

THANKSGIVING Dinner

Herb-Crusted Cherrywood Smoked Turkey Breast or Char-Grilled Beef Tenderloin

Served with sage fingerling potatoes, savory gravy, cornbread stuffing, fresh cranberry chutney, green bean casserole with a Vidalia onion crust
Turkey Breast Dinner \$22 / Beef Tenderloin Dinner \$25

SMALL PLATES

Tide Side Salad 6

Composed salad dressed your way, choice of lemon herb yogurt, champagne vinaigrette pickled red onion ranch or smoky blue cheese

Seasonal Chowda 6

Pretzel Knot 8

Spent grains with buttered rock salt, Kainz house mustard, dill pollen beer queso

Shishi Peppers 9

Iron blistered shishito peppers, heirloom teardrop tomatoes, garlic oil, black sea salt, tojin dust, lemon herb yogurt

Smoked Chicken Wings 11

Hardwood smoked and flash fried chicken wings, Tide glaze, celery and carrot crunch, pickled pepper blue cheese dipper

MEALS

Green House Salad Full 11/ Small 8

Artisan green, fuji apple, house-smoked walnuts, shaved rainbow carrots, golden raisins, feta cheese, summer radish, pickled red onion ranch

ADD Chicken +5 / Shrimp +6 / Grilled Mahi +8 / Beef Tenderloin +8

Shrimp Tacos 14

Barbacoa spiced shrimp, pickled red onion, avocado crème, three lightly iron-toasted soft corn tortillas, mango-corn salsa, tide slow, queso fresco

Fish & Frites 18

Tempura battered cod, risin' sun hand-cut sea salt fries, golden crunch TIDE slow, dill pollen tartar sauce, house pickles

Ahi Tuna 24

Five-spice Ahi tuna – seared rare, snow pea carrot salad, sticky hot-rice cake, sake ginger cream, wasabi pearls, wonton crunch, fresh basil

RISING TIDE
tap & table

THANKSGIVING *Dinner*

HANDHELDS

Served with House-Made Chips or Tide Slaw • Sub Hand-Cut Fries +1 • Sub Side Salad +3

Classic Burger 11

Hand formed, flat-grilled and smashed double patty, romaine, tomato, red onion, house pickles, Kainz ketchup, Kainz mustard, mayo, toasted brioche bun
ADD Bacon or Cheese +1

Baja Mahi Sandwich 14

Iron seared spiced kitchen-cut mahi, smoked pineapple jam, avocado crème, vine ripe tomato, arugula, pickled red onion, toasted brioche bun

Apple Scratch Fried Chicken Sandwich 13

Dried apple and panko breaded, habanero-red pepper jam, sage aioli, pickled green tomato, watercress, toasted brioche bun

DESSERTS

Chocolate Pretzel Cheesecake 6

Pecan pretzel crust / chocolate creamed cheese / ganache / candied pecans

Pumpkin Spoonbread 8

With cinnamon brown sugar ice cream & burnt fluff

Thank you for spending your holiday with Rising Tide! We appreciate your patronage!
www.RisingTideTap.com

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