

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 pineapple salsa

\$ 17.00

RIPTIDE NACHOS

Cheese blend, black bean + corn salsa, fresh jalapeño, pickled red onion, chipotle sour cream

\$ 17.00.

add BBQ pulled pork \$5

add chicken \$5

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

FRIED WHOLE BELLY CLAMS

served with tartar and lemon

MKT \$

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

SUMMER STRAWBERRY



Strawberries, spinach, goat cheese, toasted almonds, pickled red onion, balsamic vinaigrette

\$ 16.00

Add to any salad:

seared salmon \$13

shrimp \$10

grilled chicken \$7

steak tips \$15

beyond burger \$10



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
Substitute: 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

CHIMI CHIMI YA BURGER

Smash patty, chimichurri, cheddar, lettuce, avocado

\$ 17.00

add a patty \$4
add bacon \$2

OUR FRIED CHICKEN SANDO

House brined and fried chicken breast with lettuce and tomato

Choice of sauce: BBQ Sauce

Sriracha Aioli

Hot Honey

Thai Chili

\$ 18.00

FRESH NE LOBSTER ROLL

Quarter pound of fresh, local lobster meat

MAINE style: lightly dressed with mayo, celery

or

CONNECTICUT style: butter poached both served with lettuce on a butter toasted hotdog roll

MKT \$

OUR FRIED FISH SANDO

Lightly battered and fried haddock, lettuce, tomato, pickled red onion, Rip sauce

\$ 18.00

PI PORK SANDO

BBQ pulled pork, sriracha aioli, pineapple slaw on a toasted brioche

\$ 18.00

RIPTIDE TACOS

CHOOSE fried fish or shrimp:
shaved cabbage, pineapple 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

make 'em truffle \$ 8.00

SESAME PEANUT RICE NOODLES \$ 5.00



ASIAN CUCUMBER SALAD \$ 6.00



HANDCUT ONION RINGS \$ 6.00

COLESLAW 🌾 \$ 3.00

Is our fried food GLUTEN FREE?

While our fried foods are breaded with corn flour, other gluten products also go into our fryers which means our fried foods are NOT gluten free.

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

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FRIED SEAFOOD

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

WHOLE BELLY CLAMS

MKT \$

SCALLOPS

MKT \$

SHRIMP

\$ 25.00

FISHERMAN'S PLATTER

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

2-WAY COMBO

Pick any 2: whole belly clams,
 scallops, haddock pieces, or
 shrimp
 \$ 38.00

Market Prices for Clams and
 Scallops may affect this price.

**BEER-BATTERED
 FISH & CHIPS**

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

\$ 27.00

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

\$ 24.00...Full \$ 14 ...Half

CHICKEN BACON RANCH

Roasted garlic oil, cheese
 blend, grilled chicken, bacon,
 ranch drizzle, topped with
 scallion

\$ 24.00...Full \$ 14.00...Half

'SHROOM WITH A VIEW

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

\$ 25.00...Full \$ 14.50...Half

PLANT BASED PIZZA 🍷

House sauce, vegan mozzarella,
 add toppings of choice

\$ 20.00...Full \$ 12.00...Half

RIPTIDE'S PROSCIUTTO

MARGHERITA

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

\$ 24.00...Full \$ 14.00...Half

TRUFFLE SHUFFLE

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

\$ 26.00... Full \$ 15.00...Half

SURF + TURF

Garlic oil, cheese blend, house
 steak tips, butter-poached
 lobster, chimichurri, topped
 with crispy shallots

MKT \$...Full MKT \$...Half

RIP CHEESE

\$ 19.00...Full \$ 11.50...Half

RIP PEPPERONI

\$ 21.00...Full \$ 12.50...Half

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ENTREES

(after 4 pm only)

SESAME CRUSTED TUNA 🍷

Sesame crusted pan seared tuna with a ginger soy glaze, served with sesame peanut noodles and Asian cucumber salad

\$ 30.00

STEAK TIPS

House marinated steak tips served with hand cut fries and roasted asparagus

\$ 38.00

LOBSTER PICATTA

Fresh lobster meat sautéed with capers in a white wine, lemon, butter sauce, tossed with linguine

MKT \$

GINGER TERIYAKI SALMON 🍷

Pan seared salmon with a ginger Teriyaki glaze topped with crispy shallots, served with house rice and sautéed spinach

\$ 29.00

CAPRESE PASTA

Fresh grape tomatoes, pesto, garlic, white wine, fresh mozzarella tossed with linguine and topped with balsamic glaze

\$ 18.00

Add shrimp \$10

Add grilled chicken \$7

LEMON BUTTER CRUMB HADDOCK

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

\$ 30.00

BEER-BATTERED FISH & CHIPS

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

\$ 27.00

*** available all day ***

DESSERTS

All of our desserts are made in-house.

STRAWBERRY SHORTCAKE \$ 10.00

House made buttermilk biscuits with fresh strawberries, whipped cream + ice cream

PEANUT BUTTER PIE \$ 10.00

CHOCOLATE \$ 10.00

POTS DE CREME 🍷



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