

APPETIZERS & STARTERS

Chicken Tenders \$9.95

Three hand breaded buttermilk chicken tenderloins flash fried crispy golden brown, accompanied by firecracker pickles and your choice of ranch, bleu cheese, honey mustard or BBQ dipping sauces.

Chicken or Steak Quesadilla \$11.00

A large flour tortilla stuffed with grilled chicken or steak, shredded cheeses, and green onion served with sour cream and salsa.

Fried Chicken Sliders \$9.95

Tender chicken breast deep fried crispy and brown on soft slider buns. Served with firecracker pickles and sweet chili mayonnaise.

Buffalo Wings \$13.00/\$14.00

One dozen traditional or boneless wings tossed in your choice of hot or mild sauce, and served with your choice of blue cheese or ranch dipping sauce

Onion Rings \$6.95

Jumbo beer battered onion rings served with our signature dipping sauce.

Mississippi Fried Green \$12.50

Tomatoes

Dipped in cornmeal breading and fried golden brown, topped with a creamy crab and crawfish sauce.

Horn Island Cocktail Shrimp \$13.00

Spicy boiled boat-fresh Gulf shrimp served peeled and chilled with our zesty lime cocktail sauce.

Philly Cheesesteak Sliders \$10.95

Thinly shaved seasoned top round of beef, sautéed bell peppers & onion smothered in melted provolone cheese on soft slider buns.

HOUSEMADE SOUPS

Chicken Noodle Soup ... \$3.25 Cup/\$5.25 Bowl

White meat chicken, farm fresh vegetables and lots of noodles in our perfectly seasoned chicken stock.

Soup du Jour \$2.75 Cup/\$4.75 Bowl

Chef's creation for the day.

Seafood Gumbo \$3.50 Cup/\$5.50 Bowl

Classic Mississippi gumbo served with steamed white rice.

Loaded Baked Potato .. \$3.25 Cup/\$5.25 Bowl

Soup

Creamy and hearty potato soup served piping hot with bacon crumbles, Cheddar cheese and chopped green onion.

HIGH TIDE CAFÉ SOUP & SALAD BAR

Served from 11:00 A.M. until closing time daily

Soup & Salad

Enjoy a bountiful and lush display of fresh salads and vegetables with a variety of savory soups and delicious fresh baked breads and rolls.

\$12.95

Additions for Your Salad Bar:

Grilled Chicken Breast \$3

Fresh Fried Chicken Tenders \$3

Golden Fried Gulf Shrimp \$5

Sliced Sirloin Steak \$6

Grilled Gulf Shrimp

\$5

SOUTHERN FAVORITES

Add a trip to the Soup & Salad Bar for only \$5.95

Country Fried Steak \$11.95

A Texas size crispy buttermilk battered country fried steak smothered in black pepper gravy and accompanied by fluffy mashed potatoes and the Chef's selection of seasonal vegetables.

***Hamburger Steak** \$10.95

Charbroiled chopped sirloin steak smothered in grilled onions and brown gravy. Accompanied by fluffy mashed potatoes and the Chef's selection of seasonal vegetables.

Red Beans & Rice \$10.95

Chef's special red bean recipe combines fried chicken and smoked sausage on a bed of long grain Louisiana rice and freshly baked corn muffins for mopping up the sauce.

Fried Twin Pork Chops \$11.95

A pair of crispy fried pork chops served with rice & gravy and the Chef's selection of seasonal vegetables.

Shrimp & Grits \$17.95

Chef's buttery & spicy BBQ style boat-fresh Gulf shrimp accented with tasso ham on a bed of soft creamy grits. Accompanied by fresh toasted garlic French bread.

Mississippi Fried Catfish \$12.95

Mississippi farm-raised catfish fillets fried golden brown in our proprietary fish fry breading accompanied by hushpuppies, french fries, Chef's selection of seasonal vegetables and Creole tartar sauce for dipping.

Chicken Fried Chicken

Twin tender double-battered chicken breasts smothered in black pepper gravy and accompanied by fluffy mashed potatoes and the Chef's selection of seasonal vegetables.

\$12.95

GULF SEAFOOD SPECIALTIES

***Gulf of Mexico Fresh Catch of the Day**

Chef's preparation of only the freshest Gulf fish and seafood available today.

MP

Local Fried Seafood Platter

Hand breaded oysters, Mississippi catfish fillet, crawfish tails, jumbo Gulf shrimp and a lump crab cake, all served with your choice of side, fresh lemon and seafood dipping sauces for your ultimate enjoyment!

\$26.00

Fried Oyster Platter

A Baker's dozen of plump fresh Gulf oysters, hand breaded and flash fried golden brown with your choice of side item, fresh lemon, Creole tartar and cocktail sauces.

MP

*Thoroughly cooking foods of animal origin such as beef, eggs, fish and poultry or shellfish reduces the risk of food borne illness. Consult your Physician or public health official for further information.

SANDWICH SELECTIONS

All sandwiches are served with your choice of French fries, coleslaw or housemade potato chips and a deli-style pickle spear.

The Classic Club \$11.95

Lean roast turkey breast, sliced cured ham, Cheddar cheese, tomato, lettuce and crisp smokehouse bacon served between three slices of your choice of bread and desired side item.

***Open Faced Prime Rib** \$11.95

Thinly sliced house roasted prime rib of beef buried under caramelized sweet onions and mushrooms on toasted french bread. Accompanied by piping hot au jus and creamed horseradish.

Florida Grouper Club \$12.95

Crispy fried grouper fillet on your choice of bread accompanied by crisp smokehouse bacon, smoked Gouda cheese, green leaf lettuce and vine ripened tomato.

Corned Beef Reuben \$12.95

Lean shaved corned beef served on grilled marble rye bread, with sauerkraut, Swiss cheese and Thousand Island dressing.

The Big Italian \$11.95

Premium Italian cold cuts, including Sopressata, Capicola, Genoa Salami, and Provolone Cheese, warm on Italian bread, with basil tomato aioli and Italian vegetable spread.

New England Lobster Roll \$18.00

Simply one of the guilty pleasures in life from Cape Cod. Fresh Maine lobster meat, celery, mayonnaise and milled black pepper in a butter toasted poppy seed bun. Delightful!

Chipotle Turkey \$11.95

Hot sliced roast turkey breast, thick smokehouse bacon, Swiss cheese and our special chipotle mayo served on a sweet jalepeno Cheddar bun with green leaf lettuce and vine ripened tomato.

Gulf Shrimp or Oyster Po-Boy 12.95/14.95

Boat-fresh Gulf shrimp or plump Gulf oysters tossed in our special seasoned breading, flash fried crispy and golden brown. Served on a soft po-boy bun fully dressed with your choice of side.

SPECIALTY BURGERS

All of our burgers are made with the finest ground chuck available and served with your choice of French fries, coleslaw, housemade potato chips and a deli-style pickle spear.

***IP Burger** \$10.95

Our signature char-broiled burger is topped with your choice of Cheddar, Swiss, provolone or pepper jack cheeses served with sliced Bermuda onion, vine ripened tomato and crisp lettuce.

***High Tide Burger** \$11.95

Our towering signature burger starts with a seasoned patty, melted pepper jack and Cheddar over crisp smokehouse bacon topped with onion rings & fried jalepeno slices. Finished with our special watermelon BBQ sauce and picante aioli.

***Bacon Mushroom Cheddar Burger**

Char-broiled chopped sirloin patty, crispy smokehouse bacon, sautéed mushrooms and Cheddar cheese and accompanied by Bermuda onion, vine ripened tomato and crisp lettuce.

\$11.95

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SIGNATURE PASTAS

Add a trip to the soup & salad bar for only \$5.95

Chicken or Shrimp \$13.95/\$14.95

Alfredo

Your choice of blackened or grilled chicken or shrimp atop penne pasta tossed in creamy garlic and Parmesan Alfredo sauce.

Shrimp & Crawfish Pasta \$15.95

Gulf shrimp, crawfish tails, Creole vegetables, garlic and diced tomatoes tossed with fresh linguine and savory, spicy tarragon cream sauce.

Cajun Crab Pasta

Sweet crab meat, tasso, onion, garlic, bell pepper and spices, tossed with penne pasta and a savory Cajun cream sauce.
\$17.95

HIGH TIDE SPECIALTIES

Specialties include one visit to our soup & salad bar, Chef's selection of fresh seasonal vegetables and your choice of French fries, baked potato, mashed potato or housemade chips.

***Cajun Rib-Eye** \$22.95

USDA Choice 10 oz. center cut rib-eye steak dry rubbed with Cajun spices and marinated for 24-hours. Char-broiled to your specification and served with a side of Burgundy mushroom and onion demi glace.

***Garlic Herb Roasted** \$22.95/\$25.95

Prime Rib of Beef

USDA Choice slow-roasted herb and garlic rubbed prime rib of beef. Served with piping hot au jus and creamed horseradish sauce. Available in 12 oz. or 16 oz. cuts.

Watermelon Baby Back Ribs \$19.95

A full rack of our plump & juicy dry rubbed baby back ribs straight from our in-house smoker and mopped with our famous watermelon BBQ sauce.

***"High Tide" Surf & Turf** \$30.00

Our USDA Choice 10 oz. rib-eye steak paired with boat-fresh jumbo fried shrimp. Served with Creole tartar and lime cocktail dipping sauces, Chef's selection of vegetable and your choice of potato.

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BREAKFAST ALL DAY

Breakfast entrées include your choice of breakfast potatoes or Southern-style grits along with your choice of toast or buttermilk biscuits. Served with fruit preserves.

***All American Breakfast** \$10.95

Two farm fresh eggs cooked to order with your choice of smokehouse bacon, country ham or sausage links.

Traditional Waffle \$7.95

Your choice of a crispy blueberry or traditional vanilla malted waffle served golden brown and accompanied by whipped butter and maple syrup.

Gulf Coast \$11.95

Three-egg omelet filled with sautéed jumbo lump crab meat, artichoke hearts, green onions and melted Swiss cheese.

Ham and Cheese \$9.95

Three egg omelet filled with savory sautéed country ham and Cheddar cheese.

***New York Steak and Eggs** \$14.95

USDA Choice 8 oz. New York strip steak dusted with our signature seasoning blend, char-broiled to your liking and paired with two farm-fresh eggs cooked your way.

Egg White Scramble \$11.95

A healthier yolk free egg white scramble, filled with sautéed asparagus, shitake mushrooms, diced tomatoes and feather grated Gruyere cheese.

DESSERTS

Bourbon Pecan Pie a la Mode \$7.50

Our traditional Southern favorite featuring local pecans and crowned with vanilla bean ice cream.

Chocolate Cake \$7.50

Rich devil's food cake with decadent creamy chocolate icing, served with whipped cream and chocolate sauce.

Deep Fried Cheesecake \$7.50

Breaded in sweet cookie crumbs, flash fried until golden crisp and warm. Served with vanilla scented whipped cream and fresh berries.

Blondie Sundae Supreme \$7.50

Classic thick-cut blondie topped with vanilla bean ice cream, caramel syrup, hot chocolate sauce, whipped cream, nuts, and yes, of course, a cherry on top!

Vanilla Ice Cream

\$3.95

CHILDRENS MEALS

Grilled Cheese Sandwich \$6.95

Chicken Tenders \$6.95

Noodles & Butter \$6.95

Butterfly Shrimp \$6.95

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