HIGH-TIDE BATINK.

STARTERS

CONCH FRITTERS **

Served with a spicy remoulade 15

FRIED CALAMARI

Lightly breaded, topped with parmesan served with a side of marinara 18

CHICKEN WINGS

BBQ, hot or sweet that chili sauce served with blue cheese or ranch & veggies $\pmb{16}$

CHIPS & SALSA House-made fire roasted salsa 9 Add guacamole 4

CHICKEN TENDERS

Served with ranch, honey mustard or BBQ 12

QUESADILLA

Filled with cheese, peppers and onions served with house-made salsa and sour cream 14 Add guacamole 4 Add jalapeños 1 Add chicken 8, pulled pork 8, steak 9 or shrimp 10

COCONUT SHRIMP

Seven fried coconut battered shrimp served with mango vinaigrette 14

SHRIMP COCKTAIL

Six shrimp served chilled with cocktail sauce 16

SALADS

GARDEN SALAD

Topped with tomatoes, carrots, cucumbers, and onions with your choice of dressing 12

CAESAR SALAD

Crisp romaine, parmesan cheese and croutons tossed in a creamy Ceasar dressing 13

CAPRESE SALAD

Fresh mozzarella, tomato slices and fresh basil drizzled with a balsamic reduction 13

ICEBERG WEDGE

Covered with crumbled blue cheese, bacon, tomatoes, onions, croutons and blue cheese dressing 15

SPINACH SALAD

Topped with cantaloupe, walnuts, red onions, Brie cheese served with honey mustard dressing 16

PROTEIN ADD-ONS

Tofu 7, Grilled Chicken 8, Steak 9, Fried Calamari 9, Mahi 10, Shrimp 10, Seared Tuna 15, Salmon 15

SALAD DRESSINGS

Caesar, Ranch, Balsamic Vinaigrette, Blue Cheese, Honey Mustard, and House-made Mango Vinaigrette

ONE DOLLAR FOR ALL ADDITIONAL SAUCES

KIDS MENU 12 & Under

CHICKEN TENDERS & FRIES 10 HOT DOG & FRIES 10

MAC N' CHEESE 8

Add Bacon 4 Add Chicken 8 Add Shrimp 10 Add Veggies 4



CHEF'S SPECIALTIES

TROPICAL MAHI-MAHI

COCONUT PINEAPPLE **CURRY CHICKEN**

Creole spiced grilled chicken smothered in coconut pineapple curry sauce, served with coconut rice and asparagus 29

CHIMICHURRI RIBEYE

PLEASE ASK YOUR SERVER ABOUT OUR NIGHTLY DINNER SPECIALS

**** ENTREÉS**

SEARED AHI TUNA

Rare seared tuna topped with wakame salad and wasabi aioli over chilled soba noodles tossed in a honey sriracha soy dressing served with asparagus **36**

BBQ SALMON

Grilled salmon with BBQ glaze served with mashed potatoes and mixed vegetables 32

FETTUCCINE ALFREDO

Traditional pasta tossed in house-made alfredo sauce served with garlic bread **24**Add chicken 8, Add shrimp 10

SEAFOOD DIAVOLO 🛸

Calamari, shrimp, mahi, mussels and clams tossed in a spicy marinara over fettuccine served with garlic bread **34**

HIGH TIDE CHEESEBURGER

Half pound seasoned burger, lettuce, tomato, onion, pickles and cheese served with fries **20** Add bacon 2

BLACK BEAN BURGER AVAILABLE UPON REQUEST

**** DESSERTS**

KEY LIME PIE 8 PEANUT BUTTER PIE 10 MANGO PASSIONFRUIT CHEESECAKE 10 **CHOCOLATE LOVERS CAKE 10 ICE CREAM 6**



= HIGH TIDE FAVORITES

(340) 714-6169

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

WWW.HIGHTIDEVI.COM



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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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

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

SPIKED SELTZERS

Assorted flavors 6

**** BEVERAGES**

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

LIVIN' THE DREAM

Stoli Citros, Blue Curacao and lemonade 8

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**



GET ANY DRINK IN OUR
LIVIN' THE DREAM **SOUVENIR PINT GLASS** TO TAKE HOME! +10

■ WINE & CHAMPAGNE

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**

WHITES & ROSÉ

KENDALL-JACKSON

Chardonnay, CA 13/47

Sauvignon Blanc, New Zealand 12/44

Pinot Grigio, Italy 10/34

MANON

Rosé, Côtes de Provence 11/38

BATASIOLO

Moscato D'Asti 8/28

REDS

HOUSE RED

Red Blend 10/34

MONTES ALPHA

Cabernet Sauvignon, Chile 13/47

MÉNAGE À TROIS LUSCIOUS

Pinot Noir, CA 11/38

























