

SHAREDS

Chips & Dips

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

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

Calamari

Fresh squid, hand battered and flash fried,
feta crumbles, burnt tomato jam,
green onion, radish, lemon garlic aioli 16.50

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

Nacho Normal Nachos

Bay shrimp, smoked mahi, picante blue crab queso,
wonton chips, pickled jalapeño, tomato,
white beans, cilantro 19.95
ADD Guac +3, Salsa +1

Sun Kissed Spinach Dip

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

Peel N' Eat Shrimp

Beer boiled 26-30's, TIDE's Bay spice,
horseradish cocktail sauce, lemon
Half Pounder 12.95 / Pounder 22.95

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*

Pepperoni

American pepperoni, fresh mozzarella, basil 16.50
Double Pepperoni +2, Cheese only 14.95
Sausage +3, Bacon +3

Fun-Guy

Forest blend mushrooms, truffle ricotta,
roasted peppers, garlic confit, rocket,
pickled red onion 16.95

Pesto Chicken Pizza

House made sunflower pesto, roasted chicken,
beef steak tomatoes, fresh mozzarella 17.95

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 Scallops or 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 romano, pickled red onion,
fresh 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, pineapple yellow 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

Buffalo Bird

Brined & roasted half chicken with some extra kickin' Buttery Buffalo sauce, smoky blue cheese, mackin' cheese fritters, carrot-cauliflower giardiniera 25.95

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; Wild Mushroom Blend +2
Sub Tortilla Wrap +0*

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 15.95

*Baja Mahi

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

Pimento and Bacon Jam Burger

Double patty smashed burger, house pimento cheese, sweet bacon onion jam, pickles, arugula & fresh tomato 17.95

Black and Blue Steak Sandwich

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

Brisket Sandwich

Slow smoked beef brisket, house demi-glace, crispy fried Vidalia onions, herb horseradish sauce, brioche Texas toast 18.95

Apple Scratch Fried Chicken

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

Soup & Salad 12.50

House made roast chicken tortilla soup with TIDE side salad

DINNER SPECIALS

Weekdays 4pm - Close

MONDAY

Black & Blue Ribeye 29.95

10-oz blackened ribeye with house-smoked blue cheese sauce, served with fingerling potatoes and seasonal 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

Captain's Seafood Platter 25.95

Flash fried haddock, Risin' Sun sautéed white shrimp and bay scallops, little neck clams, served over fries with hush puppies, spicy cocktail sauce, dill pollen tartar sauce and drawn butter

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 5.95

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

Margarita 5.95

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

PainKiller 5.95

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

Pina Colada (on the rocks) 5.95

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

RumRunner (on the rocks) 5.95

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 5.95

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

Due South Pimento 6.50

Sharp cheddar, jalapeno creamed cheese, churned butter, fire-roasted pimento pepper, salty white crackers

Monday-Friday 3pm-6pm

HAPPY HOUR

TIDES WINES

WHITES

Cavit, Pinot Grigio

Italy - 6oz. 9 / 9oz. 13.5 / 37 Bottle

Seaglass, Pinot Grigio

California - 6oz. 9.5 / 9oz. 12.75 / 36 Bottle

Kim Crawford, Sauvignon Blanc

New Zealand - 6oz. 13 / 9oz. 17 / 48 Bottle

Kendall-Jackson, Vintner's Reserve Chardonnay

California - 6oz. 10 / 9oz. 13.5 / 38 Bottle

La Crema, Chardonnay

Monterey, CA - 6oz. 13 / 9oz. 17 / 48 Bottle

Seven Daughters, Moscato

Veneto Region, Italy - 6oz. 9 / 9oz. 12.25 / 34 Bottle

Chateau St. Michelle, Riesling

Columbia Valley - 6oz. 13 / 9oz. 17 / 48 Bottle

Riva De La Rosa, Frascati

Italy - 6oz. 10 / 9oz. 16 / 32 Bottle

REDS

Josh Cellars, Cabernet

California - 6oz. 10.5 / 9oz. 14 / 40 Bottle

Kendall-Jackson, Vintner's Reserve Cabernet

California - 6oz. 12.75 / 9oz. 16.75 / 49 Bottle

Mark West, Pinot Noir

California - 6oz. 9 / 9oz. 12.25 / 34 Bottle

Josh Cellars, Pinot Noir

California - 6oz. 10.5 / 9oz. 14 / 40 Bottle

Ménage a Trois Silk, Red Blend

California - 6oz. 9 / 9oz. 12.25 / 34 Bottle

Rodney Strong, Red Blend

Sonoma County - 6oz. 13 / 9oz. 17 / 48 Bottle

Layer Cake, Malbec

Argentina - 6oz. 11.5 / 9oz. 15.25 / 44 Bottle

14 Hands, Merlot

Columbia Valley, WA - 6oz. 8.5 / 9oz. 11.5 / 32 Bottle

Premium House Wines - Nicholas - France

Chardonnay, Sauvignon Blanc,
Cabernet, Merlot, Pinot Noir

6oz. 8 / 9oz. 11 / 32 Bottle

SPARKLING & ROSE

Fleurs De Prairie, Rose

France - 6oz. 10.5 / 9oz. 14 / 40 Bottle

Kenwood Yulupa, Brut

California - 30 Bottle

Domaine St. Michelle Brut, Sparkling

California - 40 Bottle

Ruffino, Prosecco (187ml)

Italy - 12 Bottle

Ruffino, Prosecco Rose (187ml)

Italy - 12 Bottle

Codorniu Zero, Alcohol Free Sparkling

Spain - 28 Bottle

Prosecco Mimosas With OJ 7.95