THE TIKI TAVERN

Starters

Smoked Fish Spread | Local mahi spread from Madeira Beach served with lemon, jalapenos and crackers. $13

Coconut Shrimp | 9 shrimp in a golden coconut-flake breading served with cherry-coco sauce. $14

Chili Nachos | Chili and queso over house fried tortilla chips. scallions , jalapenos and a side of sour cream. $12

Big Island Pretzel | GIGANTIC pretzel crusted with buttery garlic salt and served with queso, grained mustard, and Nutella™. $12.5

Mozzarella Sticks | 7 crispy golden battered mozzarella sticks served with marinara for dipping. $8

Conch Fritters | 10 fresh, made to order fritters loaded with conch and spices. Choice of spicy aloha mayo or drawn butter. $12

Mauna Loa Chili |Topped with pepper jack cheese and scallions. $7 bowl or $4 cup

Greens

(Add proteins to any salad: grilled, Polynesian glazed or blackened chicken $6 | (6)Shrimp $7 | ahi tuna $12)

Garden Salad | Mixed greens, tomatoes, red onion, cucumber, croutons. $11

Caesar Salad | Chopped romaine hearts, shredded asiago, house croutons, creamy caesar dressing. $11

Wings

9 Naked Jumbo Wings | fried and tossed in your choice of sauce. Served with celery, carrots and a choice of creamy blue cheese or ranch dressing. $15

Sauces : Buffalo | Polynesian | garlic parmesan sweet thai chili | whiskey bbq

Handhelds

Safe Harbor | ½ LB burger or 8oz grilled chicken breast. Lettuce, tomato, red onion and pickle chips. $13

Yard Bird | Fried buttermilk chicken breast, caramelized onion, ancho pepper honey drizzle, lettuce and pickle chips. $13

Grouper Sandwich | IPA beer battered, blackened or grilled. Wild caught grouper. Lettuce, tomato and remoulade. $MKT

Margherita Flatbread | Pesto base, fresh mozzarella, Roma tomato, basil. $11.5

Featured Flatbread | Chef's weekly creation. Ask your server for details. $MKT

Sandwich Add-Ons

caramelized onions, jalapeno slices, extra pickles | $.75
cheddar, provolone, swiss, pepper jack, fresh mozzarella, blue cheese | $1
bacon | $2

Tiki Favorites

Kahuna Tuna | 8oz crusted and pan seared ahi tuna with polynesian glaze, wasabi mayo, pickled ginger, seaweed salad. $22

Spam™ Sliders | (3) crispy seared Spam™, Swiss cheese, caramelized onions on toasted Hawaiian sweet rolls, spicy mustard. $12

Huli Huli Bowl | Sautéed chicken, onions, peppers and pineapple. Simmered in 'Huli' sauce. Served over coconut lime rice. $13

Shrimp Skewer | Shrimp and veggies sautéed and polynesian glazed. Coconut lime rice, mango salsa, cucumber wasabi dressing. $16

Braised Short Rib | Tender beef, chorizo-cheddar grit cake, pan sauce, smoked sour cream. $23

Korean Flank Steak Noodle Bowl | Marinated flank steak, seaweed salad, diced pineapple, marinated cucumbers, wasabi mayo, ginger, rice noodles. $22

Sides

Veggie of the day | $5
Tiki Fries | $5
Side Caesar | $7
Side Salad | $7
Cole Slaw | $4
Coconut Lime Rice | $4

Dessert

Weekly Feature | Chef's rotating selection. Ask your server for details. $MKT

Consuming undercooked/raw foods may increase your risk of foodborne illness

20% gratuity may be added to parties of 6 or more

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Specialty Cocktails

Baltimore (Sebass) Crush | Stolichnaya orange vodka, orange liqueur, lemon-lime soda, crushed ice and choice of orange juice or grapefruit Juice. $10.5

Main St. Mai Tai | Don Q Gold Rum, Pierre Ferrand Dry Curacao, lime juice, orgeat, Black Strap rum floater. $11

Waiki-Kiwi Limeade | FL made Ice Pick vodka, kiwi puree, lime juice and agave nectar. $12.5

TTOF | (Tiki Tavern Old Fashioned) - House bourbon, Elmakule Tiki bitters, orange bitters, simple syrup. $11.5

Harbor Haupia | Rumhaven coconut water rum, Papas Pilar Blonde rum, banana liqueur, pineapple juice, orange juice, coconut puree. $12.5

Harborita | Corazon tequila , lime juice, agave nectar, desert pear nectar. $11

Big Kahuna Fizz | Deep Eddy's Grapefruit vodka, Aperol, mango puree, lemon juice, lavender water, prosecco. $12

Haumia Hula | New Amsterdam gin, golden falernum, triple sec, pineapple juice, orange juice and cranberry juice. $10.5

Bottles & Cans

Rotating taps listed behind bar. Ask your server.

Domestic	Craft	Import
Bud Light	TBBC Reef Donkey	Corona
Budweiser	3 Daughter's Key Lime Cider	Corona Light
Michelob Ultra	Cigar City Jai Alai IPA	Guinness
Coors Light	Terrapin Luau Krunkles IPA	Heineken
Miller Lite	Marker 48 Red Right Return	Modelo
PBR	All Day IPA	
Yuengling	Golden Road Mango Cart	
Shocktop	Kona Longboard	
	Angry Orchard Cider	

Hard Seltzers

High Noon : Pineapple, Watermelon, Peach, Lime
White Claw : Black Cherry, Mango

Spirits

Whiskey/Bourbon/Rye: Angel's Envy Bourbon, Angel's Envy Rye, Basil Hayden's Bourbon, Maker's Mark Bourbon, Woodford Reserve, Jefferson's Ocean, High west Bourbon, High west Rye

Scotch: Dewar's, Balvenie 12yr, Balvenie 14 yr., Glenlivet 12yr, Johnnie Walker Black, Macallan 12yr

Rum: Diplomatico Reserva, Papas Pilar 24 Dark, Papas Pilar Blonde, Papas Pilar Sherry Cask

Tequila: 512 Tequila, Casamigos, Patron Silver, Don Julio Silver, Espolon Reposado, Espolon Blanco

Gin: Hendricks, Tanqueray, Aviation, Bombay Sapphire

Music & Events

Scan here for schedule

Wines

Whites	*Glass*	*Bottle*
VS, Prosecco	$8	
White Sangria	$8	
Freakshow, Chardonnay	$10.5	$35
Ecco Domani, Pinot Grigio	$8	$32
Whitehaven, Sauvignon Blanc	$10.5	$35
Chateau Souverain, Chardonnay	$7	$26

Reds	*Glass*	*Bottle*
VS, Red Sangria	$9	
Ryder Estate, Pinot Noir	$7	$26
Freakshow, Red Blend	$10.5	$35
Chateau Souverain, Cabernet	$7	$26
Louis Martini, Cabernet	$10.5	$35
Carnivor, Zinfandel	$8	$32

Happy Hour

Monday-Friday 3pm-7pm
SMALL PLATES
Smoked Fish Spread $6 | Chili Nachos $7 Tiki Spam Sliders $7 | Big Island Pretzel $8
Conch Fritters $7

$5 Well drinks | $1 off ALL draft beers | ½ off House wines and Sangria

20% gratuity may be added to parties of 6 or more

Please drink responsibly

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