

# High Tide

1717 Collins Ave The Surfcomber South Beach 33139 · +13055327715 · Updated: Jan 14, 2026

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## DIVE-IN 5

### Empanadas

tomato caprese, chorizo, beef & peppers, or chicken; aji uruguay, chimichurri, herb aioli

#### AVAILABLE OPTIONS

Board of Four: \$16.00

Board of Eight: \$29.00

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### Street Corn Ribs

cilantro crema jalapenos, lime, micro cilantro, cotija cheese

**\$16.00**

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### Guac 'N' Chips

tricolor corn chips, avocado, EVOO, cilantro, lime

#### AVAILABLE OPTIONS

\$15.00

Pico de Gallo and Queso: \$7.00

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### Black Garlic Parmesan Wings

black garlic, butter, parmesan, veggie crudite

**\$18.00**

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### Asian Glaze Wings

honey, soy, garlic, ginger, sesame, veggie crudite

**\$18.00**

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## SURF TACOS 5

### Crispy Chicken

chipotle, avocado mousse, pico de gallo, micro cilantro, cotija cheese

**\$18.00**

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### Blackened Shrimp

avocado, pineapple pico, micro cilantro

**\$18.00**

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### Grouper

dried chile aioli, cabbage slaw

**\$19.00**

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### Mushroom

sauteed exotic blend, smashed avocado, onion, cilantro

**\$17.00**

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### Carne Asada

marinated steak, lime cilantro crema, maui onion, cilantro, radish, cotija cheese

**\$20.00**

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## SALAD & WRAPS 3

### Mixed Greens

cherry tomato, cucumber, fennel, kalamata olives

#### AVAILABLE OPTIONS

Salad: \$15.00

Wrap: \$18.00

Add Feta: \$5.00

## Avocado Caesar

avocado, romaine lettuce, parmesan, herbed croutons, lemon zest

### AVAILABLE OPTIONS

Salad: \$16.00

Wrap: \$19.00

## Caprese

arugula, buffalo mozzarella, prosciutto, beefsteak tomato, EVOO, sea salt, basil pesto, balsamic reduction

### AVAILABLE OPTIONS

Salad: \$18.00

Wrap: \$20.00

## SANDWICHES 5

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### Grilled Chicken

**\$23.00**

brioche, chicken breast, arugula, confit tomato, swiss cheese

### Dry-Aged Surfburger

### AVAILABLE OPTIONS

american cheese, secret sauce, heirloom tomato, hydroponic Boston lettuce, pickles, crispy onion

\$24.00

Add Egg: \$3.00

Add Bacon: \$4.00

### Crispy Mahi Sammy

**\$26.00**

arugula, tomato, tartar sauce, brioche bun

### The A+BLT

**\$21.00**

bacon, avocado, lettuce, tomato, garlic aioli, multigrain bread

### Slider Trio

**\$22.00**

buttermilk chicken, pork belly, prime beef

## SIDES 6

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### French Fries

**\$7.00**

### Yucca Fries

**\$8.00**

### Sweet Potato Fries

**\$8.00**

### Side Salad

**\$10.00**

caesar or house

### Fruit Salad

**\$12.00**

### Veggie Crudite

**\$13.00**

baby carrots, cucumber, celery

## SWEETS 1

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### Key Lime Truffle

**\$14.00**

key lime, whipped cream, creamed cheese white chocolate, toasted coconut, graham cracker

## KIDS MENU 3

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### Chicken Tenders

**\$12.00**

**Grilled Cheese Sandwich** \$10.00

**Hot Dog** \$11.00

## BEACHY COCKTAILS 8

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**Eye of the Storm** \$17.00

bacardi superior rum, strawberry passion fruit puree, lime

**Paloma Royale** \$16.00

jimador tequila, giffard triple sec, grapefruit, lime

**Illegaly Hot** \$17.00

illegal mezcal joven, cointreau, jalapeño infused syrup, lime, agave nectar

**So Sobe Sangria** \$16.00

white wine selected blends, hanson sonoma organic vodka, pineapple, giffard triple sec, orange, apple, tropical berries

**Sea Whisperer** \$16.00

cruzan lighy rum, pineapple, orange, cranberry, lime, angostura bitters

**Mermaid's Tears** \$18.00

rabbit hole whiskey, giffard blue curaçao, lemon, simple syrup

**Swim, Gin, No Sin** \$16.00

Temp gin, lime, cucumber, basil, simple syrup

**The Treasure of Jasmine** \$16.00

new amsterdam vodka, aperol, cointreau, passion fruit puree, lime, simple syrup

## FROZEN DRINKS 4

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**Tropical Madness** \$17.00

cruzan light rum, coco lopez, mango puree

**'The' Margarita** \$17.00

jimador tequila, lime juice, simple syrup

**Frosé** \$17.00

rose wine, new amsterdam vodka, frose mix

**'The' Pina Colada** \$17.00

cruzan light rum, pina colada mix, pineapple juice

## HOPS 'N' BARLEY 10

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**Heineken Zero** \$7.00

**Corona / Corona Light** \$9.00

**Budweiser / Bud Light** \$9.00

<b>Mamitas</b>	<b>\$10.00</b>
spicy margarita, tequila sunrise, paloma	
<b>Peroni</b>	<b>\$9.00</b>
<b>La Rubia</b>	<b>\$9.00</b>
<b>Modelo Especial</b>	<b>\$9.00</b>
<b>Stella</b>	<b>\$9.00</b>
<b>Lagunitas IPA</b>	<b>\$9.00</b>
<b>Jai Alai IPA</b>	<b>\$9.00</b>

## ON TAP <sup>7</sup>

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**Big Wave Ale, Kona**

**Spanglish Lager, Veza Sur**

**Blood Orange IPA, Sobe**

**Floridian Hefeweizen, Funky Buddha**

**Laces IPA, Wynwood**

**Mangolandia, Veza Sur**

**Landshark Lager**

## SPIRT FREE COCKTAIL <sup>1</sup>

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**Jungle Juice** **\$14.00**

cucumber syrup, lime, mint infused water, fever tree lemon soda

## BUBBLES BY THE GLASS <sup>3</sup>

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**Jeio Prosecco, Italy** **\$11.00**

**La Marca Rose, Italy** **\$12.00**

**Code Rouge Blanc de Blancs, France** **\$22.00**

## GO BOTTOMLESS! <sup>1</sup>

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**Go Bottomless!** **\$45.00**

Jeio Prosecco +\$10; Code Rouge, Gerard Bertrand +\$20; La Marca Brut +\$25; GH Mumm Champagne +\$35; Veuve Clicquot Brut Champagne +\$50

## GRAPES BY THE GLASS <sup>12</sup>

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<b>Pinot Grigio, Zenato, Italy</b>	<b>AVAILABLE OPTIONS</b>
	\$13.00
	\$52.00
<b>Riesling, Thomas Schmitt, Germany</b>	<b>AVAILABLE OPTIONS</b>
	\$14.00
	\$56.00
<b>Chardonnay, Chalk Hill, Russian River Valley</b>	<b>AVAILABLE OPTIONS</b>
	\$15.00
	\$60.00
<b>Verdejo, Torres Celeste, Spain</b>	<b>AVAILABLE OPTIONS</b>
	\$13.00
	\$52.00
<b>Chenin Blanc+Viognier, Pine Ridge, Napa</b>	<b>AVAILABLE OPTIONS</b>
	\$14.00
	\$56.00
<b>Sancerre, Henri Bourgeois "Brochard" France</b>	<b>AVAILABLE OPTIONS</b>
	\$21.00
	\$84.00
<b>Sauvignon Blanc, Yealands, New Zealand</b>	<b>AVAILABLE OPTIONS</b>
	\$14.00
	\$56.00
<b>Sauvignon Blanc, Rabble, California</b>	<b>AVAILABLE OPTIONS</b>
	\$15.00
	\$60.00
<b>Rosé, Fleurs de Paire de Provence, France</b>	<b>AVAILABLE OPTIONS</b>
	\$15.00
	\$60.00
<b>Primitivo, Tomamassi, Italy</b>	<b>AVAILABLE OPTIONS</b>
	\$13.00
	\$52.00
<b>Malbec, Ograffigna</b>	<b>AVAILABLE OPTIONS</b>
	\$15.00
	\$60.00
<b>Cabernet Sauvignon, St Francis Winery</b>	<b>AVAILABLE OPTIONS</b>
	\$19.00
	\$76.00

## **CHARDONNAY** 5

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<b>Frog's Leap, Napa</b>	<b>\$110.00</b>
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<b>Cakebread, Napa</b>	<b>\$140.00</b>
<b>Darioush, Napa</b>	<b>\$150.00</b>
<b>Far Niente, Napa</b>	<b>\$175.00</b>
<b>Cakebread Reserve, Carneros</b>	<b>\$225.00</b>

### **SAUVIGNON BLANC** 3

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<b>Cloudy Bay, New Zealand</b>	<b>\$115.00</b>
<b>Grgich Hills, Napa</b>	<b>\$150.00</b>
<b>Cloudy Bay "Te Koko" New Zealand</b>	<b>\$195.00</b>

### **ROSÉ** 3

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<b>Love Provence, Chateau Sainte Marguerite, France</b>	<b>\$135.00</b>
<b>The Damsel, Krupp Brothers, Napa</b>	<b>\$150.00</b>
<b>Chateau Minuty "281" France</b>	<b>\$225.00</b>