



# 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



September 2023

## 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**  
Romaine, Hard-Boiled Eggs, Bacon, Croutons and Parmesan tossed with Caesar Dressing  
**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 DIP

**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 16**  
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 7 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 14

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

BREWER'S CHOICE: MEAN HIGH WATER

## FISH SANDWICH 16

Beer-battered cod, with house-made coleslaw and tartar sauce 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

# 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

House-smoked pulled 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 16

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

# 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 27

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, Shrimp (+\$3) or Cod (+\$2), 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