RIPTIDE FAVORITES

NO SUBSTITUTIONS

MAYPORT GARLIC SHRIMP

TENDER SHRIMP, PEPPERS, ONIONS, TOSSED IN A GARLIC CREAM SAUCE, SERVED OVER THIN LINGUINI, TOPPED WITH FRESH PARMESAN CHEESE

HURRICANE MAC & CHEESE

BUFFALO ALFREDO SAUCE WITH FRIED CHICKEN, CAVATAPPI PASTA AND FINISHED WITH BACON, BLUE CHEESE, GREEN ONION AND JALAPEÑO, ONLY FOR THE BOLD!

KEY ISLAND GROUPER

GROUPER SEARED WITH COOL ISLAND SPICE, ISLAND COCONUT RICE, PLANTAIN HASH, FINISHED WITH A COCONUT CREAM SAUCE

STUFFED GROUPER

FRESH GROUPER STUFFED WITH A CRABMEAT, BAY SCALLOP AND SHRIMP BLEND, TOPPED WITH LEMON BEURRE BLANC, SERVED OVER ISLAND COCONUT RICE AND FRESH VEGETABLES

SEAFOOD MAC 'N CHEESE

PULLED FRESH CRAB, OCEAN SCALLOPS, JUMBO SHRIMP AND CAVATAPPI PASTA SMOTHERED IN A CREAMY CHEESE SAUCE, TOPPED WITH FRESH PARMESAN CHEESE

CITRUS MAHI

GRILLED MAHI FILLET TOPPED WITH ISLAND HONEY AIOLI AND SERVED WITH ISLAND COCONUT RICE AND FRESH VEGETABLE

RIPTIDE MIXED GRILL

SHRIMP AND STEAK TIPS SKEWERED WITH ONIONS AND PEPPERS, TOPPED WITH LEMON BEURRE BLANC, SERVED OVER YELLOW RICE

COCONUT CAY MAHI

MAHI COATED IN COCONUT & PANKO, BROILED AND TOPPED WITH OUR COCONUT CAY SAUCE, SERVED WITH ISLAND COCONUT RICE AND PLANTAINS

CEDAR PLANK SALMON

FRESH SALMON GRILLED ATOP A CEDAR PLANK, THEN BRUSHED WITH SEASONED BUTTER AND SERVED WITH BAKED POTATO AND FRESH VEGETARI F

SHRIMP AND GRITS

GRILLED LARGE SHRIMP, ANDOUILLE SAUSAGE AND PEPPER MIX, SERVED OVER CREAMY GRITS AND FINISHED WITH A CALIUN CREDIE SAUCE

COCONUT SHRIMP DINNER

COVERED IN COCONUT PANKO BREADCRUMBS, FRIED AND SERVED WITH OUR HOUSEMADE COCONUT CAY SAUCE, ISLAND COCONUT RICE AND PLANTAINS

RUM-GLAZED TUNA

TWIN TUNA STEAKS BLACKENED AND COOKED TO TEMPERATURE, TOPPED WITH HOUSEMADE RUM GLAZE, SERVED OVER YELLOW RICE AND FRESH VEGETABLES

SNOW CRAB LEGS

NO SUBSTITUTIONS

ALL-YOU-CAN-EAT SNOW CRAB PLATTER

WITH **UNLIMITED** DRAWN BUTTER, SHORE FRIES, HUSH PUPPIES AND COLESLAW

1 LB. SNOW CRAB LEGS 1½ LBS. SNOW CRAB LEGS 2 LBS. SNOW CRAB LEGS 2½ LBS. SNOW CRAB LEGS

> WITH DRAWN BUTTER, SHORE FRIES, HUSH PUPPIES AND COLESLAW

NO SHARING OR TAKE OUT WITH ALL-YOU-CAN EAT

FROM THE LAND

NO SUBSTITUTIONS

SUNSET KEY PORK TENDERLOIN

GRILLED PORK TENDERLOIN IN ISLAND SPICES, FRESH PINEAPPLE- MANGO PICO DE GALLO OVER YELLOW RICE AND BLACK BEANS, DRIZZLED WITH HANG 10 SAUCE

OUR FAMOUS STEAK TIPS

SERVED WITH BAKED POTATO AND FRESH VEGETABLES

NEW YORK STRIP

SERVED WITH BAKED POTATO AND FRESH VEGETABLES

STUFFED NEW YORK STRIP

12 OZ NEW YORK STRIP GRILLED TO TEMPERATURE, STUFFED WITH GARLIC-HERB BOURSIN CHEESE AND GRILLED JUMBO SHRIMP, TOPPED WITH BALSAMIC GLAZE, SERVED WITH CHEF'S FRESH VEGETABLES AND A BAKED POTATO

CHICKEN TENDER DINNER

HAND-BREADED CHICKEN TENDERS SERVED OVER SHORE FRIES AND OUR FAMOUS COLESLAW

SHUBEE CHICKEN

GRILLED TWIN CHICKEN BREASTS TOPPED WITH TWO PINEAPPLE RINGS AND SERVED OVER YELLOW RICE WITH FRESH VEGETABLES

BBQ CHICKEN AND RIBS

SERVED WITH BAKED POTATO AND COLESLAW

RIPPIN' RIBLET DINNER

1½ LBS. OF OUR FALL-OFF-THE-BONE RIBLETS BRUSHED WITH OUR FAMOUS HANG 10 SAUCE, SERVED WITH BAKED POTATO AND COLESLAW

SIDE ITEM CHOICES

FRIES SWEET POTATO FRIES FRIED SWEET PLANTAINS ONION RINGS COLESLAW BLACK BEANS AND RICE CHEF'S VEGETABLES ISLAND COCONUT RICE BAKED POTATO PLANTAIN HASH

ADD CAESAR OR HOUSE SALAD TO AN ENTREE FOR AN ADDITIONAL CHARGE

*THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE A CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY OR SEAFOOD INCREASES YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS - ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

THANK YOU FOR COMING TO RIPTIDES

REV. 01/2023



386-256-4799 869 S. ATLANTIC AVE. ORMOND BEACH, FLORIDA



LIVING THE COASTAL DREAM

ALL-YOU-CAN-EAT CRAB ALL DAY EVERY DAY

> 386-256-4799 869 S. ATLANTIC AVE. ORMOND BEACH, FLORIDA



RIPTIDE SHRIMP

POPCORN SHRIMP SERVED WITH OUR FAMOUS HANG 10 SAUCE

ROYAL RED PEEL AND EAT SHRIMP

SHRIMP SPICED IN THE SHELL, SERVED WITH FRESH LEMON AND COCKTAIL SAUCE

CARIBBEAN CHICKEN NACHOS

LAYERS OF TORTILLA CHIPS, PULLED JERK CHICKEN, OUR FAMOUS HANG 10 SAUCE, MIXED CHEESES, SOUR CREAM, TOPPED WITH FRESH PINEAPPLE-MANGO PICO DE GALLO

FRIED GREEN TOMATOES

A SOUTHERN TRADITION, LIGHTLY FRIED, SERVED WITH FETA CRUMBLES, HARDWOOD SMOKED BACON BITS AND OUR ISLAND RANCH

SHRIMP AND AVOCADO SPRING ROLLS

SHRIMP, AVOCADO, GREEN ONIONS AND CHEESE STUFFED IN A CRISPY WONTON, SERVED WITH RUM GLAZE

GATOR TAIL

WHEN AVAILABLE FRIED OR SAUTÉED CARIBBEAN-STYLE, SERVED WITH REMOULADE

RUMICANE SHRIMP

JUMBO SHRIMP STUFFED WITH THREE CHEESES, BACON AND FRESH JALAPEÑOS, WRAPPED IN BACON, TOPPED WITH RUMICANE SAUCE AND BROILED

SMOKED FISH DIP

SERVED WITH TORTILLA CHIPS

CALAMARI

LIGHTLY FRIED. SERVED WITH A SIDE OF MARINARA

AHI TUNA CRISP

TUNA TOSSED IN SESAME SEEDS SET ATOP A WONTON CRISP WITH ISLAND HONEY AIOLI AND WAKAME SALAD

POTATO WHEELS

FRIED SLICED POTATO ROUNDS, BAKED WITH MIXED CHEESES, TOPPED WITH BACON, GREEN ONION AND SOUR CREAM

COCONUT SHRIMP

COVERED IN COCONUT PANKO BREADCRUMBS, FRIED AND SERVED WITH COCONUT CAY SAUCE

JERK CHICKEN QUESADILLA

HAND-PULLED CARIBBEAN JERK CHICKEN, MIXED CHEESES, TOMATOES, FRESH PINEAPPLE-MANGO PICO DE GALLO

WINGS BY THE POUND

SAUCES: JERK, MILD, HOT, HURRICANE, RUMICANE, RUM GLAZE, OUR FAMOUS HANG 10 SAUCE

FRIED SWEET PLANTAINS

ISLAND FAVORITE WITH OUR GUAVA SAUCE

RIPTIDE HUSH PUPPIES

WITH ISLAND HONEY AIOLI



SOUPS & SALADS

NO SUBSTITUTIONS

SURF AND TURF BISQUE

OUR VERY OWN HOUSE SPECIALTY - CHUNKS OF STEAK AND SHRIMP IN A CREAMY SHERRY BISQUE CUP or BOWL

BLACK BEAN SOUP

BLACK BEANS COOKED IN OUR CARIBBEAN SEASONINGS, SERVED WITH DICED TOMATOES AND SOUR CREAM CUP or BOWL

STEAK TIP SALAD

GRILLED MARINATED TIPS SERVED OVER OUR MIXED GREENS WITH ROASTED CORN, HARD-BOILED EGG, RADISHES, RED PEPPERS, TOMATOES AND BLUE CHEESE CRUMBLES WITH ISLAND BERRY VINAIGRETTE

JERK CHICKEN SALAD

SLICED JERK CHICKEN BREAST, MIXED GREENS, CITRUS-AVOCADO SLAW, FRESH PINEAPPLE-MANGO PICO DE GALLO HONEY MUSTARD AND SLICED AVOCADO

AMPED AHI TUNA SALAD

BLACKENED TUNA, MIXED GREEN SALAD, TOPPED WITH WAKAME SALAD, FRESH PINEAPPLE, DICED CUCUMBERS, GRAPE TOMATOES WASABI PEAS WITH OUR SOY-GINGER VINAIGRETTE AND TOPPED WITH BLACK AND WHITE SESAME SEEDS

SOUTHERN BBQ CHICKEN SALAD

GOLDEN FRIED CHICKEN TENDERS ON TOP OF OUR HOUSE MIXED GREENS WITH ROASTED CORN, HARD-BOILED EGG, TOMATOES, BACON, CUCUMBERS AND SHREDDED CHEESE, RANCH DRESSING AND DRIZZLED WITH OUR FAMOUS HANG 10 SAUCE

RIPTIDE SHRIMP AVOCADO SALAD

HAND-BREADED FRIED SHRIMP TOSSED IN OUR FAMOUS HANG 10 SAUCE WITH MIXED GREENS, RED ONION, TOMATOES, AVOCADO, CUCUMBERS, CRAISINS AND GLAZED WALNUTS WITH RANCH DRESSING

CAESAR OR HOUSE SALAD

SMALL or LARGE

ADD:

GRILLED CHICKEN
STEAK TIPS
MAHI
SALMON

FRIED CHICKEN
SHRIMP
TUNA
1/2 LB. CRAB

HOMEMADE SALAD DRESSINGS:

RANCH, HONEY MUSTARD, BLUE CHEESE, ITALIAN, CAESAR, SOY-GINGER VINAIGRETTE, ISLAND BERRY VINAIGRETTE, CHILE LIME VINAIGRETTE, OIL & VINEGAR

RAW BAR

FRESH OYSTERS

STRAIGHT FROM OUR OYSTER BAR RAW HALF DOZEN or DOZEN

ROCKEFELLER OYSTERS

TOPPED WITH A CREAMY BLEND OF SPINACH, BACON AND PARMESAN CHEESE HALF DOZEN

BAKED OYSTERS

TOPPED WITH GARLIC BUTTER AND BAKED WITH PARMESAN CHEESE HALF DOZEN

BUFFALO OYSTERS

TOPPED WITH MILD OR HOT WING SAUCE AND BLUE CHEESE CRUMBLES THEN BAKED HALF DOZEN

CASINO OYSTERS

BLEND OF BACON, ONIONS, PEPPERS AND PARMESAN CHEESE BAKED OVER OYSTERS HALF DOZEN

OYSTER COMBO

ONE DOZEN OYSTERS: 3 BAKED, 3 BUFFALO, 3 ROCKEFELLER AND 3 CASINO



NO SUBSTITUTIONS

SERVED ON A GOURMET POTATO BUN WITH LETTUCE, TOMATO AND YOUR CHOICE OF SIDE

SHRIMP PO'BOY

GOLDEN FRIED SHRIMP SERVED ON FRENCH BREAD WITH LETTUCE AND TOMATO

BACON-SHRIMP AVOCADO WRAP

A LARGE FLOUR TORTILLA STUFFED WITH SHRIMP, SLICED AVOCADO HARDWOOD SMOKED BACON, DICED TOMATO AND A BLEND OF GREENS TOSSED IN OUR RANCH DRESSING AND OUR FAMOUS HANG 10 SAUCE

SUNSET KEY PORK SANDWICH

THINLY SLICED MOJO-MARINATED PORK TOPPED WITH CITRUS, JICAMA SLAW AND A COOL ISLAND HONEY AIOLI

RIPTIDES FISH OR SHRIMP TACOS

FLOUR TORTILLAS STUFFED WITH MAHI OR POPCORN SHRIMP, FRESH PINEAPPLE-MANGO PICO DE GALLO AND SWEET CHILI SLAW, THEN DRIZZLED WITH OUR FAMOUS HANG 10 SAUCE

PONCE INLET CHICKEN SANDWICH

GRILLED CHICKEN BREAST, SMOKED GOUDA CHEESE, THICK APPLEWOOD SMOKED BACON, LETTUCE AND GUAVA JAM ON A FRESH PRETZEL ROLL

GROUPER SANDWICH

FRESH GROUPER, FRIED, BLACKENED, GRILLED OR CARIBBEAN-STYLE

PHILLY STEAK

RIBEYE STEAK, GRILLED PEPPERS, ONIONS AND AMERICAN CHEESE ON AN AMOROSO ROLL

JERK BURGER

1/2 LB BURGER GRILLED WITH JERK SEASONING, TOPPED WITH CARIBBEAN-STYLE ONIONS, PEPPERS AND SMOTHERED WITH PROVOLONE CHEESE

BEACH BURGER

1/2 LB. GRILLED BURGER DUSTED WITH RIPTIDE SEASONING

FROM THE OCEAN

NO SUBSTITUTIONS

SERVED WITH COLESLAW AND YOUR CHOICE OF SIDE

YOUR CHOICE OF THE FOLLOWING PREPARED BLACKENED, FRIED, GRILLED, BROILED, OR CARIBBEAN-STYLE

JUMBO SHRIMP

SEAFOOD BEACH CAKES WITH LEMON BEURRE BLANC

MAHI

GROUPER PLATTERFRIES, HUSH PUPPIES, COLESLAW

POP-UP SHRIMP

BITE-SIZED POPCORN SHRIMP, LIGHTLY BREADED, SERVED FRIED ONLY

SURFER'S PARADISE

COCONUT CAY MAHI, COCONUT SHRIMP

BEACH BREAK

GROUPER AND SHRIMP, FRIES, HUSH PUPPIES, COLESLAW

BIG WAV

EVERYTHING IN THE OCEAN! (ALMOST) SHRIMP, GROUPER AND THREE SEAFOOD BEACH CAKES, COLESLAW, HUSH PUPPIES AND YOUR CHOICE OF SIDE