

★ **LOW TIDE** ★

BAR & GRILL

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

★★★★

FALL MENU

★★★★

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

★★★★★ SANDWICHES ★★★★★

Served with fries and Creole slaw

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

★★★★★ ENTREES ★★★★★

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.