#### FRIED SEAFOOD —

Served with hand cut fries, coleslaw, and tartar hand cut o-rings, truffle fries add \$3 side Caesar add \$4

#### WHOLE BELLY CLAMS

MKT S

#### **SCALLOPS**

MKT S

#### SHRIMP

\$ 25.00

#### 2-WAY COMBO

Pick any 2: whole belly clams, scallops, haddock pieces, or shrimp

\$ 38.00

#### FISHERMAN'S PLATTER

Can't decide? Get 'em ALL: whole belly clams, scallops, haddock pieces, and shrimp

MKT \$

### BEER-BATTERED FISH & CHIPS

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

\$ 26.00

## 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

#### RIP MARGHERITA

H<mark>ouse s</mark>auce, fresh mozz, parmesan, prosciutto, fresh basil

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

#### DADDY MAC

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

\$ 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

### **VEGGIE**

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

\$ 25.00...Full

\$ 12.50...Half

#### **PULLED PORK & PINEAPPLE**

Pulled pork, pineapple, pickled red onion, BBQ sauce, cheese blend, topped with cilantro

\$ 25.00...Full

\$ 12.50...Half

# PLANT BASED PIZZA 🕾

House sauce, vegan mozzarella, add toppings of choice

\$ 20.00...Full

\$ 10.00...Half

## RIP CHEESE

\$ 19.00...Full

\$ 9.50...Half

# RIP PEPPERONI

\$ 21.00...Full

\$ 10.50...Half

#### **ENTREES**

(after 4 pm only)

#### PEPPER CRUSTED TUNA

Pepper crusted pan seared tuna served with sesame peanut noodles, Thai chili cucumber salad and Szechuan citrus dipping sauce \$ 28.00

# BLACKENED HALIBUT (%)

Blackened halibut with watermelon jalapeño salsa served with house rice and asparagus

MKT \$

# SUNDRIED TOMATO CHICKEN PASTA

Sautéed chicken breast, asparagus, and shallots with sundried tomato cream sauce, tossed in penne, topped with pesto and goat cheese

Make it Vegetarian by substituting chicken with portobello mushroom \$ 24.00

# LEMON BUTTER CRUMB HADDOCK

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

\$ 29.00

# BISTRO NY STRIP 😩

Pan seared NY Sirloin with chipotle honey lime butter served with roasted potatoes and Chef's vegetable

\$ 38.00

# THAI CHILI GLAZED SALMON

Pan seared salmon with a Thai chili glaze topped with cilantro lime gremolata and crispy shallots, served with house rice and Chef's vegetable

\$ 28.00

#### SAUSAGE PENNE PASTA

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

\$ 22.00

## BEER-BATTERED FISH & CHIPS

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

\$ 26.00

### **DESSERTS**

PEACH CRISP \$ 10.00 served with a scoop of vanilla ice cream

PEANUT BUTTER PIE \$ 10.00

CHOCOLATE \$ 10.00
POTS DE CREME (\$)



# HANDHELDS —

Served with hand cut fries or coleslaw hand cut o-rings, truffle fries 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 add bacon \$2

#### **UNDERTOW**

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

\$ 18.00

add a patty \$4 add bacon \$2

## **OUR FRIED CHICKEN SANDO**

House brined and fried chicken breast with lettuce and tomato

Choice of sauce: Alabama White Sauce Sriracha Aioli

Hot Honey Thai Chili Sauce

\$ 18.00

# CLASSIC NEW ENGLAND LOBSTER ROLL

Quarter pound of fresh, local lobster meat lightly dressed with mayo, celery, lettuce on a butter toasted hotdog roll

MKT \$

#### PANKO CRUSTED HALIBUT SANDO

Panko crusted fried halibut with avocado, grilled pineapple, charred jalapeño & bacon aioli with lettuce on a toasted brioche bun

MKT S

#### RIPTIDE TACOS

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

\$ 18.00

# 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

#### SIDES

HANDCUT FRIES \$ 5.00 SESAME PEANUT NOODLES 😂 \$ 5.00

make 'em truffle \$ 8.00

THAI CHILI CUCUMBER SALAD \$ 4.00

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.

#### SHAREABLES-

#### POKE NACHOS

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

\$ 22.00

#### 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 watermelon 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 your 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

# WATERMELON CUCMBER SALAD

Watermelon, cucumber, pickled red onion, arugula, queso fresco tossed in a honey lime vinaigrette

\$ 15.00

Add to any salad: seared salmon \$10 shrimp \$10 grilled chicken \$7 beyond burger \$12



VEGAN 😂



GLUTEN FREE (\$)