



LUNCH AND DINNER

WHAT'S ON TAP



Patrick Gibson, Brewmaster
Josh Ashley, Chef

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



COASTAL PRETZEL 9 V

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

SOUPS

She Crab Soup GF Soup Du Jour
Cup 8 Bowl 10 Cup 6 Bowl 8

SALADS

Chopped Caesar Salad 9
House Salad V 10

Add a Protein
Chicken +6, Pulled Pork +5, Shrimp +8, Fish +8

SHAREABLES

DOCKSIDE SNACK TRAY 12 V
Seasonal fresh vegetables, served with hummus, pimento cheese and pita chips
BREWER'S CHOICE: BREEZY BLONDE ALE

TCB BEER VEGGIES 10 V
Seasonal fresh vegetables tossed in TCB beer batter and lightly fried, served with ranch dipping sauce
BREWER'S CHOICE: BEAM REACH IPA

FRIED GREEN TOMATOES 12 V
Five fried green tomatoes served with remoulade sauce, over a bed of mixed greens
BREWER'S CHOICE: BREEZY BLONDE ALE

PLATES

CHEF'S CHICKEN WINGS 15 GF
Smoked, then 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

BRAT PLATTER 16
Two artisan sausages served with onion rings, pickled medley and whole grain mustard
BREWER'S CHOICE: BACKWATER BROWN ALE

FISH AND CHIPS 19
Beer-battered filet lightly fried, served with creek fries, cole slaw and tartar sauce
BREWER'S CHOICE: BACKWATER BROWN ALE

BURGERS

BREWMASTER BURGER 17
8oz of grilled short rib and sirloin* cooked to order with pimento cheese, pickle and pulled pork bacon on a bun with tomato jam, served with creek fries on a toasted bun
BREWER'S CHOICE: GRAND STRAND IPA

CLASSIC BURGER 16
8oz of grilled short rib and sirloin* cooked to order with cheddar, bacon, lettuce, tomato, onion and pickle on a toasted bun, served with creek fries
BREWER'S CHOICE: GRAND STRAND IPA

MUSHROOM SWISS 15
8oz of grilled short rib and sirloin* cooked to order with sautéed mushroom, caramelized onions and swiss on a toasted bun, served with creek fries
BREWER'S CHOICE: BACKWATER BROWN

BLACK & BLEU 16
8oz of grilled blackened short rib and sirloin* cooked to order, with blue cheese crumbles, spring mix and tomato on a toasted bun, served with creek fries
BREWER'S CHOICE: POLLYWOG PORTER

BLACK BEAN 12 V
Black bean burger, lettuce, tomato and onion on a bun (cheese +1), served with creek fries
BREWER'S CHOICE: BEAM REACH IPA

SIDES

PITA CHIPS 4 **PICKLED MEDLEY 4**
CREEK FRIES 4 **CREEK CURDS 6** **COLE SLAW 4**
BEER BATTERED ONION RINGS 5

KIDS

All kid meals served with house fries
HOT DOG 7 **GRILLED CHEESE 7**
CHICKEN FINGERS 7 **KID'S BURGER 7**

*Consuming raw or undercooked meats may increase your risk of foodborne illness
Prices are subject to change
Please inform bartender of any food allergies

SANDWICHES

PULLED PORK SANDWICH 13

House-smoked pulled pork with coleslaw and Carolina BBQ sauce on a toasted bun, served with creek fries

BREWER'S CHOICE: MEAN HIGH WATER

LUNCH ONLY

SERVING HOURS: MONDAY-FRIDAY FROM 11AM-3PM

HUMMUS TOAST 11 V

House-made hummus on toasted sourdough served with mixed greens, pomegranate vinaigrette, cucumber and goat cheese

BREWER'S CHOICE: TIDEWAYS PILSNER

CHICKEN SALAD SANDWICH 12

Tidal Creek's famous chicken salad with lettuce and tomato served on a croissant (can substitute the croissant with a wrap)

BREWER'S CHOICE: BREEZY BLONDE ALE

BEACH HOUSE CUBANO 15

Sliced roast pork, ham, pickles pressed with melted Swiss cheese and brown mustard on sour dough served with creek fries

BREWER'S CHOICE: POLLYWOG PORTER

CAROLINA REUBEN 16

Rare corned beef thinly sliced, Swiss cheese and cole slaw on a grilled marble rye, served with creek fries

BREWER'S CHOICE: LIBERATORE PILSNER

CRABCAKE SANDWICH 17

Jumbo lump crabcake served with lettuce, tomato and Cajun remoulade on a croissant

BREWER'S CHOICE: TIDEWAYS PILSNER

PATTY MELT 15

8oz of grilled short rib and sirloin* cooked to order with caramelized onions, sautéed mushrooms and smothered in swiss on toasted rye, served with creek fries

BREWER'S CHOICE: BEAM REACH IPA

BLT 10

Traditional - smoked bacon on toasted sourdough, with spring mix and tomato

Southern - in-house smoked pulled pork on toasted sourdough, with spring mix and tomato

Best of Both - bacon & pulled pork +2

BELT - add a hard-fried egg* +2

BREWER'S CHOICE: BEAM REACH IPA

FISH SANDWICH 16

Beer-battered cod, with house-made coleslaw on a toasted bun, served with creek fries

BREWER'S CHOICE: BEAM REACH IPA

CHICKEN SANDWICH 15

6oz chicken breast - fried or grilled - with mixed greens, tomato and pomegranate aioli on a toasted bun, served with creek fries

BREWER'S CHOICE: BREEZY BLONDE ALE

DINNER ONLY

SERVING HOURS: 3PM-9PM

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

FREEDOM PIEROGI 12

Pierogi with sautéed onions, served with sour cream

BREWER'S CHOICE: TIDEWAYS PILSNER

CRAB CAKES 25

Two house-made lump crab cakes with remoulade, served on fried green tomatoes and a bed of mixed greens

BREWER'S CHOICE: HARMONIC HEFEWEIZEN

DRIFTWOOD CHARCUTERIE 25

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

BREWER'S CHOICE: LIBERATORE PILSNER

TIDAL TACOS 16

Three tacos of your choice of Chicken, Pork Belly or Cod (+\$1), served with avocado, cole slaw, cheese, salsa in flour or corn tortillas

BREWER'S CHOICE: BEAM REACH IPA

DOGS

ARGUS'S MALT LICKER 4

PUP CUP 1

DOG BOWL 6

DOG TREATS 5

DESSERT

TREAT OF THE WEEK 8

A different sweet treat every week

ICE CREAM 2.50/SCOOP

Flavor of the day by Tillamook Ice Cream