

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

### ENTREES

#### 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*)

