

# DINNER

SERVING HOURS: 3 - 9PM  
closing time may vary



## WHAT'S ON TAP



Adrian Sawczuk, Co-Founder  
Dara Liberatore-Sawczuk, Co-Founder  
Argus, Brew Dog  
Patrick Gibson, Brewmaster  
Chad Wiers, Chef

# SHAREABLES AND SUCH

## 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

## DOCKSIDE SNACK TRAY | 8

GF/V

Creek fries and seasonal fresh vegetables, served with creamy truffle sour cream dip and ranch

BREWER'S CHOICE: BREEZY BLONDE ALE

## TCB BEER VEGGIES | 9

V

Seasonal fresh vegetables tossed in TCB beer batter and lightly fried, served with ranch and truffle dipping sauces

BREWER'S CHOICE: BEAM REACH IPA

## FREEDOM PIEROGI | 11

Pierogi with sautéed onions, served w sour cream

BREWER'S CHOICE: LIBERATORE PILSNER

## BRAT PLATTER | 16

2 Artisan sausages served with onion rings, pickled medley and whole grain mustard

BREWER'S CHOICE: BACKWATER BROWN ALE

## DRIFTWOOD CHARCUTERIE | 20

Chef's choice of 3 meats and 3 cheeses served with crostini, fresh fruit nuts, olives, pickled medley and whole grain mustard

BREWER'S CHOICE: TIDEWAYS PILSNER

## CHEF'S CHICKEN WINGS | 15

GF

Grilled or fried 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

## TIDAL TACOS | 15

Three tacos of your choice of Today's Catch, Chicken, Pork Belly or Steak, served with avocado, cole slaw, cheese, pico de gallo in flour or corn tortillas

BREWER'S CHOICE: BEAM REACH IPA

## TAPROOM SHRIMP | 18

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

BREWER'S CHOICE: BREEZY BLONDE ALE

## SIDES

CREEK FRIES | 5    CREEK CURDS | 5    VEGETABLE DU JOUR | 5<sup>GF/V</sup>    FRIED GREEN TOMATOES | 6<sup>V</sup>  
PICKLED MEDLEY | 5<sup>GF/V</sup>    BEER BATTERED ONION RINGS | 6<sup>V</sup>    COLE SLAW | 5<sup>GF/V</sup>

## SOUPS AND SOLIDS

SOUP DU JOUR                      SHE CRAB SOUP  
CUP | 6    BOWL | 8                      CUP | 8    BOWL | 10

## CHOPPED CAESAR SALAD | 9

## SEASONAL SALAD | 10

Add a Protein  
Chicken +5, Steak +8, Fish +8

# PLATES AND BASKETS

## FISH AND CHIPS | 18

Beer-battered filet lightly fried, served creek fries, cole slaw and tartar sauce

BREWER'S CHOICE: BACKWATER BROWN ALE

## SHRIMP AND GRIT CAKES | 18

Four jumbo shrimp tossed with Cajun seasonings, served over Adluh Mills yellow stone ground grit cakes topped with a southern Cajun remoulade sauce

BREWER'S CHOICE: TIDEWAYS PILSNER

## CRAB CAKES | 25

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

## BEER STEAMED MUSSELS | 16

12 PEI mussels steamed in TCB Hefeweizen beer with butter, garlic and herbs, served with crostini

BREWER'S CHOICE: HARMONIC HEFEWEIZEN

## PAN SEARED SCALLOPS | 26

GF

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

BREWER'S CHOICE: LIBERATORE PILSNER

## LOWCOUNTRY BOWL | 21

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

BREWER'S CHOICE: GRAND STRAND IPA

## BREWHOUSE POWERHOUSE BOWL | 12

GF/V

Quinoa, spinach and mandarin orange, topped with citrus, pomegranate vinaigrette  
add a protein: chicken +6, steak +8, fish +8

BREWER'S CHOICE: HARMONIC HEFEWEIZEN

## BLACK BEAN BURGER | 10

V

Black bean burger, lettuce, tomato and onion on a spent-grain bun (add cheese +1)

BREWER'S CHOICE: BEAM REACH IPA

## 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 creek fries

BREWER'S CHOICE: GRAND STRAND IPA

## BRICK CHICKEN AND WAFFLES | 19

Stadler chicken 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 ALE

## COFFEE ROASTER'S STEAK | 29

14oz. New York strip steak crusted with Tidal Creek coffee, seared in a cast iron pan, served with sautéed spinach and onions

add surf: shrimp +8, crabcake +10, scallops +12

BREWER'S CHOICE: POLLYWOG PORTER

## 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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V- vegetarian GF- gluten free      Consuming raw or undercooked meats may increase your risk of foodborne illness

Prices are subject to change      Please inform bartender of any food allergies