

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
Yon MacIntyre, Chef

SHAREABLES AND SUCH

COASTAL PRETZEL | 9

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

V

DOCKSIDE SNACK TRAY | 12

Seasonal fresh vegetables, served with hummus, pimento cheese and pita chips

BREWER'S CHOICE: BREEZY BLONDE ALE

V

TCB BEER VEGGIES | 10

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

BREWER'S CHOICE: BEAM REACH IPA

V

FREEDOM PIEROGI | 12

Pierogi with sautéed onions, served with 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 | 23

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

BREWER'S CHOICE: TIDEWAYS PILSNER

CHEF'S CHICKEN WINGS | 15

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

GF

TIDAL TACOS | 16

Three tacos of your choice of Today's Catch (+\$1), Chicken, Pork Belly or Steak* (+\$1), served with avocado, cole slaw, cheese, salsa in flour or corn tortillas

BREWER'S CHOICE: BEAM REACH IPA

SHRIMP KABOB | 16

6 Jumbo shrimp, skewered and grilled, glazed with a delicious lemon garlic butter. Served over lemon dressed mixed greens

BREWER'S CHOICE: BREEZY BLONDE ALE

FRIED GREEN TOMATOES | 10

Five fried green tomatoes served with remoulade sauce, over a bed of mixed greens

BREWER'S CHOICE: BREEZY BLONDE ALE

V

SIDES

CREEK FRIES | 5 CREEK CURDS | 5 VEGETABLE DU JOUR | 5 GF/V PITA CHIPS | 5
PICKLED MEDLEY | 5 GF/V BEER BATTERED ONION RINGS | 6 V COLE SLAW | 5 GF/V

SOUPS AND SOLIDS

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

CHOPPED CAESAR SALAD | 9
SEASONAL SALAD | 10 V

Add a Protein
Chicken +6, Steak* +8, Fish +8

PLATES AND BASKETS

FISH AND CHIPS | 19

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

BREWER'S CHOICE: BACKWATER BROWN ALE

SHRIMP AND GRIT CAKES | 19

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 with remoulade, served on a bed of 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

Four jumbo pan-seared scallops over sweet corn puree, served with organic quinoa, roasted corn, and house made pulled pork

BREWER'S CHOICE: LIBERATORE PILSNER

GF

BREWHOUSE POWERHOUSE BOWL | 14

GF/V

A cold salad of quinoa, cucumber, tomato, olives and house pickled onion. Topped with goat cheese and a pomegranate vinaigrette

Add a Protein Chicken +6, Steak* +8, Fish +8

BREWER'S CHOICE: HARMONIC HEFEWEIZEN

BLACK BEAN BURGER | 12

V

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

BREWER'S CHOICE: BEAM REACH IPA

BREWMASTER BURGER | 16

8oz of grilled short rib and sirloin* cooked to order, pimento cheese, pickle and pulled pork bacon on a spent-grain bun with tomato jam, served with creek fries

BREWER'S CHOICE: GRAND STRAND IPA

STEAK FRITES | 29

12oz grilled Rib-Eye steak* with a Pollywog Porter cream sauce, served with creek fries

BREWER'S CHOICE: POLLYWOG PORTER

LOWCOUNTRY BOWL | 22

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

BREWER'S CHOICE: GRAND STRAND IPA

DESSERT

ICE CREAM | 2.50/SCOOP

Flavor of the day by Tillamook Ice Cream

TREAT OF THE WEEK | 8

A different sweet treat every week

KIDS

HOT DOG | 7 GRILLED CHEESE | 7
CHICKEN FINGERS | 7 KID'S BURGER | 7

All kid meals served with house fries

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