

**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](http://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](mailto:Rich@RisingTideTap.com)

Executive Chef - Jeff Kainz - [Jeff@RisingTideTap.com](mailto:Jeff@RisingTideTap.com)

Ass't GM / Bar Manager - Bobby Pella - [Bobby@RisingTideTap.com](mailto:Bobby@RisingTideTap.com)