

Tidewater

GRILL

STARTERS

FRIED PICKLE CHIPS 12 SERVED WITH CAJUN RANCH DIPPING SAUCE

SOUP OF THE DAY 10 ASK YOUR SERVER WHAT CHEF'S SOUP OF THE DAY IS.

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

GRILLED FLATBREAD 10 MOZZARELLA AND MARINARA. (ADD PEPPERONI \$1)

PANANG POT STICKERS 13 CHICKEN POTSTICKERS SERVED WITH A KOREAN BBQ DIPPING SAUCE.

HOUSE SMOKED TURKEY QUESADILLA 15 APPLEWOOD SMOKED TURKEY, PEPPERJACK CHEESE, LETTUCE AND MANGO PICO DE GALLO. SERVED WITH JALAPENO CREMA.

CHEF'S GOURMET FLATBREAD 17 CHEF PAUL'S FLATBREAD OF THE DAY NEVER CEASES TO AMAZE THE PALETTE.

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

KOREAN BEEF BULGOGI 17 CHARRED BEEF TOPPED WITH GOCHUJANG BBQ SAUCE

JUMBO CHICKEN WINGS (1 DOZEN) 19 **BONELESS WINGS (1 LB)** 15

WET

SWEET CHILI

GARLIC PARMESAN

BUFFALO

SUPER BUFFALO (HOT!)

EAT AT YOUR OWN RISK!

FEAR THE REAPER!!!

HONEY BBQ SAUCE

CARIBBEAN JERK

BOURBON BBQ

OLD BAY SAUCE

DRY

OLD BAY DRY RUB

SALT & VINEGAR

CHILI LIME

LEMON PEPPER

BBQ DRY RUB

BUFFALO DRY RUB

DIPPING OPTIONS: RANCH OR BLEU CHEESE DRESSING EXTRA DRESSING \$1

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

TOPPINGS \$1 EACH UNLESS OTHERWISE SPECIFIED.

ONIONS

BLACK OLIVES

GREEN PEPPERS

TOMATOES

PINEAPPLE

SPINACH

CARAMELIZED

ONIONS

JALAPENOS

MUSHROOMS

FRESH

MOZZARELLA

BANANA PEPPERS

ANCHOVIES

PEPPERONI

ITALIAN SAUSAGE

CHICKEN 5

BACON 4

FETA CHEESE 2

FRESH BASIL 2

SALADS

ROCKET SALAD 16 BABY 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 BLEU CHEESE CRUMBLES. SERVED WITH BLEU CHEESE DRESSING

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

HOUSE-MADE DRESSINGS:

CLASSIC VINAIGRETTE, RANCH, CAESAR, BLEU CHEESE, BALSAMIC VINAIGRETTE

EXTRA DRESSINGS \$1

PROTEIN OPTIONS: \$10 GRILLED SHRIMP OR CHICKEN

\$15 CEDAR SALMON OR GRILLED STEAK

*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, THERE IS A 2 HOUR LIMIT PER TABLE

Tidewater

GRILL

HANDHELDS (ALL HANDHELDS SERVED WITH YOUR CHOICE OF TATER TOTS OR FRENCH FRIES)

CHEF'S CLUBHOUSE WRAP 17 SHAVED SMOKED TURKEY, HAM, BACON, PEPPERJACK CHEESE, LETTUCE, TOMATO, ONIONS, PICKLE, AND MAYO WRAPPED IN A FLOUR TORTILLA.

CLASSIC BURGER 18 CERTIFIED ANGUS BEEF, AMERICAN CHEESE, LETTUCE, TOMATO, ONION, AND PICKLES.

P'SHORES BURGER 19 CERTIFIED ANGUS BEEF, BACON, SHARP CHEDDAR, SPECIAL SAUCE, LETTUCE, TOMATO, ONION, AND PICKLES.

LITTLE HAVANA CUBAN PANINI 16 PRESSED WITH MOJO PORK, SHAVED HAM, SWISS CHEESE, PICKLES, MAYO MUSTARD AIOLI.

SPICY FRIED CHICKEN SANDWICH 17 LIGHTLY BREADED CHICKEN BREAST, BUFFALO-MAYO, LETTUCE, TOMATO, ONION, AND PICKLES.

ISTANBUL CHICKEN WRAP 17 MARINATED GRILLED CHICKEN KEBAB. LETTUCE, TOMATO, ONION, AND TZATZIKI INSIDE A GRILLED PITA.

A.B.C. (AVOCADO, BACON, CHICKEN) 17 GRILLED CHICKEN BREAST ON A TOASTED CROISSANT WITH BACON, PEPPERJACK CHEESE, SLICED AVOCADO AND A ROASTED GARLIC AIOLI.

QUARTER POUND HOT DOG 8 ALL BEEF QUARTER POUND HOT DOG.

ASK YOUR SERVER ABOUT CHEF'S SPECIALS TODAY

ENTRÉES (AVAILABLE AFTER 4pm)

ENGLISH FISH & CHIPS 25 BEER BATTERED COD, FRIED TO A GOLDEN PERFECTION, SERVED WITH HAND-CUT FRIES AND HOUSE MADE TARTAR SAUCE.

CAJUN PENNE PASTA 20 BLACKENED CHICKEN AND ANDOUILLE SAUSAGE IN A CREAM SAUCE GARNISHED WITH FRESH JALAPENOS. SERVED WITH GARLIC BREAD

SHRIMP FETTUCINI ALFREDO 22 PARMESAN, GARLIC, WHITE WINE, CREAM SAUCE, SERVED WITH GARLIC BREAD.

JAMAICAN JERK ½ CHICKEN 24 SERVED WITH BEANS, COCONUT RICE, AND SWEET PLANTAINS.

STEAK OF THE DAY (MARKET PRICE) CHEF'S CHOICE OF STEAK GRILLED TO YOUR LIKING. SERVED WITH STARCH AND VEGETABLE OF DAY.

ENTRÉE ACCESSORIES 5

BLACK BEANS, COCONUT RICE, VEGETABLE OF THE DAY, CHEESY GARLIC BREAD, FRENCH FRIES, TATER TOTS, CAESAR OR HOUSE SIDE SALAD.

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 VANILLE BEAN ICE CREAM.

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