

★ **LOW TIDE** ★

BAR & GRILL

520 OLD STONEY RD, UNIT H ★ 252.597.3303 ★ LOWTIDEBARANDGRILL.COM

DINNER MENU

APPETIZERS ★ SHAREABLES ★ SNACKS

PB&J PORK BELLY & SHRIMP _____ \$13.99
Grilled pork belly and NC shrimp with Thai peanut sauce and elderberry jam on toasted herb focaccia

LOW TIDE WINGS _____ \$14.89
Crispy fried wings with ginger scallion sauce, house pickled carrots and watermelon radish

CRAWFISH HUSHPUPIES _____ \$11.69
Cornmeal, crawfish, red onion and sweet corn with remoulade

MUSSELS _____ \$14.99
Butter, garlic and beer(!) with collard greens, bacon and smoked blue cheese crumbles

PEEL AND EAT SHRIMP _____ \$18.99
NC shrimp baked in Asian-spiced rock salt with remoulade

FRIED GREEN TOMATO _____ \$13.89
Buttermilk-brined green tomatoes with bacon jam, kimchi-style cabbage and curry/hoisin aioli

BRIE AND BACON KETTLE CHIPS _____ \$13.39
Chef's "Love" spice blend-seasoned chips with creamy brie, bacon, apples and red onion

HOT PRETZELS _____ \$11.99
Two Bavarian-style pretzels with beer cheese dip and New Orleans mustard

SOUPS & SALADS

*ADD A PROTEIN TO ANY SALAD
grilled shrimp + \$8
crab meat +\$12
chicken +\$7

HOUSE _____ \$7.99
Four types of lettuce greens with cucumbers, tomatoes, red onions, carrots and croutons

CAESAR _____ \$11.89
Romaine lettuce, shaved parmesan and romano cheeses and garlic herb croutons

LOW TIDE SALAD _____ \$14.89
Four types of lettuce greens, beets, pecans, goat cheese, red onion, mandarin oranges with Chef's minted mango dressing

CRAB AND CORN BISQUE _____ cup \$6.99 | bowl \$8.89
Blue crab meat and summer corn in a rich, creamy broth

SANDWICHES

Served with fries and coleslaw

FISH TACOS _____ \$20.99
Pan-seared Mahi Mahi with cabbage, pico de gallo, avocado and cumin-lime cream

CARIBBEAN LOBSTER ROLL _____ \$24.99
Lobster meat, fresh pineapple, mango and pickled jalapeño butter on a grilled split-top bun

FRIED CHICKEN SANDWICH _____ \$16.99
Pickle-brined chicken breast with hickory-smoked bacon and pimento cheese

LOW TIDE BURGER _____ \$17.99
Brisket and short rib blend with hickory-smoked bacon, cheddar, Low Tide's burger sauce, lettuce, tomato, onion and pickles

FRIED SEAFOOD BASKETS

Served with fries and creole slaw. Choose one:

NC SHRIMP
\$19.99

OYSTERS
\$22.99

SCALLOPS
\$22.99

FLOUNDER
\$18.99

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FRESH CATCH Fresh and local. Changes daily. Ask your server!

CRABCAKES _____ (GF) \$26.89
Just three ingredients! Finished with Chef's "Love" seasoning blend and remoulade with seasonal vegetables and roasted potatoes

STEAK _____ \$30.99
12 ounce New York Strip with garlic herb butter, seasonal vegetables and roasted potatoes

SHRIMP & GRITS _____ \$26.89
Smoked gouda grits, shrimp, andouille sausage, collards, onions, peppers, fried pork belly and beer cream sauce

RIBS _____ \$25.99
Smoked, braised, then grilled with Low Tide BBQ Sauce, French fries, creamy Creole slaw

DRUNKEN GOAT PASTA _____ \$27.99
Shrimp, crab and lobster in a white wine cream sauce with fresh herbs and goat cheese

LOW TIDE CHICKEN _____ \$18.99
Grilled BBQ chicken breast, smoked gouda grits and collard greens

FRIED COASTAL PLATTER _____ \$37.89
Shrimp, scallops, oysters, flounder and clams with French fries and Creole slaw *(no substitutions)*

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

