

HIGH  **TIDE**
CAFE

ALL DAY MENU

APPETIZERS & STARTERS

Chicken Tenders

Buttermilk battered chicken tenderloins flash fried crispy golden brown, accompanied by firecracker pickles and your choice of ranch, bleu cheese, honey mustard or BBQ dipping sauces
9.95

Onion Stack

A large stack of Viennese style fried onion rings accompanied by our chipotle ranch dipping sauce
6.95

Mississippi Fried Green Tomatoes

Dipped in cornmeal breading and fried golden brown, topped with a creamy crab and crawfish sauce
12.50

Chicken or Steak Quesadilla

A large flour tortilla stuffed with grilled chicken or steak, shredded cheeses, tomato and green onion, served with sour cream and salsa
11.00

Horn Island Boiled Shrimp

Boiled spiced boat-fresh Gulf shrimp served hot or cold in the shell with our zesty cocktail sauce
12.50

Fried Chicken Sliders

Tender chicken breast deep fried and golden brown on soft slider buns accompanied by firecracker pickles and our sweet chili mayonnaise
9.95

Philly Cheesesteak Sliders

Thinly shaved seasoned top round of beef, sautéed bell peppers & onions smothered in melted provolone cheese on soft slider buns
10.95

HOUSEMADE SOUPS

Chicken Noodle Soup

White meat chicken, farm fresh vegetables and lots of noodles in our perfectly seasoned chicken stock
3.50 cup/5.50 bowl

Seafood Gumbo

Classic Mississippi gumbo served with steamed white rice
3.50 cup/5.50 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
3.50 cup/5.50 bowl

Soup du Jour

3.50 cup/5.50 bowl

Soup and Salad Bar

Bountiful and lush display of fresh salads and vegetables with a variety of savory soups, and delicious fresh baked breads and rolls
12.95

SOUTHERN FAVORITES

Add a trip to our soup and salad bar
5.95

Fried Pork Chops

A pair of crispy fried center cut pork chops served with rice & gravy along with a side of the chef's selection of seasonal vegetables
11.95

Country Fried Steak

Our crispy buttermilk battered country fried steak smothered in black pepper cream gravy accompanied by fluffy mashed potatoes and the chef's selection of seasonal vegetables
12.95

Shrimp & Grits

Chef's buttery spicy BBQ style shrimp accented with tasso ham on a bed of soft creamy grits
17.95

Hamburger Steak

Charbroiled chopped steak with grilled onions, mashed potatoes, brown pan gravy and the chef's selection of seasonal vegetable of the day
10.95

Fried Catfish Platter

Mississippi farm-raised catfish fillets fried golden brown in our secret fish fry breading, accompanied by hush puppies, Creole tartar sauce and the chef's seasonal vegetable of the day
12.95

Grilled Fish du Jour

Ask your server about what's fresh from the Gulf today!
MP

Red Beans & Rice

Chef's special red bean recipe combines diced chicken and smoked sausage on a bed of long grain Louisiana rice and corn muffins for mopping up the sauce
10.95

Chicken Fried Chicken

Twin tender double-battered chicken breasts smothered in black pepper gravy accompanied by fluffy mashed potatoes and the chef's choice of seasonal vegetable of the day
12.95

SPECIALTY BURGERS

Served with your choice of french fries, coleslaw or house made potato chips

IP Burger

Our signature, charbroiled and seasoned burger topped with your choice of Cheddar, Swiss, provolone, or pepper jack cheeses, served with a slice of red onion, vine ripened tomato and a crisp lettuce leaf

10.95

The High Tide Burger

Our towering signature burger starts with a seasoned patty, melted pepper jack and Cheddar cheeses over bacon, topped with onion rings and fried jalapeño slices. Finished with our special watermelon BBQ sauce

11.95

Bacon Mushroom Cheddar Burger

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

11.95

SANDWICHES & SALADS

Served with your choice of french fries, coleslaw or our house made potato chips

The Club

Lean roast turkey breast, sliced cured ham, Cheddar cheese, tomato and crisp smokehouse bacon served between three slices of your choice of freshly baked bread in the classic form

11.95

The Rueben Wrap

Lean shaved corned beef, caraway sauerkraut, Swiss cheese and Thousand Island dressing wrapped up tight in a large garlic herbed tortilla

10.95

New England Lobster Roll

Simply one of the guilty pleasures in life from Cape Cod. Fresh Maine lobster meat, celery, mayonnaise and milled black pepper in a toasted New England soft roll

18.00

Open Faced Prime Rib

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

11.95

Gulf Grouper Club

Crispy fried grouper fillet on your choice of freshly baked bread accompanied by smokehouse bacon, baby lettuce and vine ripe tomato

9.95

Chipotle Turkey Sandwich

Hot sliced roast turkey breast, thick smokehouse bacon, Swiss cheese and our special chipotle mayonnaise served on a house made sweet jalapeño cheddar bun with baby greens and vine ripe tomato

11.95

Gulf Shrimp Po Boy

Boat-fresh Gulf shrimp tossed in our special seasonings and flash fried crispy and golden brown. Served fully dressed on a soft po' boy bun with french fries and coleslaw

12.95

SIGNATURE PASTAS

Add a trip to our soup and salad bar

5.95

Chicken or Shrimp Pasta Alfredo

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

13.95/14.95

Shrimp & Crawfish Pasta

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

15.95

Pasta Primavera

Your choice of linguine or penne pasta tossed in traditional marinara sauce and sautéed garden fresh vegetables dusted with Parmesan cheese

12.95

ENTREES

Entrees include one trip to our salad bar, Chef's choice of seasonal vegetable of the day and your choice of french fries, baked or mashed potatoes

Cajun Rib-Eye Steak

10 oz. succulent rib-eye steak, dry rubbed with Cajun spices, marinated for extra flavor charbroiled to your specification and nestled atop sautéed garlic, Burgundy mushrooms and onions

21.95

Watermelon Baby Back Ribs

Plump, baby back pork ribs dry rubbed with a special blend of unique spices, house smoked and mopped with our own watermelon BBQ sauce

19.95

“High Tide” Surf and Turf

10 oz. charbroiled rib-eye steak served with succulent, plump jumbo fried Gulf shrimp

30.00

Prime Rib of Beef

USDA Choice, slow roasted, herb rubbed prime rib of beef available in 12 oz. or 16 oz. cuts

22.95/25.95

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
10.95

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
14.95

DESSERTS

Bourbon Pecan Pie á la Mode

Our traditional Southern favorite featuring local pecans and crowned with vanilla bean ice cream
7.50

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
7.50

Chocolate Cake

Rich devil's food cake with decadent creamy chocolate icing, served with whipped cream and chocolate sauce
7.50

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
7.50

Vanilla Ice Cream

3.95

CHILDREN'S MEALS

Grilled Cheese
6.95

Noodles and Butter
6.95

Chicken Tenders
6.95

Butterfly Shrimp
7.95

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, O'Doul'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, "Crius" 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.

