

Tidewater

GRILL

BRUNCH

SHORES BREAKFAST BOWL \$17

TWO EGGS ANY STYLE TOPPED WITH CHEDDAR & MOZZARELLA. SERVED WITH A SIDE OF HOME FRIES WITH PEPPERS, ONIONS, AND MUSHROOMS. CHOICE OF BACON OR SAUSAGE.

TRADITIONAL FRENCH TOAST \$12 CHALLAH BREAD DIPPED IN A CREME BRULEE EGG BATTER THEN TOASTED AND SERVED WITH MAPLE SYRUP

CREOLE SHRIMP AND GRITS \$22 ZESTY TOMATO CREOLE SAUCE WITH PEPPERS ONIONS AND ANDOUILLE SAUSAGE TOSSED WITH SHRIMP.

THE BRUNCH BURGER \$18

1/2 LB CERTIFIED ANGUS BURGER, LETTUCE, TOMATO, ONION, PICKLES, AND BACON WITH A SUNNY SIDE UP EGG. SERVED WITH SEASONED FRENCH FRIES

CARROT CAKE FRENCH TOAST \$16

CARROT CAKE DIPPED IN VANILLA BEAN EGG BATTER, PAN-FRIED AND SERVED WITH MAPLE CREAM CHEESE AND CARAMEL SAUCE THEN DUSTED WITH POWDERED SUGAR

HUEVOS RANCHEROS \$19 GRILLED FLOUR TORTILLAS TOPPED WITH SEASONED BEANS, 2 EGGS ANY STYLE ,FRESH CILANTRO PICO DE GALLO ,CHEDDAR JACK, SOUR CREAM SLICED AVOCADO AND QUESO BLANCO.

ISTANBUL WRAP \$17 MEDITERRANEAN MARINATED CHICKEN KEBAB WITH TZATZIKI SAUCE WRAPPED IN PITA

HOUSE SMOKED TURKEY QUESADILLA \$15 APPLEWOOD SMOKED TURKEY, PEPPERJACK CHEESE, CORNBREAD STUFFING, LETTUCE AND CRAISIN PICO DE GALLO SERVED WITH JALAPENO CREMA.

BELGIAN WAFFLES \$13

VANILLA (PLAIN)/DUTCH CARAMEL APPLE/ RED VELVET/ STRAWBERRY SHORTCAKE/BLUEBERRY AND LEMON/MACADAMIA NUT AND WHITE CHOCOLATE/PECAN & BROWN BUTTER-BOURBON GLAZE.

BUTTERMILK PANCAKES \$13

VANILLA (PLAIN)/ DUTCH CARAMEL APPLE/RED VELVET/STRAWBERRY SHORTCAKE/BLUEBERRY LEMON/MACADAMIA NUT AND WHITE CHOCOLATE//PECAN & BROWN BUTTER-BOURBON GLAZE.

ASK YOUR SERVER ABOUT CHEF'S SPECIALS TODAY!

BLINTZ CREPE FILLED WITH RICCOTTA, COTTAGE AND MASCARPONE CHEESES

DUTCH CARAMEL APPLE/ STRAWBERRY SHORTCAKE/ BLUEBERRY LEMON/PECAN & BROWN BUTTER-BOURBON GLAZE.....\$12

BENEDICTS TRADITIONAL POACHED EGGS ON A BUTTERED ENGLISH MUFFIN TOPPED WITH FRESH HOLLANDAISE SAUCE. SERVED WITH HOME FRIES AND ASPARAGUS.

CANADIAN BACON \$17 SMOKED SALMON \$18 AVOCADO BENEDICT \$17

A LA CARTE

WAFFLE	\$5	2 EGGS	\$5
2 PANCAKES	\$5	HOME FRIES	\$5
TOASTED MUFFIN OR BISCUIT	\$3	BACON	\$4
SAUSAGE GRAVY	\$5	SAUSAGE	\$4 (TURKEY AVAILABLE)
SMOKED SALMON	\$8	1/2 AVOCADO	\$3
CRISPY FRIED CHICKEN BREAST	\$10	CHEESY GRITS	\$3

ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS.

PARTIES OF SIX OR MORE WILL HAVE A SERVICE CHARGE OF 20% INCLUDED.

DUE TO LIMITED SEATING, A TWO HOUR LIMIT PER TABLE MAY APPLY.

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES AS ALL INGREDIENTS ARE NOT LISTED ON MENU.

Tidewater

GRILL

SOUP OF THE DAY \$8 ASK YOUR SERVER WHAT CHEF'S SOUP OF THE DAY IS. SERVED WITH CHEESY GARLIC BREAD

POW POW SHRIMP \$15 CRISPY FRIED SHRIMP, SESAME SEEDS, AND A SWEET CHILI AIOLI

FRENCH ONION SOUP \$10 CHEF'S FRENCH ONION CLASSIC SOUP WITH MELTED PROVOLONE OVER FRESH CROUTONS SERVED WITH CHEESY GARLIC BREAD.

FRIED MOZZARELLA STICKS \$10 SERVED WITH MARINARA SAUCE

FRIED PICKLE CHIPS \$12 SERVED WITH CAJUN RANCH DIPPING SAUCE

SALADS

CHOICE OF PROTEINS:

SHRIMP SKEWER \$10 GRILLED CHICKEN \$10 GRILLED STEAK \$15 SALMON \$15

ROCKET SALAD \$16 ARUGULA, MIXED GREENS, FRIED GOAT CHEESE, CANDIED PECANS, AND FRESH PEARS. SERVED WITH CLASSIC VINAIGRETTE.

E.A.T.C.O.B.B. SALAD \$17 EGG, AVOCADO, TOMATO, CHICKEN, ONION, BACON, AND BLUE CHEESE CRUMBLES.

HAIL CAESAR SALAD \$13 KNIFE AND FORK ROMAINE LETTUCE, SHAVED PARMESAN, CROUTONS, AND HOUSE-MADE DRESSING.

PIZZA EXTRA-LARGE, HAND-TOSSED WITH A GARLIC BUTTER CRUST \$21

TOPPINGS \$1 EACH UNLESS OTHERWISE SPECIFIED.

ONIONS	JALAPENOS		
BLACK OLIVES	MUSHROOMS	CHICKEN	\$5
GREEN PEPPERS	FRESH	BACON	\$4
TOMATOES	MOZZARELLA	FETA CHEESE	\$2
PINEAPPLE	BANANA PEPPERS	FRESH BASIL	\$2
SPINACH	ANCHOVIES		
CARAMELIZED	PEPPERONI		
ONIONS	ITALIAN SAUSAGE		

CHICKEN WINGS \$19

BONELESS WINGS \$15

WET

SWEET CHILI
GARLIC PARMESAN
BUFFALO
SUPER BUFFALO (EAT AT YOUR OWN RISK!!!) (FEAR THE REAPER)

BBQ SAUCE
CARIBBEAN JERK
BOURBON BBQ
OLD BAY SAUCE

DRY

OLD BAY DRY RUB
SALT & VINEGAR
CHILI LIME
LEMON PEPPER

**DIPPING OPTIONS: RANCH OR BLUE CHEESE DRESSING
EXTRA DRESSING \$1**

DESSERTS

CHOCOLATE LAVA CAKE 10 A WARM, CHOCOLATE FILLED CHOCOLATE CAKE WITH VANILLA ICE CREAM AND WHIPPED CREAM

MASON JAR CHOCOLATE BANANA CREAM PIE 8 CHOCOLATE BANANA CREAM PIE SERVED IN A MASON JAR.

HOMEMADE BOURBON PECAN PIE 10 WARM PECAN PIE WITH CHOCOLATE CHIPS, CANDIED PECANS AND A BOURBON SUGAR CRUST. TOPPED WITH VANILLA ICE CREAM AND WHIPPED CREAM.

APPLE PIE A LA MODE 8 WARM APPLE PIE WITH SALTED CARAMEL AND VANILLA BEAN ICE CREAM.

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