

SHAREABLES

POKE NACHOS

Marinated fresh tuna, crispy wontons, pickled red onion, jalapeño, scallions, cilantro, sriracha aioli, bachans

\$ 22.00

JALAPEÑO POPPERS 🌶️

Fresh jalapeños, baked not fried, stuffed with cream cheese, bacon, and red onion

\$ 14.00

HOUSE BRINED TENDERS

Choice of sauce: house buffalo, bbq, sriracha aioli, Thai chili

\$ 15.00

PULLED PORK QUESADILLA

Slow roasted BBQ pork pressed in a flour tortilla with cheddar cheese and pickled red onion, served with chipotle sour cream and pineapple salsa

\$ 16.00

RIPTIDE NACHOS

Cheese blend, riptide caviar, fresh jalapeño, pickled red onion, chipotle sour cream

\$ 17.00.

add BBQ pulled pork \$5 add
chicken \$5 add ground beef \$3

FRIED CALAMARI

Lightly fried with banana peppers served with house sauce

\$ 16.00

Thai chili: topped with sriracha aioli, thai chili sauce and scallions

\$ 17.00

RIPTIDE CAVIAR 🍴

Black beans, black-eyed peas, tomato, jalapeño, corn, bell pepper, red onion, cilantro, fresh tortilla chips

\$ 12.00

SALADS

All salads can be prepared Gluten Free upon request. Please ask you server.

RHYTHM CHOPPED SALAD

Romaine, tomato, cucumber, corn, avocado, couscous, asiago, toasted pine nuts, basil buttermilk dressing

\$ 17.00

CAESAR

Romaine, Caesar dressing, cheesy croutons, parmesan, anchovies

\$ 14.00

HARVEST SPINACH SALAD 🌿

Baby spinach, roasted beets, sliced orange, goat cheese crumble, walnuts, orange-ginger vinaigrette

\$ 15.00

Add to any salad:

seared salmon \$13
shrimp \$10
grilled chicken \$7
beef tenderloin tips \$15
beyond burger \$4

NOW AVAILABLE FOR LUNCH

FISH & CHIPS

Fresh, local, beer battered haddock with hand cut fries, cole slaw, lemon and tartar

\$ 24.00



VEGAN 🍴

GLUTEN FREE 🌿

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
Before placing your order, please inform your server if a person in your party has a food allergy.

HANDHELDS

Served with hand cut fries or coleslaw
hand cut o-rings, hot or truffle fry add \$3
side Caesar add \$4

RIP BURGER

Smash patty griddled with shaved onion, American cheese, Rip sauce, lettuce, pickles

\$ 16.00 add a patty \$4.00
 add bacon \$2.00

CHICKEN GYRO

Marinated chicken with housemade tzatziki, tomato, red onion, hand cut fries, lettuce, and feta cheese on our housemade flatbread

\$ 18.00

UNDERTOW

Smash patty, American cheese, onion rings, charred jalapeño & bacon aioli, lettuce

\$ 18.00 add a patty \$4.00
 add bacon \$2.00

CHICKEN CAESAR PIZZA POCKET

Grilled chicken and our Caesar salad wrapped in our housemade flatbread

\$ 18.00

'BAMA BILLY CHICKEN SANDO

Our fried chicken with Alabama white sauce, lettuce, tomato, topped with onion rings

\$ 17.00

STEAK BAUGETTE

Searched beef tenderloin tips, horseradish mayo, caramelized onions, and arugula served on a toasted baugette

\$ 23.00

SPICY CHICKEN

House brined and fried chicken, sriracha aioli, fried jalapeño, slaw, pickles

\$ 17.00

RIPTIDE TACOS

Fried fish or shrimp: shaved cabbage, pineapple salsa, pickled red onion, chipotle sour cream, cilantro

Vegan: roasted portobello, avocado, pickled red onion, cilantro, chimichurri

\$ 17.00

MAKE IT VEGAN 🌱 OR GLUTEN FREE 🚫

Substitute: BEYOND BURGER add \$4

Substitute: Vegan cheese add \$1

Substitute: Gluten Free bun add \$2

Substitute: Vegan mayo add \$1.00

SIDES

HANDCUT FRIES \$ 5.00

PEANUT GLASS NOODLES 🌱 🚫 \$ 5.00

make 'em hot 🚫 \$ 7.00

CUCUMBER SALAD 🌱 🚫 \$ 4.00

make 'em truffle 🚫 \$ 7.00

HANDCUT ONION RINGS \$ 6.00

COLESLAW 🚫 \$ 3.00

Is our fried food GLUTEN FREE?

While our fried foods are breaded with corn flour, wontons and panko crumbs also go into our fryers which means our fried foods are not gluten free and are a danger to your allergy.

If you have an intolerance, these trace amounts of gluten may not affect you. Please use your discretion.

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RIPTIDE PIZZA

RipTide Pizza is a Roman-style pizza with a high-hydration dough that gives our pizza a crust that is light, crispy, airy, and delicious.
All pizzas are available with a Gluten Free crust -add \$2

HOT PEP

Roasted garlic oil, cheese blend, herbed ricotta, pepperoni, hot honey

\$ 23.00...Full \$ 11.50...Half

SWEET PROSCIUTTO

Roasted garlic oil, prosciutto, sliced pears, caramelized onion, goat cheese, cheese blend, arugula

\$ 25.00...Full \$ 12.50...Half

DADDY MAC

Roasted garlic oil, cheese blend, ground beef, caramelized onion, shaved iceberg, chopped pickles, Rip sauce

\$ 24.00...Full \$ 12.00...Half

SAUSAGE PARTY

House sauce, cheese blend, sweet Italian sausage, caramelized onion, herbed ricotta, fresh rosemary

\$ 24.00...Full \$ 12.00...Half

VEGGIE

Pesto, cheese blend, portobello, garlic confit, caramelized onion, bleu cheese, arugula

\$ 25.00...Full \$ 12.50...Half

CHICKEN PARM

House sauce, cheese blend, chicken cutlet, herbed ricotta, fresh basil

\$ 25.00...Full \$ 12.50...Half

RIP MARGHERITA

House sauce, fresh mozz, parmesan, prosciutto, fresh basil

\$ 24.00...Full \$ 12.00...Half

TRUFFLE

Roasted garlic oil, cheese blend, garlic confit, roasted asparagus, crispy prosciutto, goat cheese, truffle aioli

\$ 26.00... Full \$ 13.00...Half

PLANT BASED PIZZA

House sauce, vegan mozzarella, add toppings of choice

\$ 20.00...Full \$ 10.00...Half

RIP CHEESE

\$ 18.00...Full \$ 9.00...Half

RIP PEPPERONI

\$ 21.00...Full \$ 10.50...Half

ENTREES

(after 4 pm only)

SESAME CRUSTED TUNA 🍷

Sesame crusted pan seared tuna with sesame peanut glass noodles, cucumber salad

\$ 26.00

BUTTERNUT SQUASH RAVIOLI

Served with a sage brown butter and cider reduction and sautéed spinach, topped with parmesan cheese and toasted pine nuts

\$ 22.00

CHICKEN SALTIMBOCCA

Pan seared chicken breast with prosciutto and fresh sage, topped with asiago cheese and butter wine reduction, served with house rice and roasted root vegetables

\$ 24.00

LEMON BUTTER CRUMB HADDOCK

Fresh, local haddock with our house made lobster cream sauce, buttery lemon ritz crumbs, with house rice and roasted asparagus

\$ 26.00

FISH & CHIPS

Fresh, local, beer battered haddock with hand cut fries, cole slaw, lemon and tartar

\$ 24.00

DESSERTS

PUMPKIN BREAD 🍷 \$ 10.00

PEANUT BUTTER PIE \$ 10.00

CHOCOLATE \$ 10.00

POTS DE CREME 🍷

SAUSAGE PENNE PASTA

Sweet Italian sausage and caramelized onion tossed with penne and tomato parsley cream sauce, topped with parmesan

\$ 21.00

ORANGE GINGER SALMON 🍷

Roasted salmon with an orange-ginger glaze served with house rice and roasted root vegetables

\$ 26.00

RIPTIDE SCALLOP 🍷

Pan seared sea scallops topped with a warm bacon and corn relish, served with sweet potato mashed and sautéed spinach

\$ MRKT

STEAK FRITES

Coffee cajun dry rubbed flank steak over hand cut fries, topped with caramelized onion and Chef Alicia's chimichurri

\$ 25.00



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