

BEACH SIDE
STARTERS

Smoked Gouda & Chicken Egg Rolls

Crispy egg rolls stuffed with seasoned Chicken, Bacon, spinach, and smoked gouda cheese with chipotle sauce \$14.99

Blackened Shrimp & Beer Cheese Pub Chips

The perfect combination of Blackened Shrimp and IPA beer cheese sauce, tomatoes, and green onion topping a mound of fried house potato chips \$14.99

Shrimp Cocktail

4 Jumbo Poached Shrimp & House made cocktail sauce \$16.99

Hurricane Chicken Tenders

Crispy Fried Chicken strips served with house crafted whiskey BBQ sauce \$15.99

Crispy Fried Calamari

Golden fried and topped with grated Romano cheese. Served with marinara \$15.99

Rip'n Shrimp

Hand-breaded Shrimp, fried and tossed in a sweet and mildly spiced sauce topped with green onions. \$14.99

Southern Fried Pickles

Tangy dill pickle chips hand breaded and fried, served with a side of Sriracha ranch \$10.99

Hummus Platter

A duo of traditional and red pepper hummus served with kalamata olives, & assorted dippable items. \$15.99

Oyster Rockefeller

4 Gulf Oysters served warm on the ½ shell topped with a house blend of creamed spinach and cheese, finished with a Bacon and panko crust \$16.99

Wingtydz

8 Wings with your chouse of sauce: Ripitydz Buffalo, Garlic Parm, Lemon Pepper, Jamaican Jerk, Teriyaki Garlic, Hot Honey, or Whiskey BBQ \$17.99

*Tuna Poke Bowl

Ahi Tuna served with homemade citrus ponzu sauce, diced red onion, fresh mango, and chives. Served over rice and topped with sesame seeds.\$19.99

Jumbo Bavarian Pretzel

Large salted jumbo pretzel served with IPA beer cheese and ale mustard \$11.99

Mozzarella Wedges

Fried mozzarella wedges topped with Romano cheese and served with marinara. 6 for \$11.99 or 12 for \$18.99

Coconut Shrimp

8 large coconut-cruste Atlantic Shrimp served with a homemade pina colada dipping sauce \$14.99

Southern Potato Skins

3 crispy potato boats loaded with homemade pimento cheese and topped with Bacon jam and crispy onion straws. \$14.99



SEAFOOD
TOWERS

A shell-a-bration of fresh chilled seafood on ice.

*Low Tyde

One dozen raw Oysters, and a half pound of peel and eat Shrimp. \$43.99

*High Tyde

One pound of little neck Clams, a Snow Crab cluster, half pound of pickled Mussels, and one pound of peel and eat Shimp. \$59.99

*Ripityde

A dozen raw Oysters, half pound of peel and eat Shrimp, whole 1lb Maine Lobster, Dungeness Crab clusters, Snow Crab clusters, and Ahi Tuna \$129.99



FRESH GREENS AND SOUP

Blackened Shrimp Cobb Salad

Lightly blackened Coastal Shrimp, hardboiled Egg, blue cheese crumbles, diced tomatoes, crispy Bacon over a mix of garden-fresh greens served with our house balsamic vinaigrette. \$18.99

Grilled Chicken Caesar Salad

Fresh artisan romaine lettuce tossed with grilled Chicken, parmesan cheese, home-made croutons, and Caesar dressing. \$16.99

Greek Salad

Fresh chopped romaine lettuce tossed in a Greek dressing with kalamata olives, red onions, cucumber, tomato, and feta cheese \$14.99

Baby Arugula, Toasted Almonds & Dried Cranberry Salad

Fresh baby arugula tossed with toasted almonds, dried cranberries, goat cheese, roasted tomatoes, and shaved red onion, dressed in a light sherry mustard vinaigrette. \$18.99

Tuna Caprese Bowl

Fresh mozzarella balls, grape tomatoes and basil, tossed in a balsamic glaze with fresh cut Ahi Tuna. \$22.99

New England Clam Chowder

A classic blend of creamy potatoes, fresh ocean Clams in a traditional New England style chowder. \$7.99

Add One of The Following to Any Salad

Grilled Chicken \$6 • Shrimp \$9 • *Ribeye Steak \$14 • *Ahi Tuna \$10 • Crab Cake \$10
Chicken Salad (6oz) \$8 • Lobster Salad (6oz) \$15



Smoked Gouda & Chicken Egg Rolls



Lobster & Bacon Mac-n-Cheese



Sea Lovers Steamer

MAC-N-CHEESE MANIA

These cheese specialties are built with our creamy house crafted cheese blend, with Rotini pasta and topped with a Bacon panko crust.

Lobster and Bacon \$29.99 • Shrimp and Crab \$24.99 • Buffalo Chicken \$18.99

Chicken and Bacon \$19.99 • Pulled BBQ Pork \$19.99 • Veggie Lovers \$17.99 • Cheesy Mac \$14.99

SEAFOOD STEAMERS

Sea steamers are a bounty of the freshest seafood the ocean has to offer, steamed in homemade seasoned butter with tender red potatoes, juicy smoked rope sausage, and corn on the cob.

CHOOSE A SEAFOOD COMBINATION / Sorry No Substitutions

Lowcountry Boil Steamer

One and a half pounds of shell on Jumbo Shrimp. \$35.99

Sea Lovers Steamer

Snow Crab Cluster, Clams, mussels, and full pound of shell on Shrimp. \$55.99

Crab & Lobster Steamer

Snow Crab Cluster, Split Lobster Tails, and a Dungeness Crab Cluster. \$59.99

DOCKSIDE TACOS

Two handcrafted tacos served on toasted flour tortillas with a shredded cabbage blend, and seasoned Rip'n Chips. Add a third taco for \$4.99. Substitute a premium side for \$2.99

Baja Steak Tacos

Grilled marinated skirt steak topped with our southwestern corn and cheese blend. \$15.99

Rip'N Shrimp Tacos

Hand breaded fried Shrimp, tossed in a sweet and mildly spiced sauce topped with green onions \$15.99

Mahi Mahi Tacos

Fresh Mahi Mahi served grilled or blackened with pico de gallo and Sriracha Ranch. \$17.99

Crispy Chicken Tacos

Crispy fried Chicken Breast, pico de gallo, and a basil cilantro sauce. \$14.99

SUNBURN SAMMIES

All sandwiches are served with a side of seasoned Rip'n chips.
Substitute a premium side for \$2.99. Add cheese to any Sammie for \$1. Gluten free bun available.

*Cheesesteak Sandwich

Shaved Ribeye steak with sweet onions and bell peppers, topped with provolone cheese. \$17.99

Cowboy Chicken Sandwich

Grilled Chicken Breast, melted cheddar, Bacon, crispy onion straws, and whiskey BBQ sauce. \$16.99

Old Bay Po Boy

Fried Shrimp or Flounder with shredded lettuce, pickle, and fresh tomato all on a toasted hoagie roll. \$17.99

Hawaii 5-0

Teriyaki Grilled Chicken Breast topped with melted provolone cheese and grilled fresh pineapple on a toasted bun. \$16.99

The Lobster Rollz

Cold water Lobster tossed with a sweet celery cream served COLD piled high on top of toasted twin New England style rolls. \$24.99

Coastal Crab Cake Sandwich

A jumbo Lump Crab Cake on a toasted pretzel roll with lettuce, tomato, and tartar sauce. \$16.99

Chicken Salad Flat Bread

Diced white meat Chicken tossed with seasoned mayo and served on toasted Naan bread with crisp lettuce and tomato. \$16.99

BEACHIN BURGERS

All Burgers served with a side of seasoned Rip'n chips.
Substitute a premium side for \$2.99. Add an additional patty or substitute a turkey patty for \$4.00 *Gluten Free Bun Available

*Riptydz Burger

A classic burger topped with aged white cheddar. \$16.99
Add Bacon for \$.99

*OMG Burger

Two patties piled high topped with Applewood Smoked Bacon, cheddar cheese, and crispy onion straws. \$20.99

*BBQ Burger

8oz burger patty piled high with BBQ pulled pork, cheddar cheese, and onion straws. Served with coleslaw on the side. \$19.99

*Mac N Cheese Burger

House made mac and cheese layered on top of a fresh all beef patty topped with a slice of Muenster cheese and crispy onion straws. \$18.99

*Surf N Turf Burger

Butter Poached Lobster and Shrimp served on top of a Prime Beef Patty. The perfect burger needs no substitutions! \$29.99.

WILD WRAPS

All Wraps served with a side of seasoned Rip'n chips
Substitute a premium side for \$2.99.

Sticky Finger Wrap

Crispy fried Chicken Breast tossed in a honey-hot sauce wrapped with lettuce, tomato, Monterey Jack cheese and ranch dressing. \$14.99

Shrimp Crunch Wrap

Lightly fried Shrimp tossed in a Sweet Thai Chili sauce wrapped with lettuce, tomato, cabbage blend, fresh mango, radish and crispy wonton strips. \$16.99

Chicken Bacon Ranch Wrap

Crispy fried Chicken Breast wrapped with lettuce, tomato, Bacon, Monterey Jack cheese and ranch dressing. \$14.99

PREMIUM SIDES \$4.99

Chesapeake Seasoned Fries
Rosemary Roasted Potatoes
Stone Ground Aged Cheddar Grits
Mac and Cheese
Seasoned Green Beans
Vegetable Medley
Riptydz Coleslaw
White Rice
Parmesan Risotto
Bacon Potato Salad

OCEAN FAVORITES

Add a side salad to any entrée for \$2.99 • *Add a whole Maine Lobster to any entrée. \$M.P.

Coastal Fried Platter

Fresh fried Shrimp, Scallops, Mahi Mahi, and crispy fried pickles served with Chesapeake seasoned fries, coleslaw, and assorted dipping sauces. \$49.99

Fried Shrimp Boat

Hand breaded Fried Shrimp with Chesapeake fries, Riptydz coleslaw and cocktail sauce. \$24.99

Citrus Grilled Mahi Mahi

Citrus marinated grilled Mahi Mahi topped with cucumber tomato salad over white rice and served with seasoned green beans. \$38.99

Shrimp and Grits

Sauteed Cajun Shrimp with peppers, onions, mushrooms, and Andouille Sausage over creamy Carolina stone ground aged cheddar grits and finished with a mildly spiced cream sauce. \$32.99

Fish and Chips

Hand beer battered and fried Cod served with Chesapeake fries, and tartar sauce. \$25.99

BBQ Grilled Salmon

BBQ marinated Salmon grilled to perfection served with white rice and seasoned green beans. \$36.99

Grouper Rockefeller

Fresh Atlantic Grouper grilled and topped with our home-made creamy spinach and bacon Rockefeller sauce and bacon panko crust served with parmesan risotto and seasoned green beans. \$35.99



Surf N Turf Burger



Coastal Fried Platter



Fried Chicken Caprese

MAINLAND FAVORITES

Add a side salad to any entrée for \$2.99 • *Add a whole Maine Lobster to any entrée. \$M.P.

Jerk Style Grilled Chicken Kabobs

Jerk rubbed Chicken Breast skewered with peppers and onion. Served with a ginger pineapple chutney over a bed of white rice. \$27.99

BBQ Pork Platter

A heaping 1/2 pound of fresh pulled BBQ Pork served with Mac and Cheese, Bacon Potato Salad, Coleslaw and Texas toast. Come Hungry! \$19.99

*Flame Kissed Hand Cut Ribeye

House cut 12oz Ribeye, fire grilled the way you like it! Served with rosemary roasted potatoes and seasoned green beans. \$35.99

Riptydz Big Island Style Pork Ribs

Smoked Baby Back Pork Ribs grilled and glazed with a tangy BBQ sauce. Served with Chesapeake fries and Riptydz coleslaw.
½ rack \$34.99 • full rack \$44.99

*Twin Filet Mignon

8oz of rosemary marinated Filet Mignon, cooked the way you like it. Served with rosemary roasted potatoes and seasoned green beans. \$44.99

Fried Chicken Caprese

Lightly battered and fried Chicken Breast topped with fresh basil, roasted tomatoes, and mozzarella cheese. Served with parmesan risotto and seasoned green beans. \$22.99

SURF AND TURF

Add a side salad to any entrée for \$2.99

Steak & Snow Crab

Chargrilled 12oz Ribeye Steak paired with a full pound of steamed Alaskan Snow Crab, rosemary roasted potatoes and seasoned green beans. \$59.99

Steak & Shrimp

Chargrilled 12oz Ribeye Steak paired with 2 skewers of Atlantic Shrimp, rosemary roasted potatoes and seasoned green beans. \$44.99

Steak & Crab Cake

Chargrilled 12oz Ribeye Steak, paired with a Lump Crab Cake, rosemary roasted potatoes and seasoned green beans. \$49.99

Steak & Lobster

Chargrilled 12oz Ribeye Steak, paired with steamed twin 4oz Lobster Tails, rosemary roasted potatoes and seasoned green beans. \$74.99

RIPTYDZ RAW BAR

All Items Served Chilled on Ice • *Steamed Upon Request

Dungeness Crab Legs

1 LB \$22.99 / 2 LBS \$39.99 / 3 LBS \$59.99

Whole Main Lobster

\$ M.P.

Alaskan Snow Crab Legs

1 LB \$32.99 / 2 LBS \$44.99 / 3 LBS \$67.99

*Raw Oysters

½ Dozen \$15.99 / 1 Dozen \$27.99 / 2 Dozen \$48.99

Mussels

1LB \$13.99 / 2LB \$21.99

Peel and Eat Shrimp

½ LB \$14.99 / 1 LB \$24.99 / 2 LBS \$38.99

* Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



House Favorite



Gluten Free Options

* Parties of 6-19 guests will be subject to a 15% automatic gratuity. Parties of 20 or more guests will be subject to a 20% automatic gratuity.