

★ **LOW TIDE** ★

BAR & GRILL

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

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SPRING MENU

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Ask your server for Daily Specials!

APPETIZERS SHAREABLES ★ SNACKS

- LOW TIDE WINGS** _____ \$16.99
Crispy fried thigh wings with ginger scallion sauce
- CRAWFISH HUSHPUPIES** _____ \$12.99
Cornmeal, crawfish, red onion and sweet corn with remoulade
- PEEL AND EAT SHRIMP** _____ \$20.99
NC shrimp baked in Chef Bear's Mean Shrimp spice and rock salt with remoulade
- FRIED GREEN TOMATO** _____ \$14.99
Buttermilk-brined green tomatoes with bacon jam, kimchi-style cabbage and curry/hoisin aioli
- HOT PRETZELS** _____ \$13.99
Two Bavarian-style pretzels with hatch queso and New Orleans mustard

SOUPS & SALADS

*ADD A PROTEIN TO ANY SALAD
grilled shrimp + \$8
crab meat +\$14
steak +18
chicken +\$7

- HOUSE** _____ \$8.99
Four types of lettuce greens with cucumbers, tomatoes, red onions, carrots and croutons
- CAESAR** _____ \$12.99
Romaine lettuce, shaved parmesan and romano cheeses and garlic herb croutons
- LOW TIDE SALAD** _____ \$15.99
Four types of lettuce greens, beets, pecans, goat cheese, red onion, mandarin oranges with Chef's minted mango dressing
- SHRIMP AND CORN CHOWDER** _____ cup \$7.99 | bowl \$9.99
Shrimp and summer corn in a rich, creamy broth

FRIED SEAFOOD BASKETS

Served with fries and creole slaw. Choose one:

NC SHRIMP
\$21.99

FLOUNDER
\$20.99

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SANDWICHES

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Served with fries and coleslaw

- LOW TIDE BURGER** _____ \$19.99
Brisket and short rib blend with hickory-smoked bacon, cheddar, Low Tide's burger sauce, lettuce, tomato, onion and pickles
- FISH TACOS** _____ \$22.99
Pan-seared Mahi Mahi with cabbage, pico de gallo, avocado and cumin-lime cream
- SOUTHERN BLT** _____ \$15.99
Hickory-smoked bacon, pimento cheese and fried green tomatoes with chipotle mayo on buttery potato bread
- JERK BBQ CHICKEN SANDWICH** _____ \$16.99
BBQ and jerk-marinated chicken breast with fresh pineapple salsa and shredded cabbage
- CARIBBEAN LOBSTER ROLL** _____ Market Price
Lobster meat, fresh pineapple, mango and pickled jalapeño butter on a grilled split-top bun

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ENTREES

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- FRESH CATCH** _____ Market Price
Fresh and local. Served with seasonal vegetables and baby bakers
- CRABCAKES** _____ Market Price
Just three ingredients! Finished with Chef's "Love" seasoning blend and remoulade with seasonal vegetables and baby bakers
- SHRIMP & GRITS** _____ \$28.99
Cheesy grits, shrimp, andouille sausage, collards, onions, peppers, fried pork belly and beer cream sauce
- RIBS** _____ \$30.99
Smoked, braised, then grilled with Low Tide BBQ Sauce, French fries, creamy Creole slaw
- DRUNKEN GOAT RAVIOLI** _____ \$30.99
Shrimp, crab and lobster ravioli in a white wine cream sauce with fresh herbs and goat cheese
- LOW TIDE DUCK** _____ \$30.99
Roasted 1/2 duck with Caribbean BBQ, cheesy grits and collard greens

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.