

DINNER

SERVING HOURS: 3-8:30PM

closing time may vary



WHAT'S ON TAP



Adrian Sawczuk, Co-Founder
Dara Liberatore-Sawczuk, CoFounder
Argus, Brew Dog

Patrick Gibson, Brewmaster
Bobby Missinelli, Executive Chef

SHAREABLES AND SUCH

DOCKSIDE SNACK TRAY | 8

GF/V

Thinly sliced crispy Yukon Gold potato chips and seasonal fresh vegetables, served with creamy truffle sour cream dip and ranch

BREWER'S CHOICE: BREEZY BLONDE ALE

COASTAL PRETZEL | 8

V

TCB beers' spent grain baked on top of a pretzel* with everything seasoning, served with whole grain mustard and TCB beer cheese

BREWER'S CHOICE: GRAND STRAND IPA

SHRIMP AND GRIT CAKES | 15

GF

4 Jumbo Carolina Shrimp* tossed with Cajun seasonings, served over Colonial Milling* yellow heirloom grit cakes topped with a southern Cajun remoulade sauce

BREWER'S CHOICE: TIDEWAYS PILSNER

CRABCAKES | 24

Two house-made lump crab cakes resting on top of fried-green tomatoes with a Chesapeake Bay remoulade, served on mixed greens

BREWER'S CHOICE: HARMONIC HEFEWEIZEN

TCB BEER VEGGIES | 9

V

Seasonal fresh vegetables tossed in TCB beer batter and lightly fried; served with dipping sauces

BREWER'S CHOICE: BEAM REACH IPA

CHEF'S CHICKEN WINGS | 14

GF

Four grilled, smoked or fried whole chicken wings tossed in your choice of: Buffalo, BBQ, Nashville Hot or Lemon Pepper Dry Rub; served with blue cheese or ranch dip

BREWER'S CHOICE: MEAN HIGH WATER DIPA

TAPROOM SHRIMP | 18

Lowcountry beer-battered jumbo shrimp tossed in your choice of: Buffalo, BBQ, Nashville Hot or Lemon Pepper Dry Rub

BREWER'S CHOICE: BREEZY BLONDE ALE

SOUPS AND SOLIDS

SOUP DU JOUR

CUP | 6 BOWL | 8

GRILLED CAESAR WEDGE | 9 GF

SEASONAL SALAD | 10 V

Add a Protein

Chicken +5, Steak +8, Fish +8

SIDES

HOUSE-MADE CHIPS | 5 GF/V

VEGETABLE DU JOUR | 5 GF/V

FRIED GREEN TOMATOES | 6 V

PICKLED MEDLEY | 5 GF/V

BEER BATTERED ONION RINGS | 6 V

COLE SLAW | 5 GF/V

PLATES AND BASKETS

FISH AND CHIPS | 17

Beer battered fresh filet lightly fried, served over warm house-made chips with cole slaw and tartar sauce

BREWER'S CHOICE: BACKWATER BROWN ALE

BREWMASTER BURGER | 16

8oz of grilled short rib and sirloin cooked to order, fried green tomato, sliced cheddar, and house-smoked, thick-cut bacon on a spent grain bun*, served with house-made chips

BREWER'S CHOICE: GRAND STRAND IPA

BREWHOUSE POWERHOUSE BOWL | 12

GF/V

Heirloom rainbow quinoa, spinach and mandarin orange, topped with a citrus, pomegranate vinaigrette

add a protein: chicken +5, steak +8, fish +8

BREWER'S CHOICE: HARMONIC HEFEWEIZEN

LOWCOUNTRY BOWL | MARKET

GF

Steamed shrimp, scallop, and crawfish, served with andouille sausage, red potatoes and corn on the cob

BREWER'S CHOICE: GRAND STRAND IPA

COFFEE ROASTER'S STEAK | 29

14oz. 45-day dry aged New York strip steak crusted with Tidal Creek coffee, seared in a cast iron pan, served with beer battered onion rings

BREWER'S CHOICE: POLLYWOG PORTER

PAN SEARED SCALLOPS | 26

GF

Jumbo pan seared scallops, served over roasted corn, with seared pork belly and today's vegetable

BREWER'S CHOICE: LIBERATORE PILSNER

TIDAL TACOS | 15

Three tacos of your choice of Today's Catch, Pork Belly or Steak, served with avocado, pico de gallo in either flour or crunchy corn tortillas^{GF}

BREWER'S CHOICE: BEAM REACH IPA

BRICK CHICKEN AND WAFFLES | 16

Deboned chicken breast seared crispy and pan roasted, served over a house made waffle with today's vegetable, topped with Breezy Blonde pan jus

BREWER'S CHOICE: BREEZY BLONDE

DESSERT

CAPPUCCINO BAR | 8

Fudge bar made with TCB roasted coffee and walnuts with a cinnamon cream cheese filling, topped with TCB coffee infused ganache

Add a scoop of ice cream +2

TREAT OF THE WEEK | 8

A different sweet treat every week made from scratch with TCB coffee or beer

KIDS

HOT DOG | 7

GRILLED CHEESE | 7

CHICKEN FINGERS | 7

KID'S BURGER | 7

All kid meals served with house chips

DOGS

PUP CUP | 1

DOG BOWL | 6

DOG TREATS | 5

ARGUS'S MALT LICKER | 4

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*Sourced locally V- vegetarian GF- gluten free Consuming raw or undercooked meats may increase your risk of foodborne illness Prices are subject to change