



# TIDEWATER

## GRILL

### LOW TIDE

<b>SALTWATER PRETZEL</b> .....	<b>12</b>
Sea Salt   Local Ale Cheese   Whole Grain Honey Mustard	
<b>WINGS</b> .....	<b>18</b>
Buffalo or Sweet & Spicy   Celery   Blue Cheese	
<b>BEEF TENDERLOIN SKEWERS</b> .....	<b>18</b>
Peppers   Onion   Tomato   Horseradish Aioli	
<b>BREW CHIPS</b> .....	<b>22</b>
Pulled Pork   Local Ale Cheese   BBQ Sauce   Chives	
<b>CRAB CAKES</b> .....	<b>26</b>
Mixed Greens   Tomato Chutney   Piquillo Aioli	
<b>BBQ PORK SLIDERS</b> .....	<b>19</b>
Brioche Bun   Collard Green Slaw   Fries	
<b>HALF POUND PEEL AND EAT SHRIMP</b> .....	<b>24</b>
Old Bay Butter   Lemon   Grilled Bread	
<b>CRISPY BRUSSEL SPROUTS</b> .....	<b>14</b>
Local Honey   Pickled Red Onions	
<b>BABY BACK RIBS<sup>GF</sup></b> .....	<b>20</b>
Chipotle Whiskey BBQ	
<b>TRUFFLE FRITES</b> .....	<b>14</b>
Parmesan   Basil Aioli	

### HIGH TIDE

#### SIGNATURE DISH

<b>LOW COUNTRY SHRIMP BOIL</b> .....	<b>28</b>
Half Pound Mayport Shrimp   New Potato Andouille   Corn	

<b>TIDAL 7oz BLACK ANGUS BURGER</b> .....	<b>24</b>
Lettuce   Tomato   Onion   Pickle   Fries Egg   Bacon   Avocado...3	
<b>HOUSE-MADE VEGGIE BURGER</b> .....	<b>20</b>
Black Bean   Quinoa   Chick Pea   Basil Aioli Mushroom   Roasted Peppers   Fries	
<b>SALMON BURGER</b> .....	<b>24</b>
Lettuce   Tomato   Onion   Pickle Caper Dill Mayo   Fries	
<b>GRILLED CHICKEN SANDWICH</b> .....	<b>20</b>
Bacon   Lettuce   Tomato   Pimento Cheese BBQ Sauce   Fries	
<b>MAYPORT CRISPY SHRIMP</b> .....	<b>26</b>
Pickled Cucumber Slaw   Cocktail Sauce   Fries	
<b>CRISPY FLOUNDER</b> .....	<b>26</b>
Pickled Cucumber Slaw   Tartar Sauce   Fries	
<b>PETIT FILET SLIDERS</b> .....	<b>28</b>
Horseradish Cream   Caramelized Onions Swiss Cheese   Fries	

Tidewater Grill is a tribute to our local tidewaters, a sportsman's haven for fishing, boating and kayaking. We use local Mayport shrimp and fish that is fresh from the boat and prepared with Chef's personal recipes. Shared platters matched with a Mocama beer is a great way to relax, watch the game and share stories about days on the water. For an authentic dessert, try the S'mores Skillet—a genuine, Southern treat. Enjoy!

### MARSHLAND GREENS

<b>TIDEWATER CHOP SALAD<sup>GF</sup></b> .....	<b>19</b>
Romaine Lettuce   Cucumber   Tomato   Avocado Hard Boiled Eggs   Bacon   Blue Cheese Crumbles   Ranch	
<b>FRESH MOZZARELLA AND HEIRLOOM TOMATOES<sup>H V</sup></b> .....	<b>22</b>
Grilled Bread   Aged Balsamic   Basil Pesto	
<b>GREEN SALAD<sup>H GF VEGAN</sup></b> .....	<b>14</b>
Artisanal Greens   Cucumber   Carrot   Tomato Radish   Balsamic	

Add Shrimp I4 | Salmon I6 | Chicken I2

### TIDEWATER KIDS

<b>BUTTERMILK FRIED CHICKEN SLIDERS</b> .....	<b>12</b>
Lettuce   Tomato   Ranch   Fries	
<b>LOCAL CATCH SANDWICH</b> .....	<b>12</b>
Preserved Lemon Tartar   Fries	
<b>CHEESE FLATBREAD</b> .....	<b>12</b>
<b>CHICKEN TENDERS</b> .....	<b>12</b>
Honey Mustard   Fries	

#### FROM THE TIDEWATER GRILL STORE

Tidewater Grill Tumbler Cocktail Glass \$12 ea  
Southern Tide® Tidewater Grill T-shirt in grey or blue \$29  
Tidewater Grill Coasters 6 to set \$24

### TIDEWATER GRILL PIZZA

<b>CHEESE OR PEPPERONI</b> .....	<b>15</b>
Fresh Mozzarella   House-Made Marinara	
<b>ITALIAN</b> .....	<b>20</b>
Prosciutto   Arugula   Burrata   Balsamic Glaze Garlic Oil	
<b>MEAT TRIO</b> .....	<b>19</b>
Italian Sausage   Pepperoni   Andouille	
<b>MARGARITA<sup>V</sup></b> .....	<b>19</b>
Local Mozzarella   Heirloom Tomato   Pesto Fresh Basil   House-Made Marinara	
<b>AMELIA ISLAND BLANCO</b> .....	<b>24</b>
Local Shrimp   Manchego   Pickled Red Onion Sweet Peppers	
<b>STEAK</b> .....	<b>24</b>
Wild Mushroom   Caramelized Onion   Mozzarella Garlic Cream	

### DESSERT 12

<b>MISSISSIPPI MUD PIE</b>	Double Chocolate Cake
<b>PIÑA COLADA PARFAIT</b>	Cheesecake Mousse
<b>PEANUT BUTTER S'MORES SKILLET</b>	Chocolate Sauce

<sup>GF</sup> Items are prepared gluten-free. <sup>V</sup> Items are prepared vegetarian. <sup>H</sup> Items are healthier options. Consuming raw or undercooked foods of animal origin may pose a risk to your health. Please share dietary restrictions or allergies with your server.

**A 20% GRATUITY WILL BE ADDED TO PARTIES OF SEVEN OR MORE AND CHECKS WITHOUT A SIGNATURE**

## SPECIALTY COCKTAIL CREATIONS

- SET SAIL MARTINI** ..... 16  
Ketel One Grapefruit & Rose Vodka | House-Made Pomegranate Syrup | Fresh Grapefruit Juice
- DRIFTWOOD MAPLE BOURBON SOUR** ..... 16  
Woodford Reserve Bourbon | House-Made Rosemary Maple Syrup | House-Made Sour Mix  
Rosemary Infused Ice Cube
- TITO'S TIDE APPLE PROSECCO** ..... 16  
Tito's Vodka | Lamberti Prosecco  
House-Made Apple Syrup
- OCEAN PARADISE BLACKBERRY MULE** ..... 18  
Casamigos Tequila | Fresh Blackberries | Lime  
Goslings Ginger Beer
- CITRUS SUNSHINE** ..... 16  
Ketel One Citroen Vodka | Limoncello | Cointreau  
Fresh Lemon | Orange Juice | Simple Syrup

## BEER

LOCAL BREWS on Tap II

### MOCAMA BREWERY | FERNANDINA BEACH, FL

- COSMICO** ..... 7%  
IPA | Slightly toasty malt backbone, complemented with bright citrus, and tropical fruit aromas of Citra, El Dorado, and Sultana Hops
- MODER** ..... 5.3%  
Märzen | Lagered for six weeks and boasts complex notes of caramel and toffee with a hint of biscuit, pretzel and raisin. Medium malt sweetness, balanced with a clean, crisp bitterness from German Magnum and Czech Saaz
- CARAVAY** ..... 4.6%  
Light Lager specially made by Mocama for our restaurant

### INTUITION ALE WORKS | JACKSONVILLE, FL

- PARTY WAVE** ..... 6%  
IPA | New England American Pale Ale that uses its clean, supporting malt to showcase its hop character

Tidewater Grill proudly serves local craft beers for your enjoyment. Chef has partnered with island brewery Mocama for a selection of exceptional craft beers that fully complement the menu or can be enjoyed by the glass while watching the game. Cheers!

## FROM THE TAP ON THE ROCKS

- THE FLYING JIB** ..... 14  
Mocama Moder Lager  
Bombay Sapphire Gin | House-Made Ginger Syrup  
Fresh Lime
- THE CROW'S NEST** ..... 14  
Modelo Especial | Casamigos Tequila  
Cointreau | Cherry Puree | Fresh Lime
- THE BOW AND THE STERN** ..... 16  
Bold City Killer Whale Cream Ale  
High West Bourbon | Chambord Liqueur  
Simple Syrup

## WINE

- SPARKLING / ROSÉ**
- Lamberti Prosecco ..... 14 | 70  
Mumm Napa Brut Prestige ..... 16 | 80  
Château Miraval Rosé ..... 19 | 76
- WHITES**
- Veramonte Chardonnay ..... 14 | 56  
Nautilus Estate Sauvignon Blanc ..... 16 | 64  
Terlato Pinot Grigio ..... 16 | 64  
Mer Soleil Chardonnay ..... 29 | 119
- REDS**
- Veramonte Cabernet Sauvignon ..... 14 | 56  
Boen "Tri County" Pinot Noir ..... 16 | 64  
Ferrari-Carano Merlot ..... 20 | 80  
Red Schooner Malbec, Argentina ..... 25 | 99  
Justin Cabernet Sauvignon ..... 30 | 119

## BOTTLES AND CANS

### LOCAL CRAFT BEER II

- MOCAMA | PROSIM PILSNER** ..... 5%  
Medium bodied, with a crisp, dry finish. Hopped with Zuper Saazer and Grungeist, imparting a big floral and slightly herbal aroma
- INTUITION | I-10 IPA** ..... 6.75%  
The west coast comes to Jacksonville with this extremely hoppy, true India Pale Ale. This two-row malted barley and caramel malt come to life with a ton of northwest hops
- BOLD CITY | KILLER WHALE CREAM ALE** ..... 4%  
Light, crisp, and refreshing ale with no bitter aftertaste
- SWEETWATER 420 EXTRA PALE ALE** ..... 5.7%  
A tasty west coast style Pale Ale accentuated by a stimulating hop character

### DOMESTIC 9 | BUCKET OF (6) 45

Miller Lite | Bud Light | Coors Light | Blue Moon  
Budweiser | Michelob Ultra | Yuengling | Becks NA

### IMPORTED 10 | BUCKET OF (6) 50

Heineken | Heineken Light | Corona | Corona Light  
Stella | Modelo Especial

### WHITE CLAW 10

Black Cherry | Mango

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