

Tidewater

GRILL

STARTERS

FRIED PICKLE CHIPS 12 SERVED WITH CAJUN RANCH DIPPING SAUCE

CRISPY CHEESE RAVIOLI 15 GOLDEN-FRIED 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.

GRILLED FLATBREAD 10 MOZZARELLA AND MARINARA. (ADD PEPPERONI \$2)

SOUTH BY SOUTH WEST CHICKEN EGG ROLLS 14 GRILLED CHICKEN, BLACK BEANS, ROASTED CORN, WITH JALEPENNO, CILANTRO LIME RANCH

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.

CATFISH DIPPERS 18 THE BEST CATFISH DIPPERS THIS SIDE OF THE MISSISSIPPI SERVED WITH A SMOKED REMOULADE DIPPING SAUCE

<u>JUMBO CHICKEN WINGS</u> (GLUTEN FREE) (1 DOZEN) 19	<u>BONELESS WINGS</u> (1 LB) 15
<u>WET</u>	<u>DRY</u>
SWEET CHILI	GENERAL TSO (SPICY)
GARLIC PARMESAN	KOREAN BBQ (GLUTEN)
BUFFALO	HONEY BBQ
SUPER BUFFALO (HOT!)	CARIBBEAN JERK
<i>EAT AT YOUR OWN RISK!</i>	BOURBON BBQ
<i>FEAR THE REAPER!!!</i>	OLD BAY SAUCE
	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	FRESH JALAPENOS	ALFREDO SAUCE 2
BLACK OLIVES	MUSHROOMS	CHICKEN BREAST 5
GREEN PEPPERS	FRESH	BACON 4
TOMATOES	MOZZARELLA	FETA CHEESE 2
PINEAPPLE	BANANA PEPPERS	FRESH BASIL 2
SPINACH	ANCHOVIES	ARTICHOKE ♥ 2
ITALIAN SAUSAGE	PEPPERONI	GOAT CHEESE 2
HAM	CARAMELIZED ONIONS	

SALADS

ROCKET SALAD 16 ORGANIC 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) EXTRA DRESSINGS \$1

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

PROTEIN OPTIONS: (GLUTEN FREE) \$10 GRILLED SHRIMP, CHICKEN \$15 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. MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, NUTS AND DAIRY.

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 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) 18 GRILLED CHICKEN BREAST ON A TOASTED CROISSANT WITH BACON, PEPPERJACK CHEESE, SLICED AVOCADO, LETTUCE, TOMATO, ONION, AND PICKLES WITH 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 18 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.

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, TOPPED OFF WITH SHAVED PARMESAN AND FRESH JALAPENOS.

GRILLED CHICKEN FETTUCINI ALFREDO 22 PARMESAN, GARLIC, WHITE WINE, CREAM SAUCE, SERVED WITH CHEESY GARLIC BREAD. SUB SHRIMP FOR EXTRA \$5.00

JAMAICAN JERK ½ CHICKEN (GLUTEN FREE) 24 SERVED WITH BEANS, COCONUT RICE, AND SWEET PLANTAINS.

HOUSE SMOKED PORK RIBS 20 SERVED WITH FRENCH FRIES AND COLESLAW

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

REESES'S CHOCOLATE PEANUTBUTTER PIE 10 LAYERED CHOCOLATE GANACHE, PEANUT BUTTER AND CREAM WITH GRAHAM CRACKER CRUST WITH CANDY BRITTLE.

KEY LIME MERINGUE PIE 10 KEY LIME WITH A TOASTED MERINGUE AND STRAWBERRY SAUCE

PEACH MELBA 10 VANILLA BEAN ICE CREAM TOPPED WITH SLICED PEACHES, RASPBERRY SAUCE AND CRISPY MERINGUE.

*ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS. MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, NUTS AND DAIRY.

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