



520 OLD STONEY RD, UNIT H \* 252.597.3303 \* LOWTIDEBARANDGRILL.COM

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# SUMMER MENU

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Ask your server for Daily Specials!

## APPETIZERS SHAREABLES & SNACKS

**LOW TIDE WINGS** ----- \$17.50  
Crispy fried thigh wings with ginger scallion sauce

**CRAWFISH HUSHPUPIES** ----- \$14.50  
Cornmeal, crawfish, red onion and sweet corn with remoulade

**PEEL AND EAT SHRIMP** ----- \$21.50  
NC shrimp baked in Chef Bear's Mean Shrimp spice and rock salt with remoulade

**FRIED GREEN TOMATO** ----- \$16.50  
Buttermilk-brined green tomatoes with bacon jam, Kimchi-style cabbage and curry/hoisin aioli

**HOT PRETZELS** ----- \$14.50  
Two Bavarian-style pretzels with hatch queso and New Orleans mustard

## SOUPS & SALADS

### ADD A PROTEIN TO ANY SALAD

grilled shrimp + \$8.50  
crab meat + \$15  
steak + \$18.50  
chicken + \$8

**HOUSE** ----- \$9.50  
Four types of lettuce greens with cucumbers, tomatoes, red onions, carrots and croutons

**CAESAR** ----- \$14.00  
Romaine lettuce, shaved parmesan and romano cheeses and garlic herb croutons

**LOW TIDE SALAD** ----- \$17.00  
Four types of lettuce greens, beets, pecans, goat cheese, red onion, mandarin oranges with Chef's minted mango dressing

**SHRIMP AND CORN CHOWDER**  
Cup \$8.50/Bowl \$10.50  
Shrimp and summer corn in a rich, creamy broth

## FRIED SEAFOOD BASKETS

Served with fries and Creole slaw. Choose one:

**NC SHRIMP**  
\$23.00

**FLOUNDER**  
\$21.00

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## SANDWICHES

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Served with fries and Creole slaw

**LOW TIDE BURGER** ----- \$21.00  
Brisket and short rib blend with hickory-smoked bacon, cheddar, Low Tide's burger sauce, lettuce, tomato, onion and pickles

**FISH TACOS** ----- \$23.50  
Pan-seared Mahi Mahi with cabbage, pico de gallo, avocado and cumin-lime cream

**SOUTHERN BLT** ----- \$17.50  
Hickory-smoked bacon, pimento cheese and fried green tomatoes with chipotle mayo on buttery potato bread

**JERK BBQ CHICKEN SANDWICH** ----- \$18.50  
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** ----- \$30.50  
Cheesy grits, shrimp, andouille sausage, collards, onions, peppers, fried pork belly and beer cream sauce

**RIBS** ----- \$33.50  
Smoked, braised, then grilled with Caribbean BBQ sauce, French fries, creamy Creole slaw

**DRUNKEN GOAT RAVIOLI** ----- \$32.50  
Shrimp, crab and lobster ravioli in a white wine cream sauce with fresh herbs and goat cheese

**LOW TIDE DUCK** ----- \$32.00  
Roasted 1/2 duck with Caribbean BBQ sauce, cheesy grits and collard greens

Please let your server know of any food allergies. 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.