

SHAREDS

Pretzel Knot

Spent grains, buttered rock salt, Kainz house mustard, dill pollen queso 8

Shishi Peppers

Iron blistered shishito peppers, heirloom teardrop tomatoes, garlic oil, black sea salt, tajin dust, lemon-herb yogurt 9

Smokin' Hot Wings

Hardwood smoked flash fried chicken wings, TIDE sauce, celery and carrot crunch, pickled pepper blue cheese dipper 12

Nacho Normal Nachos

Bay shrimp, smoked mahi, picante blue crab queso, wonton chips, pickled jalapeno, tomato, white beans, cilantro 17

Sun Kissed Spinach Dip

Farm spinach, charred artichoke, sunchoke, ricotta, feta, shaved parmesan, pretzel boule 10

Luna Tuna

Searched rare, sesame crusted Ahi tuna, edamame, seaweed salad, mango sorbet, dashi ponzu soy, wasabi crème 12

STONE-BAKED PIZZA

Made to order 10" hand-formed Artisan pizzas topped with burnt tomato jam, shaved parmesan sub GF cauliflower crust +2

Pepperoni

American pepperoni, fresh mozzarella, basil 12
Cheese only 11

Fun-Guy

Forest blend mushrooms, truffle ricotta, roasted peppers, garlic confit, rocket, pickled red onion, truffle oil 12

Swineapple

Slow roasted pork belly, fresh mozz, pickled tri-peppers, caramelized onion, smoked pineapple, red tide hot sauce 13

GREENS & BOWLS

*Entrée GREENS available in FULL/SMALL
ADD Chicken +5 Shrimp +6 Beef Tenderloin +8*

Tortilla Soup

Braised chicken, charred tomatoes, roasted mirepoix, ancho chicken broth, avocado crème, cilantro 6

Beet & Blue

Roasted golden beets, Daneko blue cheese, rocket greens, candied pepitas, sea salt, espellette dust, sherry-tangelo vinaigrette, pumpkin seed oil 11

Cast Iron Caesar

Grilled romaine, white anchovies, shaved parmesan, tellicherry dust, stout-cherry Caesar dressing, cornbread croutons 12/9

Green House

Artisan greens, fuji apple, house smoked walnuts, shaved rainbow carrots, golden raisins, feta, watermelon radish, pickled red onion ranch 12/9

Tide Side Salad

Composed salad, dressed your way:
pickled red onion ranch / smokey blue cheese champagne vinaigrette / lemon-herb yogurt 6

STREET TACOS

Three lightly iron-toasted, soft corn tortillas with mango-corn salsa, TIDE slaw and queso fresco

Mahi Tacos

Kitchen cut mahi, tide spice, pickled green tomato, chili/key lime ranch, cilantro 16

Shrimp Tacos

Barbacoa spiced shrimp, pickled red onion, avocado crème, cilantro 15

Filet Tacos

Chimichurri-spiced beef tenderloin, pickled green tomato, chili key lime ranch 16

RISING TIDE tap & table

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

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

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 Buzzards Bay cod, risin' sun hand-cut sea salt fries, golden crunch tide slaw, dill pollen tartar sauce, pickles 18

Mahi Dorado

Risin' sun spiced mahi, smoked yellow rice, charred broccolini, Indian River citrus beurre blanc, TIDE mango relish, crispy tortilla, cilantro 25

Roasted Chicken

Fresh half chicken – seasoned and roasted, fingerling potatoes, charred broccolini, corn-mango relish and pan jus 19

Buffalo Bird

The same chicken with some kickin' - honey butter, mackin' cheese fritters, charred broccolini, blue buffalo sauce, smokey blue cheese, carrot-cauliflower giardiniera 21

Filet & Fingerlings

Char-grilled beef tenderloin, fingerling potatoes, seared broccolini, boondock sun-dried tomato demi-glace, Vidalia onion crunch, tiny peppers, rainbow micro 25

Tide Tortellini

Four-cheese laced, burnt vodka tomato jam, garlic confit, tear drop tomato-cream, shaved parmesan, micro basil 17
add Shrimp +6 add Beef Tenderloin +8

CC Whiskey Salmon

Snowbird salmon, Canadian Club whiskey glaze, toasted exotic wild grains, charred asparagus, maple-calabrian pepper beurre blanc, micro swiss chard-seabean salad 23

Ahi Tuna

Five-spice Ahi tuna – seared rare, snow pea carrot salad, sticky hot-rice cake, sake ginger cream, wasabi pearls, wonton crunch, fresh basil 24

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HANDHELDS

*Served with house-made chips or TIDE slaw
sub hand-cut fries +1 sub side salad +3*

Classic Burger

Hand formed, flat-grilled and smashed double patty, romaine, tomato, red onion, house pickles, Kainz ketchup and mustard, Dukes mayo, toasted brioche bun 12
Bacon or Cheese? – smokey blue crumbles, white cheddar, swiss, gouda, wild mushrooms +1

Belly Burger

Smashed double patty, house-fixed bacon, dixie pork belly, white cheddar, romaine, pickled green tomato, bbq fig jam, mustard seed comeback, chicharron, toasted brioche 14

Baja Mahi

Iron seared spiced kitchen-cut mahi, smoked pineapple jalapeno jam, avocado crème, tomato, arugula, pickled red onion, toasted brioche bun 16

Apple Scratch Fried Chicken

Dried apple panko breaded, habanero-red pepper jam, sage aioli, pickled green tomato, watercress, toasted brioche bun 14

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