

• T I D E S •

STARTERS

Fried Okra
spicy aioli 6

Oyster 3 Ways
garlic horseradish | crawfish butter
jalapeño bacon jam 12

Crab Cakes
avocado | mango | lime
cilantro 15

Calamari Fries
black olives | banana peppers
romesco sauce 11

Hush Puppies
bacon | corn | green onions
tabasco mayo 9

Kalbi Short Ribs
house made kimchi | ginger | soy
lime 12

Meat & Cheese Board
cured meats | pimento cheese
biscuits 16

SOUPS & SALADS

Lobster Bisque
chives | lemon cream 10

Gumbo Ya Ya
chicken | andouille sausage 8

Tomato Soup
grilled cheese bites 7

Caesar Salad
croutons | parmesan cheese 9

Simple Salad
petite greens | shaved vegetables
lemon vinaigrette 8

Chop Salad
romaine | cherry tomatoes
black olives | red onion
cucumber | chickpeas | dijon
vinaigrette 10

Wedge Salad
baby iceberg | egg | bacon tomato
blue cheese 9

RAW BAR

Fresh Bay Oysters
cocktail sauce | lemon | grapefruit mignonette | 1/2 doz 10

Shrimp Cocktail
cocktail sauce | lemon 12

Seared Tuna
crispy rice noodles | spicy mayo 11

Marinated Tuna Poke
scallions | sesame seeds | avocado 14

HANDHELDS

Blackened Mahi Tacos
corn tortillas | cabbage slaw
chipotle sauce 11

Chicken Sandwich
lemon aioli | arugula | tomato
ciabatta 12

Prime Rib Sandwich
provolone cheese | house giardiniera
kaiser roll 11

Prime Steak Burger
kaiser roll | benton's bacon
aged cheddar | fries 16

Kids Menu 8

choice of fries, side salad or chips

Mac & Cheese

Cheese Pizza

Grilled Cheese

Hot Dog

Chicken Fingers



Vegetarian options available upon request

An 18% service charge will be applied to groups 10 or more

ENTRÉE

SEA

Miso Sea Bass
bok choy | shiitake mushrooms | sweet
potato | citrus | ginger 28

Lobster and Brie Mac & Cheese
lobster chunks | garlic bread crumbs
bacon jam 24

Fried Gulf Flounder
remo sauce | hush puppies 26

Gulf White Shrimp & Grits
zesty creole sauce | stone milled grits 24

Grilled Black Grouper
coconut jasmine rice | mango slaw
balsamic reduction 27

LAND

Steak Frites
flat iron | truffled parmesan frites 23

Filet Mignon
truffle and crab gnocci | warm bacon
wilted green salad | 8oz 36

Ribeye
pommes aligot | grilled asparagus
brandy peppercorn sauce | 16oz 34

AIR

House Roasted Chicken
celery root puree | carrot soufflé
brussel crisps 18

*Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness.

GF We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

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