

Lunch Menu



As close to the New England waters as your taste can travel

Fresh Catch

Served with hot homemade bread and butter, bleu cheese coleslaw vinaigrette and choice of side.
House salad or Caesar salad 1.95, small Greek salad 2.95
Order your fresh catch sautéed, broiled, grilled or blackened. For something more adventurous try:
Shanghai Style - sesame steamed, sticky rice, sautéed spinach, ginger soy sauce, add 1.95
Adobo Style - grilled, mango-avocado salsa, crispy tortilla strips, add 1.95

Mahi Mahi.....	16.95	Carolina Trout.....	13.95
Sautéed Orange Roughy Amandine.....	13.95	Foley's North Atlantic Salmon.....	15.95
Block Island Swordfish.....	14.95	George's Bank Cod.....	13.95

Hot Starters

New England Style Clam Chowder.....	5.95 cup 7.95 bowl
Manhattan Clam Chowder.....	5.95 cup 7.95 bowl
Chicken and Pecan Stuffed Mushrooms chipotle aioli.....	7.95
Point Judith Fried Calamari saffron aioli.....	13.95
Fried Oysters crispy select oysters, cocktail sauce.....	11.95
Lump Blue Crab Meat Balls Dijon mustard sauce.....	12.95
Dynamite Shrimp crispy fried shrimp, spicy cream sauce.....	12.95
Crab and Artichoke Dip.....	10.95

Chilled From The Rawbar

We serve only premium coldwater oysters flown in fresh from New England, served chilled on the half shell.

Cockenoe Connecticut.....	2.50ea
Blue Pointe Long Island Sound.....	2.50ea
Crab Stuffed Avocado Jonah crab, fresh bibb lettuce, roasted pepper vinaigrette, lemon-creme fraiche drizzle.....	12.95
Jerked Shrimp chilled Caribbean spiced shrimp.....	1/3lb 10.95 1/2lb 12.95
Jumbo Gulf Shrimp Cocktail.....	13.95

Salads

Dressings: Honey Mustard, Ranch, Balsamic Vinaigrette, Greek, Caesar, Lowfat Yogurt-Dill, Bleu Cheese

House Salad mixed greens, red onion, croutons, choice of dressing.....	3.95
Greek Salad Bowl mixed greens, feta, beets, onion, tomato, kalamata olives, Greek olive oil dressing.....	9.95
with chicken 12.95, with salmon 14.95	
Small Greek Salad.....	4.95
Three Way Classic Caesar crisp romaine, garlic croutons and shaved romano cheese.....	9.95
with chicken 12.95, with salmon 14.95, with shrimp 13.95	
Chopped Cobb Salad chopped mixed greens, crispy bacon, tomatoes, olives, avocado, bleu cheese, balsamic vinaigrette.....	12.95
with chicken 13.95, with salmon 15.95, with shrimp 14.95	
Chargrilled Chicken Salad Julienne chicken breast, mixed greens, vegetables, fresh fruit, pecans, honey mustard dressing.....	14.95
Kale and Quinoa Salad fresh kale, South American quinoa, apple cider vinaigrette, oven roasted butternut squash roasted shallots, Michigan dried cherries, blackened spiced almonds.....	11.95
with chicken 14.95	

Sandwiches And Burgers

Served with fries and dill pickle

The Classic Burger red onion, lettuce, tomato - with cheese add 50¢.....	9.95
Lone Star Burger grilled onions, crispy bacon, cheddar, BBQ sauce.....	10.95
Havarti Tuna Melt dill havarti, tuna, special sauce, grilled on rye.....	9.95
Club Sandwich triple layer sandwich with bacon, turkey, tomato, lettuce.....	9.95
Fish Tacos grilled or fried, ancho rub, flour tortillas, cilantro, pico de gallo, avocado lime crème.....	12.95
Lobster Roll fresh Maine lobster, crisp celery, mayonnaise.....	16.95

Entrees

Served with hot homemade bread and butter, bleu cheese coleslaw vinaigrette and choice of side.
House salad or Caesar salad 1.95, small Greek salad 2.95

Mahi Mahi Veracruzana grilled Mahi Mahi, rice pilaf, onions, peppers, tomato, cilantro.....	18.95
Barbecued Salmon chargrilled, house made tangy barbecue sauce.....	15.95
Baked Stuffed Flounder broiled George's Bank flounder fillet, lump blue crab, spinach, mushrooms, leeks.....	14.95
Blackened Chicken Breast Cajun spices, red pepper aioli.....	11.95
Fish and Chips beer batter, crispy fried.....	11.95
Jumbo Fried Shrimp lightly fried, cocktail sauce.....	13.95
Shrimp and Scallops white wine, garlic butter.....	14.95
Broiled Sea Scallops sherry butter.....	14.95
Jumbo Lump Blue Crab Cake Dijon mustard sauce.....	15.95
Parmesan Encrusted Lemon Sole lemon-caper beurre blanc.....	15.95
Chicken Nicole sautéed chicken breast, mushrooms, artichoke hearts, red peppers, sherry cream sauce.....	12.95

Fresh Pastas

Served with hot home made bread and butter, shaved parmesan, bleu cheese coleslaw vinaigrette.
House salad or Caesar salad 1.95, small Greek salad 2.95

Fettuccine St. Tropez sautéed chicken breast, fresh garlic, herbs, tomato cream sauce.....	13.95
Chicken Artichoke Pasta sautéed chicken breast, fettuccine, artichoke hearts, red peppers, mushrooms, fresh garlic, light cream sauce.....	13.95
Salmon and Shrimp Fettuccine sautéed shrimp, fresh salmon, artichoke hearts, red peppers, mushrooms, creamy alfredo sauce.....	14.95
Shrimp Scampi angel hair pasta, roasted citrus butter, olives, tomatoes, green beans.....	14.95

Sides

Seasonal Vegetables.....	3.95
Mexican Style Street Corn.....	4.95
Rice Pilaf.....	3.95
American Fries.....	3.95
Corn Spoonbread.....	4.95
Garlic Mashed Potatoes.....	4.95
Bleu Cheese Coleslaw Vinaigrette.....	3.95

Desserts

Chocolate Cream Pie rich chocolate mousse, torched meringue.....	5.95
Cheesecake creamy New York style cheesecake.....	5.95
Coconut Cream Pie outrageously delicious.....	5.95
Tiramisu espresso flavored lady fingers, mascarpone.....	5.95
House Made Key Lime Pie fresh whipped cream.....	5.95
Vanilla or Chocolate Ice Cream.....	3.95
Peach and Raspberry Cobbler vanilla ice cream.....	5.95

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At times when the quality of a given product does not meet our standards items on this menu will not be served. Please notify us of food allergies. All menu items and pricing on our menu are subject to change, without notice based on availability and market price. Not responsible for personal property.

Notice: Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18% suggested gratuity on parties of 8 or more.
If you feel that service did not warrant the suggested gratuity, please speak to our manager. If you feel that service exceeded this, feel free to tip more!