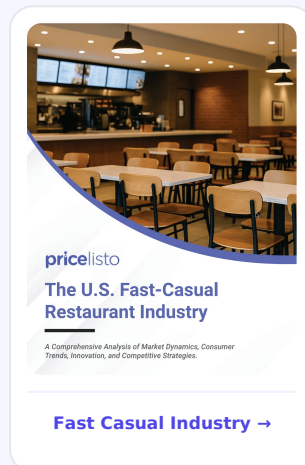




Tidewater Grill

Menu Prices — August 5, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

Top Menu Items

ITEM	PRICE
Garlic Calamari Flash fried and tossed with tomatoes, banana peppers and garlic butter.	\$10.00
Lowcountry Pasta Fettuccine, shrimp, chicken and smoked sausage in a smoked red chili pesto cream.	\$18.00

Appetizers

ITEM	PRICE
Baked Crab and Artichoke Dip Blended cheese melted with jumbo lump crab and artichoke hearts. Served with toast points.	\$12.00
Fried Green Tomatoes Applewood bacon, Parmesan cheese and Cajun aioli.	\$9.00
Garlic Calamari (Appetizers) Flash fried and tossed with tomatoes, banana peppers and garlic butter.	\$10.00
Thai Shrimp Sweet and spicy citrus chili sauce.	\$10.00
Chicken Tenders Served with a choice of preparation and Cajun aioli.	\$9.00
Crabella Grilled portabella mushroom topped with jumbo lump crabmeat, provolone cheese and bearnaise sauce.	\$16.00

Soup and Salads

ITEM	PRICE
Seafood Bisque	\$5.00
Side House Salad	\$4.00
Garden Salad Lettuce, diced tomatoes, cucumbers, carrots, cheese and a choice of dressing.	\$8.00
Classic Caesar Salad Romaine, Parmesan cheese, croutons and dressing.	\$8.00
Black and Blue Salad Lettuce, diced tomatoes and crumbled blue cheese topped with a choice of blackened protein.	\$16.00

Sandwiches and Burgers

ITEM	PRICE
Classic Cheeseburger Grilled 7 oz. ground beef patty piled with lettuce, tomato, onions and pickles with a choice of cheese.	\$10.00
Bluewater Burger Angus ground beef, crispy bacon, cheddar, mustard, chili, lettuce, tomato, onions and jalapenos.	\$11.00
The Brady Burger Angus ground beef, fried egg over easy, crispy bacon, lettuce, tomato, onion, pickle and cheddar cheese.	\$11.00
Bacon Pimento Cheeseburger Grilled ground beef patty served with crisp bacon and house-made pimento cheese dip.	\$12.00

ITEM	PRICE
Lobster Roll Classic lobster salad on a buttered split top bun.	\$19.00
Grilled Portobello Sandwich Topped with sauteed onions, provolone cheese, lettuce, tomato and garlic aioli on a toasted bun.	\$11.00
Tidewater Chicken Salad Walnut raisin bread with lettuce and tomato.	\$10.00
Wild Turkey Sandwich Sliced smoked turkey breast with lettuce, tomato, provolone and cranberry aioli on walnut raisin bread.	\$10.00
Shrimp Po'boy Sandwich Fried shrimp piled high on a brioche bun with lettuce, tomato and tartar sauce.	\$14.00
Mahi Taco Grilled flour tortilla served with blackened mahi-mahi and topped with lettuce, tomato and house crema.	\$8.00

Entrees

ITEM	PRICE
Tidewater Fried Shrimp Dinner House chips and coleslaw.	\$17.00
Fried Oyster Platter Tender oysters dredged and flash fried. Served with house chips and coleslaw.	\$19.00
Fried Flounder Platter Filletted flounder house-battered and fried. Served with house chips and coleslaw.	\$17.00
Seafood Combination Plate Paring of shrimp, oysters and flounder flash fried and dressed with slaw and house chips.	\$24.00
Swing Bridge Shrimp and Grits Chef's twist on a southern favorite.	\$19.00
New York Strip 12 oz. prime grade strip served with grilled mushroom and onion, grilled asparagus and mashed potatoes.	\$24.00
Prime Grilled Bone-in Pork Chop Center cut chop seasoned and grilled to juicy perfection. Served with mashed potatoes and grilled asparagus.	\$19.00
Lowcountry Pasta (Entrees) Fettuccine, shrimp, chicken and smoked sausage in a smoked red chili pesto cream.	\$18.00
Jumbo Lump Crabcake 4 oz. jumbo lump cakes mixed with a secret house blend of seasonings, pan-seared to perfection and served with grilled a...	\$15.00

A la Carte Sides

ITEM	PRICE
Grilled Asparagus	\$4.50
Mashed Potatoes	\$3.00
Sweet Potato Fries	\$4.00
French Fries	\$3.00
Coleslaw	\$2.50
Onion Rings	\$5.00
House Chips	\$2.50

Cheddar Grits

\$3.00