

# Tidewater

GRILL

## BRUNCH

### **SHORES BREAKFAST BOWL \$16**

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 \$11** 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 \$17**

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 \$17** 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 \$15** MEDITERRANEAN MARINATED CHICKEN KEBAB WITH TZATZIKI SAUCE WRAPPED IN PITA

### **BELGIAN WAFFLES \$12**

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

### **BUTTERMILK PANCAKES \$12**

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

### **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 \$16 SMOKED SALMON \$17 AVOCADO BENEDICT \$16**

### **A LA CARTE**

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

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.

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## SOUPS AND SNACKS

**SOUP OF THE DAY** \$8 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.

**HONEY BALSAMIC BACON SALAD** \$16 WINTER GREENS, CRUMBLLED FETA, BACON PIECES AND A WARM HONEY BALSAMC VINAIGRETTE.

**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

**STICKY TOFFEE PUDDING** \$10 AN AMAZING DESSERT FROM ACROSS THE POND. STICKY CARAMEL SPONGE CAKE WITH SALTED CARAMEL AND VANILLA ICE CREAM.

**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.

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