

# Tidewater

GRILL

## STARTERS

**FRIED PICKLE CHIPS** 12 SERVED WITH CAJUN RANCH DIPPING SAUCE

**CRISPY CALAMARI** 15 GOLDEN-FRIED FRESH CALAMARI WITH SPICY MARINARA 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 POTSTICKERS** 13 CHICKEN POTSTICKERS SERVED WITH A KOREAN BBQ DIPPING SAUCE.

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

**POW POW SHRIMP** (GLUTEN FREE) 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** (GLUTEN FREE) (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!!!**

KOREAN BBQ (GLUTEN)

HONEY BBQ

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** (GLUTEN FREE) 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:** (GLUTEN FREE)

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

**EXTRA DRESSINGS \$1**

**PROTEIN OPTIONS:** (GLUTEN FREE) \$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

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## 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.

**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.

**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 IN-HOUSE SMOKED PORK BELLY, 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.

**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 AND FRIED TO A GOLDEN PERFECTION. SERVED WITH HAND-CUT FRIES AND HOUSE MADE TARTAR SAUCE.

**CAJUN PENNE PASTA (GLUTEN FREE) 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 (GLUTEN FREE) 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 (GF), COCONUT RICE (GF), VEGETABLE OF THE DAY (GF), CHEESY GARLIC BREAD, FRENCH FRIES, TATER TOTS (GF), CAESAR OR HOUSE SIDE SALAD.**

### DESSERTS

**CHOCOLATE LAVA CAKE 10** A WARM, CHOCOLATE FILLED CHOCOLATE CAKE WITH VANILLA BEAN 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 BEAN 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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