

HIGH-TIDE

EAT.
DRINK.
RELAX.

STARTERS

CONCH FRITTERS

Served with a spicy remoulade 16

FRIED CALAMARI

Lightly breaded, topped with parmesan served with a side of marinara 18

CHICKEN WINGS

BBQ, hot or sweet thai chili sauce served with blue cheese or ranch & veggies 16

CHIPS & SALSA

House-made fire roasted salsa 9
Add guacamole 4

CHICKEN TENDERS

Served with ranch, honey mustard or BBQ 12
Add fries 5

QUESADILLA

Filled with cheese, peppers and onions served with house-made salsa and sour cream 14
Add guacamole 4 Add jalapeños 1
Add chicken 8, pulled pork 8, steak 10, shrimp 10

COCONUT SHRIMP

Seven fried coconut battered shrimp served with mango vinaigrette 16

SHRIMP COCKTAIL

Six shrimp served chilled with cocktail sauce 16

SALADS

GARDEN SALAD

Topped with tomatoes, carrots, cucumbers and onions with your choice of dressing 13

CAESAR SALAD

Crisp romaine, parmesan cheese and croutons tossed in a creamy Caesar dressing 14

CAPRESE SALAD

Fresh mozzarella, tomato slices and fresh basil drizzled with a balsamic reduction 14

ICEBERG WEDGE

Covered with crumbled blue cheese, bacon, tomatoes, onions, croutons and blue cheese dressing 15

SPINACH SALAD

Topped with cantaloupe, walnuts, red onions, Brie cheese served with honey mustard dressing 16

PROTEIN ADD-ONS

Tofu 7, Grilled Chicken 8, Steak 10, Fried Calamari 9, Mahi 10, Shrimp 10, Seared Tuna 15, Salmon 15, Lobster Tail M/P

SALAD DRESSINGS

Caesar, Ranch, Balsamic Vinaigrette, Blue Cheese, Honey Mustard and House-made Mango Vinaigrette

A CHARGE FOR ADDITIONAL SAUCES

KIDS MENU 12 & Under

CHICKEN TENDERS & FRIES 10

HOT DOG & FRIES 10

MAC N' CHEESE 10

Add Bacon 4 Add Chicken 8
Add Veggies 4 Add Shrimp 10

(spinach, tomato, mushrooms)

ROOT BEER FLOAT 10



CHEF'S SPECIALTIES

TROPICAL MAHI-MAHI

Grilled or blackened mahi topped with pineapple mango salsa served with coconut rice and mixed vegetables 32

COCONUT PINEAPPLE CURRY CHICKEN

Grilled chicken breast smothered in coconut pineapple curry sauce, served with coconut rice and asparagus 31

CHIMICHURRI RIBEYE

Seasoned 12 oz ribeye steak topped with a cilantro chimichurri and crispy fried onion strings, served with mashed potatoes and mixed vegetables 44

ENTREÉS

CARIBBEAN LOBSTER TAIL

Butter poached Caribbean lobster tail lightly seasoned with creole spices, served with drawn butter, coconut rice and mixed vegetables M/P

SEARED AHI TUNA

Rare seared tuna topped with wakame salad and wasabi aioli over chilled soba noodles tossed in a honey sriracha soy dressing served with asparagus 36

HONEY DIJON SALMON

Grilled salmon with a honey dijon sauce topped with micro greens served with mashed potatoes and asparagus 34

SHRIMP STIR FRY

Six jumbo shrimp with peppers, onions, carrots and spinach cooked in a spicy sweet & soy Thai sauce, served with rice 36

FETTUCCINE ALFREDO

Traditional pasta tossed in house-made alfredo sauce served with garlic bread 26
Add chicken 8, shrimp 10

SEAFOOD DIAVOLO

Calamari, shrimp, mahi, mussels and clams tossed in a spicy marinara over fettuccine served with garlic bread 34

HIGH TIDE CHEESEBURGER

Half pound seasoned burger with cheese, lettuce, tomato, onion and pickles, served with french fries 20
Add grilled onions or mushrooms 2, bacon 3

BLACK BEAN BURGER AVAILABLE UPON REQUEST 18

DESSERTS

KEY LIME PIE 10

PEANUT BUTTER PIE 10

MANGO PASSIONFRUIT CHEESECAKE 10

CHOCOLATE LOVERS CAKE 10

ICE CREAM 6

chocolate or vanilla

 = HIGH TIDE FAVORITES

(340) 714-6169

BREAKFAST 8AM

LUNCH 11AM

DINNER 5PM

HAPPY HOUR 3PM-5PM

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Please inform your server if you have a food allergy.

A 20% gratuity added to parties of 5 or more. Only 2 credit cards per table. 3% service charge on all credit cards

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HAPPY HOUR DAILY 3-5

FROZEN DRINKS

MANGO TANGO
Mango and Dark Rums with Mango Puree and a Strawberry Swirl 12

LIME IN D' COCONUT
A Colada with Coconut Rum and fresh lime 12

BUSHWACKER
An adult "milkshake" with Dark Rum, Kahlua, Baileys, Coconut, Amaretto & Creme de Cacao topped with nutmeg in a chocolate drizzled glass 12

BBC
Baileys Banana Colada... with Rum of course! 12
Add floater of Skrewball 2

PURPLE REIGN
Stoli Citros Vodka, Blueberry Pomegranate Juice, Strawberry Puree and a dash of lime juice 12

DAIQUIRIS
Strawberry, Mango or Banana 10

COLADAS
Traditional Pina Colada or your choice of Strawberry, Mango or Banana 10

 GET ANY DRINK IN OUR
LIVIN' THE DREAM
SOUVENIR PINT GLASS
TO TAKE HOME! +10

BEERS

STATESIDE BEERS
Miller Lite, Coors Light, Bud Light, Budweiser, Michelob Ultra 5

IMPORTED BEERS
Heineken, Corona, Corona Light, Amstel Light, N/A Heineken 6

ISLAND BEERS
Carib, Red Stripe, Reef Life IPA, V.I. Tropical Mango Pale Ale, V.I. Summer Ale 6

SPIKED SELTZERS
Assorted flavors 6

BEVERAGES

SOFT DRINKS
Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic 3

**BREWED UNSWEETENED ICE TEA
or LEMONADE 3**

RED BULL
Assorted flavors 5

**TING, V.I. ROOT BEER, or
BARRITTS GINGER BEER 4**

BOTTLED WATER 3

**ORANGE JUICE, CRANBERRY
JUICE, or PINEAPPLE JUICE 3**

**GRAPEFRUIT JUICE
or FRUIT PUNCH 4**

**PASSION FRUIT JUICE
or GUAVA JUICE 5**

ON THE ROCKS

LIVIN' THE DREAM
Stoli Citros, Blue Curacao and Lemonade 8

HIGH TIDE
The Official Drink of Kenny Chesney's No Shoes Nation Tour, Blue Chair Bay Banana Rum, Sprite & Pineapple Juice 10

ISLAND GIRL
Blue Chair Bay Coconut Rum, Orange Juice, Pineapple Juice and Sprite 10

BUBBLES ON THE BAY
Champagne, Aperol and Passionfruit Juice over ice 14

CARIBBEAN GUNSLINGER
Bulleit Bourbon, hint of Chambord, Green Ting and a dash of Angostura Orange Bitters 12

PUSSER'S PAINKILLER
Pusser's Rum with Pineapple Juice, Orange Juice and Cream of Coconut with ground nutmeg on top 12

A-GUAVEE
Espolon Reposado Tequila, Cointreau, Guava Juice and fresh lime in a salted glass 14

AHAB'S QUEST
Grey Whale Gin, Pink Ting, splash of Chambord and dash of Angostura Orange Bitters 14

CACAO CAFE
Mutiny Island Coffee Vodka, Vanilla Vodka, Creme de Cacao and a float of Baileys on the rocks 12
Add a shot of iced coffee 2

DARK N STORMY SEA
Kraken 94 proof Black Spiced Rum with Barritts Ginger Beer and splash of Angostura Bitters 11

KINGSTON RUM PUNCH
Light and Dark Rums, Pineapple, Orange & Cranberry Juice with a splash of Grenadine 8

WINE & CHAMPAGNE

LUNETTA
Prosecco, 187 mL, Italy 10

LUNETTA ROSÉ
Prosecco, 187 mL, Italy 10

VEUVE CLICQUOT
Brut, 375mL/750mL 55/100

VEUVE CLICQUOT ROSÉ
750 mL 120

WHITES & ROSÉ

KENDALL-JACKSON
Chardonnay, CA 13/47

MATUA
Sauvignon Blanc, New Zealand 12/44

CAVIT
Pinot Grigio, Italy 10/34

MANON
Rosé, Côtes de Provence 11/38

BATASIOLO
Moscato D'Asti 8/28

REDS

HOUSE RED
Red Blend 10/34

MONTES ALPHA
Cabernet Sauvignon, Chile 13/47

MÉNAGE À TROIS LUSCIOUS
Pinot Noir, CA 11/38

