

## SHAREDS

### Popcorn Shrimp

Tampa Bay Fishery crispy shrimp, spring onions, bang-bang-boom sauce, hull-less sea salt popcorn 14.95

### Munich Pretzel

Brewery grains, buttered rock salt, house pickles, TIDE mustard, dill pollen queso 14.95

### Half Moon Mozzarella

Panko breaded, flash fried fresh mozzarella drizzled with creamy pesto sauce and served with a side of burnt tomato jam 13.50

### Coconut Shrimp App

Crispy coconut crusted jumbo shrimp served with sweet chili coconut sauce over a bed of arugula 15.95

### Smokin' Hot Wings

Hardwood smoked, flash fried chicken wings, celery and carrot crunch, pickled pepper blue cheese dipper 14.95  
Choose From - TIDE Sauce, Hot, Teriyaki, BBQ

### Sun Kissed Spinach Dip

Charred artichoke, sunchoke, spinach, feta, ricotta, shaved parmesan, sourdough boule 13.50

### Peel N' Eat Shrimp

Half pound of beer boiled 26-30's, TIDE's Bay spice, horseradish cocktail sauce, lemon, Try 'em Hot 12.95

### Chips & Dips

Tri-color corn tortilla chips with TIDE guacamole and TIDE salsa 12.50

## STONE BAKED PIZZA

*Made to order 10" hand-formed artisan pizzas topped with burnt tomato jam, shaved parmesan sub GF cauliflower crust +4  
ASK us about ADD-ONS*

### Butchers Block Pizza

Italian meatball, pepperoni, Canadian ham, sausage crumbles and shredded mozzarella 18.95

### Maui Wowie Pizza

Smoked pineapple, bacon, smoked gouda and shredded mozzarella, finished with grated parmesan and green onion 17.50

### Pepperoni

Sliced pepperoni, shredded mozzarella 16.50  
Double Pepperoni +2, Cheese only 14.95

## GREENS & BOWLS

*ADD Grilled, Blackened or Apple Fried Chicken +7  
ADD Seared Shrimp or Flash Fried Coconut Shrimp +8  
ADD Seared Mahi +9; Grilled Salmon +11;  
ADD Beef Tenderloin +12*

### Beet & Blue

Roasted red beets, house smoked blue cheese crumbles, rocket greens, candied pepitas, sherry vinaigrette, pumpkin seed oil 14.95

### TIDE IPA Caesar

Chopped romaine hearts, IPA Caesar dressing, thin sliced garlic-paprika Cuban croutons, shaved parmesan, pickled red onion, cracked tuxedo pepper 13.95

### Green House

Artisan greens, crisp apple, house smoked walnuts, shaved rainbow carrots, feta crumbles, watermelon radish, pickled red onion ranch 13.95

### TIDE Side Salad

Fresh greens, cherry tomatoes, red onion, pickled tri-peppers, toasted pepitas, croutons 8.95

Choice of dressings:  
pickled red onion ranch; smoky blue cheese;  
champagne vinaigrette; sherry vinaigrette

### Tortilla Soup

Brined & roasted chicken, charred tomatoes, ancho broth, sautéed mirepoix, corn hay, fresh cilantro 7.95

## STREET TACOS

*Three lightly iron-toasted, soft corn tortillas with mango-corn salsa, TIDE slaw and queso fresco  
ADD Guacamole +3; Pickled Jalapeno or Salsa +1*

### Mahi Tacos

Kitchen cut mahi, TIDE spice, pickled green tomato, chili-key lime ranch, cilantro 18.95

### Shrimp Tacos

Barbacoa spiced shrimp, pickled red onion, avocado crème, cilantro 18.95

### Filet Tacos

Chimichurri-spiced beef tenderloin, pickled green tomato, chili key lime ranch, rainbow 19.50

## RISING TIDE tap & table

523 Glen Cheek Dr. Port Canaveral, FL 32920  
321-576-0676 • RisingTideTap.com  

*A 3% service charge will be added to all transactions with all net proceeds going directly to improve the compensation packages for our non-tipped team members. If you wish not to contribute to this effort, please notify a manager and we will remove the charge. Thanks for your consideration!*

# MAIN COURSES

*RISING TIDE'S entrees are familiar favorites with creative new twists. We source FRESH fish, chicken and beef and we hand-cut daily. You'll taste the quality! Order something new and different today!*

## Fish & Frites

Tempura battered New England Haddock, sea salt fries, TIDE slaw, dill pollen tartar sauce, house pickles 21.95

## \*Mahi Dorado

A TIDE favorite - Risin' sun spiced, seared fresh-cut mahi mahi, cilantro butter rice, charred fresh vegetables, Indian River citrus beurre blanc, TIDE mango relish, tortilla crisps, cilantro 29.50

## TIDE Tortellini

Four-cheese laced, burnt vodka tomato jam, garlic confit, tear drop tomato-cream, shaved parmesan 18.95

ADD Forest Blend Mushrooms +4; Seared Shrimp +8; Grilled or Blackened Chicken +7; Beef Tenderloin +12

## \*Whiskey Salmon

Char-grilled northern salmon filet, whiskey glaze, toasted exotic grains, charred vegetables, maple-calabrian pepper beurre blanc, micro Swiss chard salad 28.95

## \*Filet & Fingerlings

Fresh cut tenderloin, char-grilled with sun-dried tomato demi-glace, smoked salt fingerling potatoes, charred vegetables, Vidalia onion crunch 35.95 / Petite 29.95

ADD Sautéed Shrimp or Coconut Shrimp +8  
Seared or Blackened Scallops +12

## Blackened Seafood Alfredo

Pan-seared shrimp, bay scallops and crab tossed with fettuccine and blackened alfredo, shaved parmesan, fresh basil 26.95

## Roasted Chicken

Fresh half chicken, overnight brine, seasoned & roasted with fingerling potatoes, charred fresh vegetables, corn-mango relish and pan jus 22.95

## Sweat Tea Southern Fried Chicken

Flash fried Risin' Spiced chicken thighs with black garlic mashed potatoes topped with cremini mushroom and scallion gravy and a side of roasted vegetables 21.95

## FOR THE TABLE

*Complete your meal with TIDE's hand-crafted sides, served family-style for sharing*

### Bacon Brussel Sprouts

Risin' Sun spiced dry roasted brussel sprouts, applewood bacon, sage aioli 12.95

### Street Corn

Roasted coriander sweet corn on the cob, TIDE crema, cotija cheese, Tajin seasoning 9.95

### Smoked Gouda Mac & Cheese

Smoked gouda & aged cheddar Mornay sauce, cavatappi curled pasta, herbed gremolata 11.95

### Bread and Butter

Warm golden brioche dinner rolls, garlic-herb compound butter 6.50

## HANDHELDS

*Served with house chips or TIDE slaw; Sub fries or tots +2; Sub side salad +4  
FIXINS: American; White Cheddar; Smoky Blue Crumbles; Swiss; Gouda +1; Onion Crunch +1  
TIDE'S SERIOUS BACON - Bourbon-Soaked, Smoked & Stoked +3; Mushroom +2  
Make it a wrap at no extra charge!*

### Classic Smash Burger

Hand formed, flat-grilled smashed double patty, romaine, tomato, red onion, house pickles, TIDE Burger Sauce served on a toasted brioche bun 15.95

### TIDE Patty Melt

Our award winning double smash burger topped with American cheese, thousand island dressing, caramelized onions served on grilled Texas toast 16.95

### Slow-Smoked Brisket Sandwich

Tender beef brisket, house demi-glace, crispy fried onions, herb horseradish sauce, served on grilled Texas toast 18.95

### \*Baja Mahi

Iron seared spiced kitchen-cut mahi, smoked pineapple jalapeño jam, avocado crème, tomato, arugula, pickled red onion, toasted brioche bun 18.95

### Black and Blue Steak Sandwich

Seared shaved ribeye with smoked blue cheese cream sauce, arugula, caramelized onions served on toasted Cuban bread 19.95

### Apple Scratch Fried Chicken

Apple panko breading, habanero-red pepper jam, sage aioli, pickled green tomato, arugula, toasted brioche bun 17.95

### Seabird Sandwich

Grilled chicken sandwich topped with BBQ sauce, cheddar cheese and bacon served on toasted butter brioche bun 17.95

*\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*

# LUNCH SPECIALS

Weekday Lunch Mon-Fri 11am-4pm  
Offering full menu plus these weekday specials

## Chicken Quesadilla 12.50

TIDE's house-roasted chicken, melted cheddar-jack cheese & TIDE relish folded in a crisp-griddled flour tortilla, served with corn chips & roasted jalapeno sour cream  
ADD Guac +3, Salsa +1

## Exotic Grain Bowl 12.50

Quinoa, brown rice and roasted vegetables layered with white beans, roasted corn and cherry tomatoes. Flavored with pickled red onions, TIDE guacamole, fresh herbs and champagne vinaigrette

## Classic Single Smash Burger 12.50

Flat-grilled, single-patty smash burger with romaine, tomato, red onion, house pickles and TIDE's burger sauce, on toasted brioche with house potato chips or slaw

## Smokin' Hot Wings & Fries 12.50

Hardwood smoked, flash-fried chicken wings, TIDE sauce, celery & carrot crunch, pickled pepper blue cheese dip with French Fries

## Chicken Caesar Wrap 12.50

Tender, overnight-brined chicken, chopped romaine, shaved parmesan and IPA-infused Caesar dressing, served in a flour tortilla

# DINNER SPECIALS

Weekdays 4pm - Close

## MONDAY

### Portside Meatloaf 21.95

Thick cut homestyle meatloaf served with black garlic mashed potatoes, cremini mushroom scallion gravy, onion crunch and seared vegetables

## TUESDAY

### Full Rack of Ribs 24.95

House-smoked baby back ribs, pineapple & bourbon BBQ sauce, baked potato with butter & sour cream, seasonal vegetables

Make your baked potato loaded +1.5

## WEDNESDAY

### Whole Creole Snapper 29.95

Lightly breaded and flash fried whole yellow tail snapper served with butter cilantro rice, creole cream sauce and roasted vegetables

## THURSDAY

### Prime Rib 34.95

Slow-roasted, herb crusted beef ribeye with black garlic mashed potatoes, charred seasonal vegetables, demi-glace au jus, creamy horseradish sauce

Ask about our FRIDAY - SUNDAY  
Weekly Chef's Specials

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# HAPPY HOUR

Monday-Friday 3pm-6pm

## RIP TIDE DRINKS

### Old Fashioned 6.95

House bourbon, Hella orange bitters, muddled orange & cherry, TIDE-made simple syrup

### Margarita 6.95

House tequila, triple sec lime juice, TIDE-made sour mix

### PainKiller 6.95

Pusser's rum, cream of coconut, orange & pineapple juice, sprinkle nutmeg

### Pina Colada (on the rocks) 6.95

Rumhaven coconut rum, pineapple juice, Coco Lopez Cream of Coconut

### RumRunner (on the rocks) 6.95

White rum, banana liqueur, grenadine, pineapple & orange juices, Gosling's rum Float

### \$1 Off ALL Drafts

Selections change daily, over 50 taps to choose from!

### Premium House Wine 6.95

Nicholas French Wines Chardonnay, Sauvignon Blanc, Cabernet, Pinot Noir, Merlot

## RIP TIDE BITES

### Teriyaki Boneless Wings 6.50

Tossed in sweet & tangy sauce with pickled ginger & sriracha aioli

### Raspberry-Habanero Meatballs 6.50

Butcher's blend meatballs with a raspberry-habanero demi-glace & green onion

### Coconut Shrimp 6.50

Flash-fried & served with a sweet chili coconut sauce

### Cordon Blue Bites 6.50

Seasoned chicken breast filled with blended melty cheese and Canadian ham coated in panko breadcrumbs and flash fried served with stone ground honey mustard dipping sauce

Monday-Friday 3pm-6pm

# HAPPY HOUR