

Ebb & Flow Melbourne

2655 N Hwy A1a, Indialantic, FL 32903 · +13217750025 · Updated: Jan 14, 2026

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SHAREABLES 8

Mediterranean Board	\$18.00
hummus, crunchy chickpeas, za'atar spiced flatbread, marinated olives, sliced cucumber, extra virgin olive oil	
Cheese + Charcuterie	\$23.00
sliced prosciutto, salami, humboldt fog, midnight moon, honeycomb, whole grain mustard, grilled rosemary bread	
Mojo Pork Nachos	\$17.00
tajin dusted tortilla chips, mojo pork, pico de gallo, shredded monterey jack, salsa and crema	
Buffalo Chicken Flatbread	\$17.00
thick cut bacon, garlic buffalo chicken, mozzarella, green onions, homemade ranch	
Mediterranean Flatbread	\$16.00
tzatziki, grilled chicken, cucumber and tomato relish, pickled red onion, marinated olives, crumbled feta and torn mint	
Prosciutto Flatbread	\$18.00
fig jam, brie, arugula	
Chargrilled Wings	\$18.00
nine wings tossed in your choice of garlic buffalo, sticky asian, hot honey or bbq (served with ranch or bleu cheese)	
Cajun Chicken Quesadilla	\$17.00
andouille sausage, chicken, corn and black bean, shredded cheddar jack, salsa and crema	

SALADS 2

Caesar Salad	\$17.00
chopped romaine, homemade caesar dressing and garlic croutons	
Greek Salad	\$16.00
baby kale and torn mint, tomato, cucumber, marinated olives, pickled red onion, crumbled feta, citrus vinaigrette	

BOWLS 4

Dragon Bowl	\$29.00
ahi tuna, sushi grade salmon and spicy krab salad, sushi rice, shaved black radish, edamame, avocado, wakame	
Cubano Bowl	\$29.00
mojo marinated pork, jasmine rice, stewed black beans, plantain, avocado lime crema, micro cilantro	

Carne Asada Bowl	\$31.00
mojo marinated pork, jasmine rice, stewed black beans, plantain, avocado lime crema, micro cilantro	
Veggie Bowl	\$24.00
cilantro and lime jasmine rice, sweet potato and cauliflower, tomato and cucumber relish, crumbled feta, tzatziki and torn mint	

HANDHELDS 5

Ebb & Flow Smash Burger	\$23.00
two signature angus blend patties, leaf lettuce, tomato, red onion, pickle spear, roasted garlic aioli, choice of cheese	
Birria Beef Dip Sandwich	\$23.00
shredded beef, pepperjack cheese, avocado crema, spiced beef jus	
Chicken Tinga Tacos	\$17.00
shredded chicken, pickled red cabbage, avocado, chipotle crema, jalapeno, cotija cheese	
Mini Lobster Roll	
citrus poached lobster, key lime aioli, shredded lettuce, sweet roll	
Pork Sliders	\$15.00
shredded pork asado, sliced pickle, chipotle slaw	

CRAFT COCKTAILS 13

Strawberry Spritz	\$16.00
aperol, strawberries, lime juice, prosecco	
Cosmopolitan	\$16.00
grey goose vodka, cointreau, cranberry juice, lime juice	
Tropical Mule	\$16.00
tito's vodka, mango syrup, ginger beer	
Botanical Fizz	\$15.00
ketel one botanicals grapefruit and rose, monin strawberry rose syrup, lemon juice, club soda	
Ebb & Flow	\$19.00
conniption dry gin, mint, butterfly peaflower, lime juice, elderflower tonic	
Margarita	\$16.00
patron silver tequila, cointreau, simple syrup, lime juice	
Blood Orange Margarita	\$19.00
don julio reposado tequila, blood orange, simple syrup, lime juice	
Passion on Your Palate	\$16.00
illegal mezcal, passion fruit, fresh agave, sour	
No Rita Pineapple NA	\$16.00
ritual zero proof, pineapple juice, fresh sour	

Painkiller	\$16.00
pusser's rum, pineapple & orange juices, cream of coconut, nutmeg garnish	
Bulleit Old Fashioned	\$16.00
bulleit bourbon, muddled sugar, filthy cherries, orange peel, bitters	
Pomegranate Sour	\$16.00
bulleit rye, pama, lemon sour	
Blackberry Smash	\$16.00
maker's mark bourbon, blackberry syrup, lemon sour, mint	

WINE 11

Rose, The Pale by Sancha Lichine, France	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$45.00
Moscato, Seven Daughters, Italy	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00
Pinot Grigio, Terlato, Italy	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$45.00
Saugvinon Blanc, Kim Crawford, New Zealand	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$45.00
Chardonnay, Sonoma-Cutrer, California	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$45.00
Pinot Noir, Boen, California	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$49.00
Merlot, Chateau Ste Michelle, California	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$45.00
Cabernet Sauvignon, Wente, Southern Hill	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$45.00
The Prisoner Wine Company Sauvignon Blanc	AVAILABLE OPTIONS
Unshackled, California	Glass: \$12.00
	Bottle: \$45.00

The Prisoner Wine Company Pinot Noir		AVAILABLE OPTIONS
Unshackled, California		Glass: \$13.00
		Bottle: \$49.00
The Prisoner Wine Company Red Blend		\$85.00
California		
BUBBLES 2		
Rose, Ruffino Prosecco, Italy		AVAILABLE OPTIONS
		Glass: \$1,300.00
		Bottle: \$49.00
Cava, Blanchard Perez, Spain		\$45.00
BEER & SELTZER 14		
Budweiser		
Bud Light		
Coors Light		
Michelob Ultra		
Samuel Adams NA IPA		
Modelo Especial		
Heineken 0.0		
Stella Artois		
New Belgium Fat Tire Ale		
Samuel Adams Seasonal Rotation		
Samuel Adams Boston Lager		
Truly Seltzer		
Surfside Seltzer		
Ketel One Botanical Spritz		
FROZEN DELIGHTS 8		
Margarita		\$13.00
Mango Margarita		\$13.00
Strawberry Margarita		\$13.00

Strawberry Daquiri	\$13.00
Mango Daquiri	\$13.00
Frozen Mojito	\$13.00
Pina Colada	\$13.00
Mudslide	

SHARABLE TREATS 4

Brisket Street Tacos	\$10.00
Elote Slaw, Chipotle Ranch	
Mini Cuban Sliders	\$10.00
Sliced Ham, Mojo Pork, Pickle, Swiss, Dijonnaise	
Crème Brule Stuffed Donut	\$10.00
Bacon Bourbon Glaze	
Fully Loaded Cookie Sandwich	\$10.00
Oreo Cake Batter Ice Cream, Caramel and Chocolate Drizzle, Whipped Cream	

SUNSET COCKTAILS 5

Paloma	\$10.00
Jose Cuervo Tequilla, Grapefruit Juice, Seltzer	
Frozen Mojito	\$10.00
Fresh Mint, Lime Juice, Bacardi, Simple Syrup, Seltzer	
Espresso Martini	\$10.00
Titos, Coffee Liqueur, Espresso	
Mudslide	\$10.00
Svedka, Coffee Liqueur, Baileys	
Bulliet Old Fashion	\$10.00
Bourbon, Sugar Cubes, Filthy Cherries, Fresh Orange Peel	