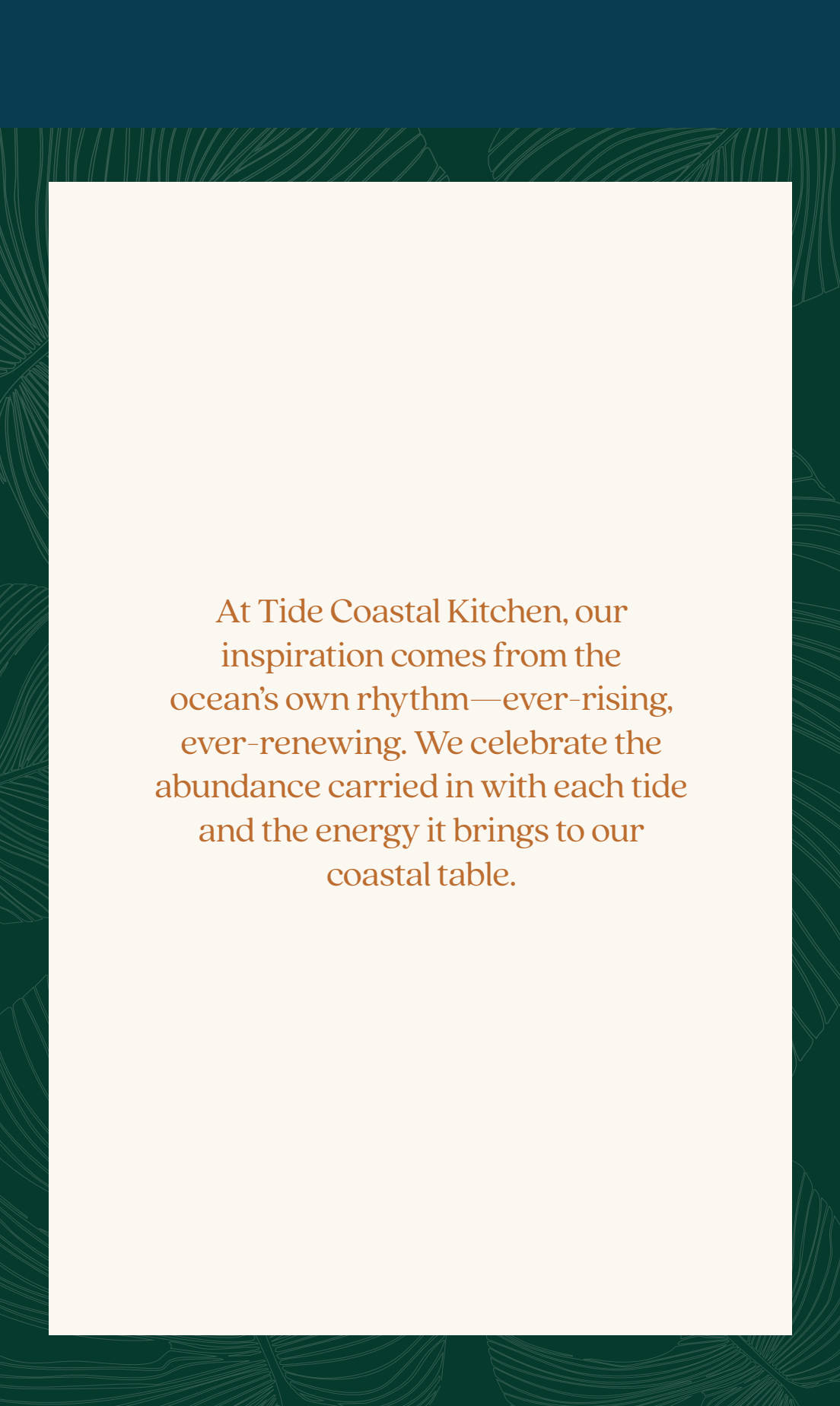




Tide



COASTAL KITCHEN



At Tide Coastal Kitchen, our
inspiration comes from the
ocean's own rhythm—ever-rising,
ever-renewing. We celebrate the
abundance carried in with each tide
and the energy it brings to our
coastal table.

Cocktails

LIMONCELLO SPRITZ

bottega limoncello, simple, club soda,
campo viejo cava

14

YUZU MOJITO

cruzan light rum, j.f. haden's citrus liqueur,
yuzu juice, simple syrup, club soda, mint

17

BLOOD ORANGE MULE

tito's handmade vodka,
blood orange syrup, lime juice,
ginger beer

16

EISENHOWER MARGARITA

patrón reposado tequila, triple sec,
lime juice, agave, lime zest, salt rim,
choice of mango, strawberry,
passion fruit or lime

18

LONE RANGER

knob creek bourbon, velvet falernum,
lemon & pineapple juices, agave,
angostura bitters

18

EL PEPINO

hendrick's gin, mint, lime juice,
cucumber soda

16

Frozen

COCO LOCO

cruzan light rum, lime juice,
cream of coconut, piña colada mix

16

TEDDY UBE

ube cream, rumchata,
cream of coconut, piña colada mix

18

FROSÉ

tito's handmade vodka, lemon juice,
strawberry and watermelon, rose gold rosé

16

Zero Proof

AGUA FRESCA

monin watermelon syrup, lime juice,
agave, club soda

10

GINGER SPARKLER

ginger beer, lime juice, lemon-lime soda

8

FROZEN BAMBINO

strawberry or piña colada purée

10

Non -

Alcoholic

COKE, DIET COKE OR SPRITE

6

ACQUA PANNA

7

S.PELLEGRINO

7

SANPELLEGRINO CIAO!

cherry or grapefruit

8

RED BULL ENERGY DRINK OR SUGARFREE

7

ICED TEA OR LEMONADE

6

Wine

BUBBLES | 6OZ • 9OZ

lunetta brut prosecco, it 187ml	16
treveri brut, columbia valley, wa	18
g.h.mumm sparkling rosé, fr	20
perrier-jouët brut, champagne, fr	26

WHITE & ROSÉ | 6OZ • 9OZ • BTL

rose gold rosé, fr	15 21 58
pine ridge chenin blanc/viognier, ca	14 20 46
dashwood sauvignon blanc, nz	15 21 54
zenato pinot grigio, it	12 18 46
kendall-jackson chardonnay, ca	16 24 62

RED | 6OZ • 9OZ • BTL

j. lohr pure paso red blend, ca	22 34 86
greenwing pinot noir, or	14 21 54
king estate pinot noir, or	15 22 58
oberon cabernet sauvignon, ca	24 36 94

Beer

DOMESTIC

10

micelob ultra
coors light
coors banquet
miller lite
budweiser
bud light

IMPORTED

12

corona extra
heineken
modelo especial
stella artois
guinness

CRAFT

12

blue moon belgian white
samuel adams boston lager
funky buddha floridian wheat
wynwood la rubia blonde ale
barrel of monks single in havana blonde ale

CIDER & SELTZER

10

two drums | lime or orange rum seltzer
high noon | mango or pineapple vodka seltzer
sun cruiser | pink lemonade
nütrl | lime or watermelon vodka seltzer
surfside | iced tea & vodka
long drink | pineapple, citrus or peach

N/A BEER

8

run wild ipa
heineken 0.0
micelob ultra zero n/a

To Share

	TUNA POKE* <i>gf df</i> edamame, pickled onions, mango, cucumber, carrots, crispy rice noodles, avocado, tiger sauce, sesame seeds, scallions, cilantro, yum yum sauce	24
	SMASHED AVOCADO <i>df</i> roasted corn, sea salt, zucchini, cilantro, blue corn chips	14
	HUMMUS & CRUDITÉS <i>vg n df</i> harissa oil, charred grapes, crudités, toasted pine nuts, grilled bread	16
	SHRIMP CEVICHE* <i>gf df</i> coconut, cucumber, jalepeño, lime, tomatoes, cilantro, plantain chips	18
	SURFER'S BOWL <i>gf</i> pineapple, mango, kiwi, papaya, berries, coconut crunch, honey, yogurt	18

Greens

*add protein to any salad:
grilled jerk chicken 9,
shrimp 12 or mahi-mahi 14*

CAESAR SALAD	15
romaine, parmesan, ripe tomato, sourdough croutons, quail egg, garlic dressing	
WATERMELON SALAD <i>gf</i>	16
heirloom tomato, mint, basil, feta cheese, greens, red onions, fig vincotto	

Handhelds

*All handhelds served with
french fries or fruit*

SANDBAR DOG

all-beef, tabasco slaw, potato chip crumble,
feta cheese, quail egg, pineapple sauce,
pink sauce, poppy seed bun

16

BLACKENED MAHI-MAHI SANDWICH

tabasco slaw, cilantro cream,
pickled onions, heirloom tomatoes,
coconut bread

26

CUBAN

mojo pork, ham, pickle, mustard,
swiss, cuban bread

20

BEACH BURGER*

usda prime, american cheese,
aji amarillo special sauce, lettuce, tomato,
pickled onions, toasted hawaiian bun

22

SOUTH BEACH CHICKEN CLUB *n*

jerk chicken, white cheddar,
applewood-smoked bacon, tomato,
lettuce, avocado, cilantro crema
choice of grilled or blackened

18

FISH TACOS *gf df*

blackened daily catch, scotch bonnet aioli,
tabasco slaw, corn tortillas

20

Desserts

KEY LIME ICE CREAM BAR

oreo crust, honey meringue

12

BUDDY DIP

ICE CREAM FLOAT *n*

vanilla ice cream, cream soda,
whipped cream, chocolate sauce,
peanut nutty buddy crumble

14

SOFT SERVE ICE CREAM

vanilla

10

Kids'

for children 12 and younger

MINI BEACH PATTY CHEESEBURGER

served with chips

12

ALL-BEEF HOT DOG

mustard, relish, chips

10

CHICKEN TENDERS

ranch or bbq sauce, chips

12

PEANUT BUTTER & JELLY *n*

white bread, chips

10

QUESADILLA WITH SOUR CREAM

12

FISH TACO *gf*

chips

14

FRUIT CUP *gf vg df*

8

gf GLUTEN-FRIENDLY | *vg* VEGAN | *n* CONTAINS NUTS/PEANUTS | *df* DAIRY-FREE

 MOKARA SPA-FRIENDLY

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

Please notify us of any food allergy.

All food & beverage is subject to a 20% mandatory service charge (before taxes)
all of which goes to our service staff.



OMNI
FORT LAUDERDALE