

RISING TIDE
tap & table



**THANKSGIVING
DINNER**



Herb Crusted Wood Smoked Turkey Breast or Char Grilled Beef Tenderloin

Served with sage fingerling potatoes, savory gravy, cornbread stuffing, fresh cranberry chutney,
green bean casserole with a Vidalia onion crust

Turkey Breast Dinner \$25 / Beef Tenderloin Dinner \$30



SMALL PLATES

Oyster Chowda 6

Tide Salad 6

Composed salad dressed your way, choice of lemon herb yogurt, champagne vinaigrette pickled red onion ranch or smoky blue cheese

Pretzel Knot 9

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

Corn Fritters 9

Deep fried corn pastry puffs, house churned apple butter, sea salt sugar dust

Smoked Chicken Wings 13

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

MEALS

Green House Salad Full 12 / Small 9

Artisan green, Fuji apple, house-smoked walnuts, shaved rainbow carrots, golden raisins, feta cheese, summer radish, pickled red onion ranch

ADD Chicken +5 / Shrimp +6 / Grilled Mahi +8

Shrimp Tacos 16

Barbacoo spiced shrimp, pickled red onion, avocado crème, three lightly iron-toasted corn tortillas, mango-corn salsa, tide slaw, queso fresco

Fish & Frites 20

Fresh cut hand battered cod, risin' sun hand-cut sea salt fries, golden crunch TIDE slaw, dill pollen tartar sauce, house pickles

Harvest Moon Tuna 27

Charred pumpkin seed crusted ahi tuna, spiced apple broth, hominy corn risotto, sunflower sprouts slaw, candied pepitas, radish tap micro, burnt pumpkin oil

RISING TIDE
tap & table



**THANKSGIVING
DINNER**



HANDHELDS

Served with House-Made Chips or Tide Slaw • Sub Hand Cut Fries +1 • Sub Side Salad +3

Classic Burger 14

Hand formed, flat-grilled and smashed double patty, romaine tomato, red onion, house pickles, Kainz ketchup, Kainz mustard, mayo, toasted brioche bun
ADD Bacon or Cheese +1

Baja Mahi Sandwich 17

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

Apple Scratch Fried Chicken Sandwich 15

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



DESSERTS

Double Dutch Apple Pie ala Mode 6
Crisp apples, sugar crust, vanilla bean ice cream



Pumpkin Spoonbread 8

With Belgian chocolate chips, cinnamon brown sugar ice cream, fizzy cranberries & burnt fluff

Thank you for spending your holiday with Rising Tide! We appreciate your patronage!

www.RisingTideTap.com

Rising Tide tap & table • 523 Glen Cheek Dr. • Port Canaveral, FL 32920 • 321-576-0676

General Manager / Owner - Richard Hensel - Rich@RisingTideTap.com

Executive Chef - Jeff Kainz - Jeff@RisingTideTap.com

Ass't GM / Bar Manager - Bobby Pella - Bobby@RisingTideTap.com