and quality.

With the revitalization of downtown Crescent City underway, Magana said the team is excited to help "bring life back to downtown"—one delicious baked good or menu item at a time.

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