

# Tidewater

GRILL

**BRUNCH**

**SHORES BREAKFAST BOWL \$17**

TWO EGGS ANY STYLE, LOADED WITH PEPPERS, ONIONS, AND MUSHROOMS. TOPPED WITH CHEDDAR & MOZZARELLA. SERVED WITH A SIDE OF HOME FRIES. 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, SPANISH RICE, 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

**BELGIAN WAFFLES \$13** VANILLA (PLAIN)/DUTCH CARAMEL APPLE/ RED VELVET/ STRAWBERRY SHORTCAKE/BLUEBERRY AND LEMON/MACADAMIA NUT AND WHITE CHOCOLATE/PECAN & BROWN BUTTER-BOURBON G

**FRIED CHICKEN AND WAFFLE \$19** MALT BELGIAN WAFFLE STACKED WITH A CRISPY FRIED CHICKEN BREAST TOPPED WITH MAPLE SYRUP.

**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**

**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.

**TOASTED RAVIOLI 10** CRISPY CHEESE RAVIOLI WITH CREAMY 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 BEAN ICE CREAM AND WHIPPED CREAM

**REESES'S CHOCOLATE PEANUT BUTTER PIE 10**

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

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