APPETIZERS ✯ SHARABLES ✯ SNACKS

PB&J Pork Belly and Shrimp
Grilled pork belly and NC shrimp with Thai peanut sauce and elderberry jam and toasted on herb focaccia.

Low Tide Wings
Crispy fried wings with ginger scallion sauce, house pickled carrots and watermelon radish.

Crawfish Hushpuppies
Cornmeal, crawfish, red onion and sweet corn with remoulade.

Mussels
Spinach, bacon, and bleu cheese with NOBB Swan Beach Honey Pale Ale garlic butter cream sauce.

Peel and Eat Shrimp
NC shrimp baked in Asian-spiced rock salt with remoulade.

Fried Green Tomato
Buttermilk-brined green tomatoes with bacon jam, kimchi-style cabbage and curry/hoisin aioli.

Brie and Bacon Kettle Chips
Chef’s “Love” spice blend-seasoned chips with creamy brie, bacon, apples and red onion.

Hot Pretzels
Two Bavarian-style pretzels with beer cheese dip and New Orleans mustard.

SOUPS AND SALADS

House
Mixed greens, cucumbers, tomatoes, red onion, carrot, and croutons with house-made Italian dressing.

Caesar
Romaine, parmesan cheese, and croutons.

Chopped
 Kale and spinach blend with assorted fruits and veggies. *Add a protein to any salad: grilled shrimp, crab meat, or chicken.

SANDWICHES

Served with fires and creole slaw.

Fish Tacos
Pan-seared Mahi Mahi with cabbage, pico de gallo, avocado and cumin-lime cream.

Caribbean Lobster Roll
Lobster meat, fresh pineapple, mango and pickled jalapeno butter on a grilled split-top bun.

Fried Chicken Sandwich
Pickle-brined chicken breast with hickory-smoked bacon and pimento cheese.

Low Tide Burger
Brisket and short rib blend with hickory-smoked bacon, cheddar, Low Tide’s burger sauce, lettuce, tomato, onion and pickles.

ENTREES

Fresh Catch
Fresh and local. Changes daily: Ask your server!

Crabcakes
Just three ingredients! Finished with Chef’s “Love” seasoning blend and remoulade with seasonal vegetables and roasted potatoes.

Steak
12 ounce New York Strip with garlic herb butter, seasonal vegetables and roasted potatoes.

Shrimp and Grits
Smoked gouda grits, shrimp, andouille sausage, collards, onions, peppers, fried pork belly and beer cream sauce.

Ribs
Smoked, braised, then grilled with Low Tide BBQ Sauce, French fries, creamy Creole slaw.

Drunken Goat Pasta
Shrimp, crab and lobster in a white wine cream sauce with fresh herbs and goat cheese.

Low Tide Chicken
Grilled BBQ chicken breast, smoked gouda grits and collard greens.

Crab Legs Nola
One pound of snow crab legs baked in our Bayou butter with roasted potatoes and seasonal Vegetables.

Fried Coastal Platter
Shrimp, scallops, oysters, flounder and clams with French fries and Creole slaw (no substitutions).

FRIED SEAFOOD BASKETS

Served with fires and creole slaw.

Choose One:
NC Shrimp | Oysters | Scallops | Flounder

DESSERTS

Chocolate Cake
Key Lime Pie
Cheesecake
Surfin’ Spoon Ice cream sandwich

KIDS
Burger
Chicken Tenders
Mac & Cheese
Fried Fish or Shrimp
Grilled Cheese
Hot dog

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Low Country Seafood from the Islands. North, South, East or West, Our menu will satisfy any cravings you have while on your beach vacation. Fresh Local Seafood. House made BBQ. Family dining. Full Bar. Sister restaurant to Cosmo’s Pizza.