

M BREAKFAST

TRADITIONAL BREAKFAST

Two eggs any style served with toast, potatoes and your choice of bacon, sausage, or ham 13

EGGS BENEDICT

Two poached eggs on an english muffin topped with hollandaise sauce served with potatoes Traditional with ham 14 Florentine with spinach 15

EGG SANDWICH

Eggs scrambled topped with cheddar cheese on an english muffin served with potatoes 12 On a plain or everything bagel 1 Add bacon, sausage, or ham 3

CLASSIC BLT

Bacon, lettuce, tomato on thick wheat toast served with potatoes and a side of spicy remoulade 12 Add two eggs any style 4 Add guacamole 4

HIGH TIDE PANCAKES *

Three cakes sprinkled with powdered sugar and served with choice of bacon, sausage, or ham 12

CINNAMON FRENCH TOAST

Four pieces of Texas toast with powdered sugar served with your choice of bacon, sausage, or ham 12

BREAKFAST QUESADILLA

Filled with scrambled eggs, cheese, peppers & onions served with salsa and sour cream 16 Add guacamole 4, Add jalapeños 1 Add bacon, sausage, or ham 3 Add shrimp or steak 8

BISCUITS AND GRAVY **

Two buttermilk biscuits served with milk sausage gravy 12 Add bacon, sausage, or ham 3 Add side of two eggs 4

CHICKEN FRIED STEAK & EGGS

Cornflake battered steak served with two eggs any style, potatoes, choice of toast and a side of milk sausage gravy 19

HUEVOS RANCHEROS

Two eggs any style over crispy corn tortillas topped with refried beans, cheese, pico de gallo, sour cream and a side of house-made salsa and jalapeños 14 Add potatoes 4

CHICKEN AND WAFFLES

Cornflake battered chicken with a house-made waffle served with milk sausage gravy and syrup on the side 17

BREAKFAST BURRITO

Filled with scrambled eggs, cheese, peppers, onions, pico de gallo and refried beans, served with potatoes 17 Add guacamole 4 Add bacon, sausage, or ham 3 Add shrimp or steak 8 Add jalapeños, salsa or sour cream 1

EGG WHITE SUBSTITUTION 4



OMELETS

Three egg omelet served with english muffin, biscuit, white or wheat toast Plain or everything bagel and cream cheese 2 Egg white substitution 4 Add breakfast potatoes 4

PHILLY

eak, sautéed onions, mushrooms and american cheese 16

GARDEN

Spinach, mushrooms, tomatoes, peppers and swiss 14

WESTERN

Ham, peppers, onions and cheddar cheese 15

SURF N' TURF

bacon, pico de gallo and provolone 17

A LA CARTE

ADD ONE EGG TO ANY ITEM 2 FRUIT BOWL 7 **GRANOLA AND YOGURT 9 BAGEL AND CREAM CHEESE 5** SIDE BACON, SAUSAGE, HAM 3 or TOFU 4 SIDE OF WHITE, WHEAT, ENGLISH MUFFIN or BISCUIT 3

SEASONED POTATO WEDGES 4 LOADED POTATOES WITH CHEESE, **BACON, & SOUR CREAM 8**

ONE DOLLAR FOR ALL ADDITIONAL SAUCES

MIMOSAS

ORANGE

GUAVA

PINEAPPLE

CRANBERRY

PASSIONFRUIT

OJ/CRANBERRY

FREIXENET Brut

SECHAMPAGNE

LUNETTA

Prosecco, 187 mL, Italy 10

LUNETTA ROSÉ

Prosecco, 187 mL, Italy 10

VEUVE CLICQUOT

Brut, 375mL/750mL **55/100**

VEUVE CLICQUOT ROSÉ

750 mL **120**

Add a floater of Grand Marnier +4 Add a floater of Stoli Orange +2

***** BREAKFAST COCKTAILS**

IRISH COFFEE Hot or Iced 8/10

RED BEER Corona & Zing Zang with Old Bay rim on ice 7 BAY BREEZE Stoli Vodka, Cranberry & Pineapple 7 RUM IT OVER Mango Rum, Guava Juice and Lime 8 MORNING MULE Stoli Vodka, Ginger Beer & OJ 8

TEQUILA SUNRISE Cuervo Gold, OJ & Grenadine 7

WHITE RUSSIAN Stoli Vodka, Kahlua & Milk 8

RASPBERRY RUMBIE Chambord, Kahlua,

Crème de Cacao & Milk in chocolate drizzled glass 8

= HIGH TIDE FAVORITES Please inform your server if you have a food allergy.

A 20% gratuity added to parties of 5 or more. Only 2 credit cards per table. 3% service charge on all credit cards

nsuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnes



HAPPY HOUR 8-11 @ ON THE ROCKS

MIMOSAS & **BLOODY MARYS \$6**

ℬ BEVERAGES

COFFEE / HOT TEA 3

ICED COFFEE 6

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic **3**

BREWED UNSWEETENED ICE TEA or LEMONADE 3

RED BULL 5

TING, VI ROOT BEER, or BARRITTS GINGER BEER 4

BOTTLED WATER 3

ORANGE JUICE, CRANBERRY JUICE, or PINEAPPLE JUICE 3

GRAPEFRUIT JUICE or FRUIT PUNCH 4

PASSION FRUIT JUICE or GUAVA JUICE 5

● FROZEN DRINKS

MANGO TANGO 🏶

Half Mango Daiquiri & Half Strawberry Daiquiri **12**

LIME IN D' COCONUT

A Colada with Coconut Rum and fresh lime 19

BUSHWACKER

An adult "milkshake" with Dark Rum, Kahlua, Baileys, Coconut, Amaretto & Creme de Cacao topped with nutmeg in a chocolate drizzled glass 12

Baileys Banana Colada... with Rum of course! 12

STRAWBERRY SHORTCAKE Stoli Vanilla Vodka, Baileys, Amaretto and Strawberry 12

DAIQUIRIS

Banana, Mango or Strawberry 10

COLADAS

Traditional Pina Colada, or your choice of Strawberry, Mango or Banana 10

HOUSE MARGARITA...

On the rocks **10** frozen **12** Cuervo Gold Tequila, Triple Sec, Fresh Lime & Simple Syrup

...Upgrade to Premium Tequila & Cointreau... Milagro 2, Casa Noble Reposado 4, Don Julio or Patron 5

BEERS

STATESIDE BEERS

Miller Lite, Coors Light, Bud Light, Budweiser, Michelob Ultra **5**

IMPORTED BEERS

Heineken, Corona, Corona Light, N/A Heineken 6

ISLAND BEERS

Carib, Red Stripe, Reef Life IPA, VI Tropical Mango Pale Ale VI Summer Ale **6**

SPIKED SELTZERS

Assorted flavors 6

LIVIN' THE DREAM

Stoli Citros, Blue Curacao and lemonade 8

HIGH TIDE *

The Official Drink of Kenny Chesney's No Shoes Nation Tour, Blue Chair Bay Banana Rum, Sprite & Pineapple Juice 10

ISLAND GIRL

Blue Chair Bay Coconut Rum, Orange Juice, Pineapple Juice and Sprite 10

BUBBLES ON THE BAY **

Champagne, Aperol and Passionfruit Juice over ice 14

CARIBBEAN GUNSLINGER

Bulleit Bourbon, hint of Chambord, Green Ting and a dash of Angostura Orange Bitters 12

PUSSER'S PAINKILLER

Pusser's Rum with Pineapple Juice, Orange Juice, and Cream of Coconut with ground nutmeg on top 12

A-GUAVEE

El Recuerdo Mezcal Tequila, Cointreau, Guava Juice and fresh lime in a salted glass 14

AHAB'S QUEST

Grey Whale Gin, Pink Ting, splash of Chambord and dash of Angostura Orange Bitters 14

DARK N STORMY SEA Kraken 94 proof Black Spiced Rum with Barritts Ginger Beer and splash of Angostura Bitters 11

KINGSTON RUM PUNCH **

Light And Dark Rums, Pineapple, Orange & Cranberry Juice with a splash of Grenadine 8



WINE

WHITES & ROSÉ

KENDALL-JACKSON

Chardonnay, CA 13/47

MATUA

Sauvignon Blanc, New Zealand 12/44

Pinot Grigio, Italy 10/34

MANON

Rosé, Côtes de Provence 11/38

BATASIOLO

Moscato D'Asti **8/28**

HOUSE RED

Red Blend 10/34

MONTES ALPHA

Cabernet Sauvignon, Chile 13/47

MÉNAGE À TROIS LUSCIOUS

Pinot Noir, CA 11/38

(340) 714-6169

BREAKFAST 8AM LUNCH 11AM DINNER 5PM HAPPY HOUR 3PM-5PM

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