

HIGH  **TIDE**
CAFE

ALL DAY MENU

APPETIZERS & STARTERS

Chicken Tenders

Buttermilk Battered Chicken Tenderloins flash fried crispy and golden with our Firecracker Pickles and Ranch, Bleu Cheese, Honey Mustard or BBQ Dipping Sauces.

8.95

Tower of Rings

A tower of our Colossal, Crispy, Beer Battered Onion Rings, served piping hot with our Signature Chipotle Dipping Sauce.

More than enough to share!

6.95

Southern Fried Pickles

Our own Firecracker Pickles, Breaded in a Crispy Potato Chip crust, Served with Rémooulade.

6.95

Mississippi Fried Green Tomato

Dipped In Cornmeal Breading and fried golden then topped with a Creamy Crab and Crawfish Topping.

10.95

Irish Potato Skins

Potato Skins stuffed with fresh sliced Corned Beef, Sauerkraut and Melted Swiss Cheese.

9.95

Chicken or Steak Quesadilla

Flour Tortilla stuffed with Grilled Chicken or Steak, Shredded Cheese and Scallions, served with Sour Cream and Salsa.

9.95

Buffalo Wings

Your Choice:

12 Traditional Chicken Wings

or

Tender Boneless Chicken Wings

Tossed in our Special Wing Sauce accompanied by Baby Carrots and Celery Sticks with your choice of Ranch or Bleu Cheese Dipping Sauces.

9.95

HOUSEMADE SOUPS

Chicken Noodle Soup

All White Meat Chicken, Farm Fresh Vegetables and lots of Noodles in a Seasoned Chicken Stock.
3.00 Cup/4.95 Bowl

Seafood Gumbo

Classic Mississippi Gumbo served with Steamed White Rice.
3.00 Cup/4.95 Bowl

Loaded Baked Potato Soup

Creamy and Hearty Potato Soup served piping hot with Bacon Crumbles, Cheddar Cheese, and Chopped Scallions to top your Soup.
3.00 Cup/4.95 Bowl

Soup du Jour

3.00 Cup/4.95 Bowl

SOUP AND SALAD BAR

Bountiful and lush display of Fresh Salads and Vegetables with a lavish display of Savory Soups, Hearty Gumbos, and Delicious Fresh Baked Bread and Rolls.
10.95

SOUTHERN FAVORITES

Add a trip to our Soup and Salad Bar

4.50

Fried Pork Chops

Served with Rice & Gravy along with a Side Vegetable.
10.95

Country Fried Steak

Served with Mashed Potatoes & Vegetable.
9.95

Hamburger Steak

Served with Grilled Onions, Mashed Potatoes & Gravy and Vegetable.
9.95

Fried Catfish

Served with Sweet Potato Fries & Coleslaw.
11.95

Grilled Fish du Jour

Daily Fish Special served with Freshly Sautéed Vegetables & Sliced Tomatoes.
12.95

Blackened Grilled Shrimp Salad

Blackened Shrimp, Fresh Vegetables, Crisp Lettuce & Herb Vinaigrette.
12.95

SPECIALTY BURGERS

Served with your choice of French Fries, Cole Slaw or Potato Chips.

Add a trip to our Soup and Salad Bar

4.50

IP Burger

Our Signature, Half Pound, Charbroiled, Seasoned Burger topped with your choice of Cheddar, Swiss, Provolone, or Pepper Jack Cheese and served with a slice of Red Onion, Vine Ripened Tomato and Crisp Lettuce.

9.95

The High Tide Burger

Our Towering Signature Burger starts with a Half Pound Patty, Melting Pepper Jack and Cheddar Cheese, Bacon, and topped with Onion Rings, Fried Jalapeno Slices, and BBQ Sauce.

Accompanied by a Soft House Baked Roll, Lettuce, Tomato, Red Onion Slice and Our Picante Spread.

10.95

Turkey Burger

Flavorful and Nutritious Burger made from Ground White Turkey Breast, served on a Special Roll with Crisp Lettuce, Sliced Tomato, Sliced Onion, Alfalfa Sprouts and Cranberry Chutney.

10.95

Bacon Mushroom Cheddar Burger

Half Pound Charbroiled Burger, Thick Sliced Smokehouse Bacon, Sautéed Mushrooms and Cheddar Cheese stacked on a Sourdough Bun and served with a slice of Red Onion, Vine Ripened Tomato and Crisp Lettuce.

10.95

The Big Nasty

Large Patty of Ground Beef and Pork blended with Minced Red Onion and Special Herbs. Grilled to perfection and smothered with Smoked Cheddar Cheese, Shiitake Mushrooms, and Caramelized Onions. topped off with a Grilled Slice of Hawaiian Pineapple and served on a Toasted Bun.

11.95

SANDWICHES

Served with your choice of French Fries, Cole Slaw or Potato Chips.

Add a trip to our Soup and Salad Bar

4.50

The Club

Lean Roasted Turkey Breast, Sliced Ham, Cheddar Cheese, Tomato, and Crisp Smokehouse Bacon served in classic form.

10.95

Corned Beef Reuben

Lean Shaved Corned Beef served on Grilled Marble Rye Bread, with Sauerkraut, Swiss Cheese and Thousand Island Dressing.

9.95

Philly Cheese Steak

Shaved Beef sautéed with Sliced Onions and Mushrooms, served on a Soft House Roll and topped with Melted Provolone Cheese.

9.95

"B.L.F.G.T."

A Southern twist to the Classic BLT with Thick Sliced Smokehouse Bacon, Cool Leaf Lettuce and Sliced Green Tomatoes dipped in Special Cornmeal Breading and flash fried golden brown. Served with Cajun Rémooulade Sauce.

9.95

Open-Faced Roast Beef or Turkey Sandwich

Served with Mashed Potatoes & Gravy.

9.95

Classic French Dip

Thinly Sliced Seasoned Roast Beef nestled in a Soft French Roll Served with Au Jus

9.95

Chicken Parmesan Sandwich

Breaded Chicken Breast topped with Rich Marinara, Provolone Cheese and served on a Focaccia Tomato Roll.

10.95

Meatball Sub

Plump Meatballs nestled in a Soft Roll topped with Marinara and Melting Cheese.

9.95

Chipotle Turkey Sandwich

Warm sliced Turkey Breast, Thick Bacon, Chipotle Dressing and Swiss Cheese served on a Sweet Jalapeno Cheddar Bun with Cool Lettuce and Tomato.

10.95

Fried Meatloaf Sandwich

House Made Meatloaf breaded and lightly fried, served open-face with Sautéed Spinach, Tomatoes and Caramelized Onions.

10.95

Gulf Coast Po-Boys

Choose from Breaded Oysters, Shrimp, Soft Shell Crab or Catfish Fillets served fully dressed on a Soft Po-Boy Roll with Fries or Coleslaw.

10.95

SIGNATURE PASTAS

Add a trip to our Soup & Salad Bar

4.50

Chicken & Penne Alfredo

Grilled Chicken Breast, Mushrooms, Olives, Sun-Dried Tomatoes and Sautéed Garlic, tossed with Creamy Alfredo Sauce and Penne Pasta.

12.95

Shrimp & Crawfish Pasta

Gulf Shrimp, Crawfish Tails, Creole Vegetables and Diced Tomatoes, tossed with Fresh Linguine and a Savory, Spicy Tarragon Cream Sauce.

12.95

Spaghetti & Meatballs

Housemade Meatballs and Spaghetti tossed in a Rich Marinara Sauce topped with Parmesan Cheese.

10.95

Blackened Shrimp Alfredo

Gulf Coast Shrimp dusted In Cajun Spices and served atop Pasta tossed in a Rich and Zesty Cream Sauce.

12.95

ENTRÉES

Entrées include one trip to our Salad Bar, Chef's Vegetable of the Day and your choice of French Fries, Baked or Mashed Potatoes.

Add Fried Shrimp to any Entrée

\$4.95

T-Bone Steak

Juicy 16 oz. USDA Choice T-Bone Steak, charbroiled to your liking and finished with Herb Butter.
24.95

Cajun Rib-Eye Steak

10oz. Succulent Steak, dry rubbed with Cajun Spices, marinated for extra flavor then grilled and nestled atop Sautéed Garlic, Burgundy Mushrooms and Onions.
18.95

Watermelon Baby Back Ribs

Plump, Meaty Pork Ribs dry rubbed with a Special Blend of Unique Spices, House Smoked and mopped with our own Watermelon BBQ Sauce.
20.95

Prime Rib of Beef

(After 4:00pm Daily)

USDA Choice, Slow Roasted, Herb Rubbed Prime Rib of Beef available in 12 oz. or 16 oz. cuts.
20.95/23.95

Home-Style Meatloaf Dinner

Two slices of our Housemade Meatloaf with Vegetables and choice of Starch.
16.95

Beef Short Ribs

Slow Braised Meaty Beef Short Ribs topped with Demi Glace served with Vegetables and choice of Starch.
20.95

GULF COAST SEAFOOD OFFERINGS

Lemon Herb Trout

Seasoned then sautéed and crowned with Shrimp and Crawfish Tails
in a rich Cream Sauce.
18.95

Mississippi Style Seafood Platter

Hand Breaded Oysters, Catfish Fillet, Crawfish Tails, Jumbo Shrimp, and Sweet Corn Nuggets
served with choice of Potato, Fresh Lemon and Dipping Sauces.
21.95

Jumbo Fried Shrimp Platter

Jumbo Gulf Shrimp dredged in our Signature Breeding and fried to a perfect
golden brown. Served with Vegetable, and choice of Potato.
18.95

Crab Cakes and Jumbo Fried Shrimp Platter

Accompanied by Rémoûlade and Cocktail Sauce and
served with choice of Potato, Fresh Vegetable, and Salad Bar.
20.95

BREAKFAST ALL DAY

Breakfast entrees include your choice of Hash-Brown Potatoes or Southern Style Grits along with your choice of Toast or Buttermilk Biscuits. Served with Fruit Preserves.

All American Breakfast

Two Farm Fresh Eggs cooked to order with your choice of Smokehouse Bacon or Sausage Links.
9.95

Ham And Cheese

Three Egg Omelet filled with Savory, Sautéed Country Ham and lots of Cheddar Cheese.
9.95

New York Steak And Eggs

USDA Choice 8 Oz New York Strip Steak dusted with our Special Seasoning Blend, charbroiled to your liking and paired with two Farm Fresh Eggs cooked your way.
13.95

DESSERTS

Southern Style Bread Pudding

Made with Fresh Glazed Cinnamon Toast served warm with Whiskey Sauce.
6.50

Deep Fried Cheese Cake

Breaded in Sweet Cookie Crumbs, flash fried until golden crisp and warm, then topped with Vanilla Scented Cream and Fresh Berries.
6.50

Chocolate Cake

Rich Devil's Food Cake with Decadent Creamy Chocolate Icing.
Served with Whipped Cream and Chocolate Sauce.
6.50

Blondie Sundae Supreme

Classic thick cut Blondie topped with Vanilla Ice Cream, Butterscotch Syrup, Hot Chocolate Sauce, Whipped Cream, Nuts, and yes, of course, a Cherry on top!
6.50

Vanilla Ice Cream

2.95

CHILDREN'S MEALS

Grilled Cheese

5.95

Noodles & Butter

5.95

Chicken Tenders

5.95

Popcorn Shrimp

6.95

BEVERAGES

Orange, Grapefruit, Cranberry or Apple Juice, V-8, or Lemonade
3.00

Milk
3.00

**Coffee, Breakfast Tea,
Southern Style Sweet or Unsweetened Tea**
2.50

Bottled Water
3.00

**Pepsi®, Diet Pepsi®, Tropicana Twister Orange Soda, Sierra Mist®,
Mug Root Beer®, Dr. Pepper® or Mountain Dew®**
2.50

**Budweiser, Bud Light, Miller Lite, Michelob Ultra Light,
Michelob Light, Odoul's, or Coors Light**
3.50

Corona or Heineken
4.50

WINE LIST

Redtree, Moscato, California

This Moscato is sweet and fizzy, with notes of Orange Blossom and Apple.
7.00 glass

Beringer, White Zinfandel, California

Slightly sweet with Strawberry and Cranberry Flavors.
6.00 glass

Cartlidge & Browne, Chardonnay, California

This Chardonnay has a rich and creamy texture, with Apple, Vanilla and Lemon Flavors.
7.00 glass

Castle Rock, Pinot Noir, Monterey

Light and fruity with Black Cherry, Vanilla and Cocoa Flavors.
8.00 glass

Cartlidge & Browne, Merlot, North Coast

Very smooth with Red Cherry, Cedar, and Blackberry Flavors.
8.00 glass

Susana Balbo, "Crios" Cabernet Sauvignon, Mendoza

Rich textured, with Blueberry, Black Currants and Floral Aromas.
8.00 glass

PARTIES OF 6 OR MORE WILL BE CHARGED AN 18% GRATUITY.

The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal food reduces the risk of illness.

