

SHAREDS

Chips & Dips

Tri-color, corn tortilla chips with TIDE guacamole and TIDE salsa 12

Popcorn Shrimp

Tampa Bay Fishery crispy shrimp, spring onions, pea tendrils, bang-bang-boom sauce, hull-less sea salt popcorn 14

Munich Pretzel

Brewery grains, buttered rock salt, house pickles, Tide mustard, dill pollen queso 14

Calamari

Fresh squid, hand battered and flash fried, feta crumbles, burnt tomato jam, green onion, radish, lemon garlic aioli 15

Smokin' Hot Wings

Hardwood smoked flash fried chicken wings, TIDE sauce, celery and carrot crunch, pickled pepper blue cheese dipper 15

Nacho Normal Nachos

Bay shrimp, smoked mahi, picante blue crab queso, wonton chips, pickled jalapeño, tomato, white beans, cilantro 19
ADD guacamole +3, salsa +1

Sun Kissed Spinach Dip

Charred artichoke, sunchoke, spinach, feta, ricotta, shaved parmesan, sourdough boule 13

Peel N' Eat Shrimp

Beer boiled 26-30's, TIDE's Bay spice, horseradish cocktail sauce, lemon
Half Pounder 12 / Pounder 22

STONE BAKED PIZZA

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

Pepperoni

American pepperoni, fresh mozzarella, basil 16
Double Pepperoni +2, Cheese only 15

Fun-Guy

Forest blend mushrooms, truffle ricotta, roasted peppers, garlic confit, rocket, pickled red onion, truffle oil 17

Pesto Chicken Pizza

House made sunflower pesto, roasted chicken, beef steak tomatoes, fresh mozzarella 18

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 Scallops or Beef Tenderloin +12*

Beet & Blue

Roasted golden beets, house smoked blue cheese crumbles, rocket greens, candied pepitas, sherry-tangelo vinaigrette, pumpkin seed oil 15

Cast Iron Caesar

Flash grilled fresh romaine hearts, Amarena cherry & stout beer Caesar dressing, white anchovies, tellicherry dust, shaved parmesan 14

Green House

Artisan greens, crisp apple, house smoked walnuts, shaved rainbow carrots, golden raisins, feta crumbles, watermelon radish, pickled red onion ranch 14

Tide Side Salad

Fresh greens, cherry tomatoes, red onion, pickled tri-peppers, toasted pepitas, croutons 8

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, avocado crème, fresh cilantro 8

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

Shrimp Tacos

Barbacoa spiced shrimp, pickled red onion, avocado crème, cilantro 18

Filet Tacos

Chimichurri-spiced beef tenderloin, pickled green tomato, chili key lime ranch, rainbow 19

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 Cod or Haddock, sea salt fries, golden crunch TIDE slaw, dill pollen tartar sauce, house pickles 22

Tide Tortellini

Four-cheese laced, burnt vodka tomato jam, garlic confit, tear drop tomato-cream, shaved parmesan, micro basil 19

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

*CC Whiskey Salmon

Char-grilled northern salmon filet, Canadian Club whiskey glaze, toasted exotic grains, charred vegetables, maple-calabrian pepper beurre blanc, micro Swiss chard salad 28

*Mahi Dorado

A TIDE favorite - Risin' sun spiced, seared fresh-cut mahi mahi, smoked yellow rice, charred fresh vegetables, Indian River citrus beurre blanc, TIDE mango relish, tortilla crisps, cilantro 29

Scallop Risotto

Flash seared sea scallops, wild mushroom risotto, candied bourbon bacon cream sauce, sweet pea greens 32

*Filet & Fingerlings

Fresh cut tenderloin, char-grilled with sun-dried tomato demi-glace, rainbow fingerling potatoes, charred vegetables, Vidalia onion crunch, Peruvian peppers, micro greens 36 / Petite 30

ADD SURF: Sautéed Shrimp +8; Coconut Shrimp +8; Scallops +12

Roasted Chicken

Fresh half chicken, overnight brine, seasoned & roasted with fingerling potatoes, charred fresh vegetables, corn-mango relish and pan jus 23

Buffalo Bird

Brined & roasted half chicken with some extra kickin' Buttery Buffalo sauce, smoky blue cheese, mackin' cheese fritters, carrot-cauliflower giardiniera 26

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

Street Corn

Roasted coriander sweet corn on the cob, Tide crema, cotija cheese, Tajin seasoning 9

Smoked Gouda Mac & Cheese

Smoked gouda & aged cheddar Mornay sauce, cavatappi curled pasta, herbed gremolata 10

Bread and Butter

Warm golden brioche dinner rolls, garlic-herb compound butter 5

HANDHELDS

*Served with house-made 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 +2; Wild Mushroom Blend +2*

Classic Burger

Hand formed, flat-grilled smashed double patty, romaine, tomato, red onion, house pickles TIDE Burger Sauce (k, m, mayo and secrets), toasted brioche bun 15

Pimento and Bacon Jam Burger

Double patty smashed burger, house pimento cheese, sweet bacon onion jam, arugula & fresh tomato 17

Brisket Sandwich

Slow smoked beef brisket, house demi-glace, crispy fried Vidalia onions, herb horseradish sauce 19

*Baja Mahi

Iron seared spiced kitchen-cut mahi, smoked pineapple jalapeño jam, avocado crème, tomato, arugula, pickled red onion, toasted brioche bun 18

Tide Turkey Club

House brined and smoked sliced turkey breast, Tide Serious Bacon, sundried tomato aioli, swiss cheese, romaine, tomato, red onion 17

Apple Scratch Fried Chicken

Apple panko breading, habanero-red pepper jam, sage aioli, pickled green tomato, watercress, toasted brioche bun 17