

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 pico

\$ 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 PICKLES

served with sriracha aioli + ranch

\$ 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

ROOT AWAKENING

Roasted beets + carrots, with whipped ricotta, arugula, spinach, topped with hot honey vinaigrette + pumpkin seeds

\$ 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
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

STEAK SAMMIE

Grilled steak tips, chimichurri, pickled red onion, arugula, asiago cheese on a toasted baguette

\$ 25.00

TRUFFLE BURGER

Smash patty, blue cheese, bacon-onion jam, portobello, arugula, truffle aioli

\$ 19.00

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

RIPTIDE TACOS

Fried fish or shrimp: shaved cabbage, pico, 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

make 'em Thai

\$ 8.00

SESAME PEANUT NOODLES 🍜

\$ 5.00

SEAWEED 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, 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

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

NASHVILLE HOT CHICKEN

Roasted garlic oil, cheese blend, sliced dill pickles, fried chicken, buffalo sauce, scallions

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

YOU BACON ME CRAZY

House sauce, cheese blend, bacon, caramelized onions, rosemary, parmesan

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

'SHROOM WITH A VIEW

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

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

PLANT BASED PIZZA

House sauce, vegan mozzarella, add toppings of choice

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

RIPTIDE'S PROSCIUTTO

MARGHERITA

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

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

TRUFFLE SHUFFLE

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

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

THE NOTORIOUS F.I.G.

Roasted garlic oil, cheese blend, fig, arugula, prosciutto, mozzarella, truffle honey

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

RIP CHEESE

\$ 19.00...Full \$ 9.50...Half

RIP PEPPERONI

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

ENTREES

(after 4 pm only)

TATAKI CRUSTED TUNA

Tataki crusted pan seared tuna with a sesame ponzu sauce, served with sesame peanut noodles and seaweed salad
\$ 30.00

STEAK TIPS 🍷

House marinated steak tips served with roasted potatoes, roasted beets + carrots
\$ 38.00

MAPLE GLAZED CHICKEN

Maple glazed chicken breast with a whole grain mustard beer sauce, pumpkin seeds and sautéed apples, served with garlic rosemary potatoes, roasted beets + carrots
\$ 26.00

HERB CRUSTED SALMON 🍷

Pan seared herb crusted salmon with butter confit tomatoes, served with house rice and roasted asparagus
\$ 29.00

MEDITERRANEAN SHRIMP PENNE

Sautéed shrimp with tomatoes, feta, kalamata olives and spinach in a garlic white wine sauce

Make it Vegetarian by substituting shrimp with portobello mushroom

\$ 27.00

SAUSAGE PENNE PASTA

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

\$ 25.00

LEMON BUTTER CRUMB HADDOCK

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

APPLE CRISP

\$ 10.00

served with a scoop of vanilla ice cream

PEANUT BUTTER PIE

\$ 10.00

CHOCOLATE

\$ 10.00

POTS DE CREME 🍷



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