

DINNER

WHAT'S ON TAP



Josh Ashley, Chef

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





Tidal Creek now offers ~3% cash discount; menu pricing is listed at full credit/debit card price. If you choose to pay with cash, you will receive ~3% discount off of the listed prices.

January 2024

COASTAL PRETZEL 9.50 V

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

SHAREABLES

DOCKSIDE SNACK TRAY 12.75

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

BREWER'S CHOICE: BREEZY BLONDE ALE

TCB BEER VEGGIES 10.50 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 12.75 V

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

BREWER'S CHOICE: BREEZY BLONDE ALE

HUMMUS TRIO 14.75

3 house-made hummus options served with 2 warm pieces of pita bread, cucumber and carrot

BREWER'S CHOICE: BACKWATER BROWN ALE

SANDWICHES

FISH SANDWICH 17

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 15.75

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

PULLED PORK SANDWICH 14.75

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

BREWER'S CHOICE: MEAN HIGH WATER

SIDES

PITA CHIPS 4.25 PICKLED MEDLEY 5.25
CREEK FRIES 4.25 CREEK CURDS 7.50 COLE SLAW 5.25
BEER BATTERED ONION RINGS 6.50

BURGERS

BREWMASTER BURGER 18

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: COASTLINES IPA

CLASSIC BURGER 17

8oz of grilled short rib and sirloin* cooked to order with cheddar, lettuce, tomato, onion and pickle on a toasted bun, served with creek fries (bacon +\$1)

BREWER'S CHOICE: COASTLINES IPA

MUSHROOM SWISS 17

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 17

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 13.75 V

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

BREWER'S CHOICE: BEAM REACH IPA

PLATES

SHRIMP AND GRIT CAKES

Six 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: LIBERATORE PILSNER

FREEDOM PIEROGI

Pierogi with sautéed onions, served with sour cream

BREWER'S CHOICE: LIBERATORE PILSNER

CRAB CAKES

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

BREWER'S CHOICE: HARMONIC HEFEWEIZEN

TERIYAKI CHICKEN WITH RICE AND VEGGIES

6oz teriyaki glazed chicken served with jasmine rice and sauteed veggies

BREWER'S CHOICE: BACKWATER BROWN ALE

TUNA WITH RICE AND VEGGIES

Sesame crusted pan seared tuna, cooked medium rare, served with jasmine rice and sautéed veggies.

BREWER'S CHOICE: LA CALA MEXICAN LAGER

TIDAL TACOS

Two or Three tacos with your choice of proteinserved with avocado, cole slaw, cheese, salsa in flour or corn tortillas. No mix and match.

Pulled Pork 2 (\$10.50) or 3 (\$15.75)

Chicken 2 (\$11.50) or 3 (\$17.25)

Cod 2 (\$12.50) or 3 (\$18.75)

Shrimp 2 (\$13.50) or 3 (\$20.25)

BREWER'S CHOICE: BEAM REACH IPA

DOGS PUP CUP 1.25 DOG ROWI 6 50 DOG TREATS 5 25 ARGUS' MALT LICKER

CHEF'S CHICKEN WINGS 15.75

Smoked, then fried, chicken wings tossed in your choice of Buffalo, BBQ, Nashville Hot, Garlic Parm, Teriyaki, Sweet Thai Chili or Lemon Pepper Dry Rub, served with blue cheese or ranch dip

BREWER'S CHOICE: MEAN HIGH WATER DIPA

BRAT PLATTER

Two artisan sausages served with onions and peppers, pickled medley and whole grain mustard

BREWER'S CHOICE: BACKWATER BROWN ALE

FISH AND CHIPS 20

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

BREWER'S CHOICE: BACKWATER BROWN ALE

SOUPS

She Crab Soup GF

Soup Du Jour Cup 8.50 Bowl 10.50 Cup 6.50 Bowl 8.50

SALADS

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

CHOPPED CAFSAR SALAD 950

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

HOUSE SALAD 10.50

Mixed Greens, tomato, carrot, cucumber, red onion, shredded cheddar & monterey with choice of dressing

CHFF SALAD 14 75

Mixed greens, ham, turkey, tomato, hard-boiled eggs, monterey and cheddar cheese blend with choice of dressing

KIDS

BURGER 7.50 GRILLED CHEESE 7.50 HOT DOG 7.50 CHICKEN TENDERS 7.50

All kid meals served with house fries

DESSERI

A different sweet treat every week Flavor of the day by Tillamook Ice Cream

*Consuming raw or undercooked meats may increase your risk of foodborne illness