

Riptides Seafood Restaurant

Starters

CRAB BITES

Jumbo lump crabmeat, hand rolled and fried to a golden brown 8.99

GATOR BITES

Louisiana alligator tail meat, hand breaded and fried golden brown or sauteed in a Cajun butter sauce 8.99

CALAMARI

Hand cut and lightly breaded, fried to a golden brown 8.99

MOZZARELLA STICKS

Beer battered mozzarella fried and served with homemade marinara sauce 5.99

CAJUN CRAB DIP

Our signature freshly made crab dip, served with fried tortilla chips 8.99

BACON WRAPPED SCALLOPS*

Fresh sea scallops hand wrapped with Hickory Smoked bacon 8.99

OYSTER ROCKEFELLER*

Freshly shucked oysters, topped with spinach, bacon and mozzarella cheese 8.99

FROG LEGS

Fried to a golden brown and served with our signature remoulade sauce 8.99

BLACK MUSSELS

Sautéed in our white wine or marinara sauce 8.99

SHRIMP COCKTAIL

Eight jumbo shrimp, steamed and chilled, then served with our homemade cocktail sauce 7.99

FRIED VEGGIE BASKET

Fried cauliflower, mushroom, okra and zucchini, served with ranch dressing 5.99

COCONUT ENCRUSTED SHRIMP

Tempura battered and fried to perfection. Served with zesty orange marmalade 8.99

Steamers

OYSTERS ON THE HALF SHELL*

Served raw or steamed
1/2 Dozen 6.99
1 Dozen 9.99

EZ-PEEL & EAT SHRIMP

Served spiced or Cajun
1/2 Pound 9.99
1 Pound 16.99

MIDDLE NECK CLAMS*

Served Steamed Only
1 Dozen 9.99

SNOW CRAB LEGS

Straight from the Bering Sea
1/2 Pound 8.99
1 Pound 15.99

DUNGENESS CRAB CLUSTERS

1 Pound 18.99

ALASKAN KING CRAB LEGS

1 Pound 22.99

SMALL SAMPLER

6 Oysters*, 6 Clams*, a half pound of Shrimp and a half pound of Snow Crab Legs 21.99

LARGE SAMPLER

12 Oysters*, 12 Clams*, a pound of Shrimp and a pound of Snow Crab Legs 37.99

Homemade Soups

SHE CRAB SOUP 5.99

LOBSTER BISQUE 6.99

NEW ENGLAND CLAM CHOWDER 5.99

SOUP DU JOUR 5.99

Crisp Salads

Salads include mixed greens, cucumbers, tomatoes, mozzarella cheese and croutons

SHRIMP SALAD

Large house salad topped with grilled shrimp and served with your choice of dressing on the side 12.99

GRILLED TUNA SALAD*

Pan-seared tuna, cooked to your preference, over a large house salad with your choice of dressing on the side 12.99

GRILLED CHICKEN SALAD

Grilled chicken, served over a large house salad with your choice of dressing on the side 12.99

STEAKHOUSE SALAD*

Grilled ribeye steak, cooked to your preference, then sliced and served over a large house salad with your choice of dressing on the side 12.99

WEDGE SALAD

Iceberg lettuce wedge topped with crumbled blue cheese dressing, diced tomatoes, crispy bacon and a balsamic glaze 4.99

FRIED OYSTER SALAD

Freshly shucked Gulf oysters, fried and served over a large house salad 12.99

Deli Style Sandwiches

All sandwiches are served with hand cut fries and homemade coleslaw

TUNA SALAD

Homemade tuna salad served with lettuce, tomatoes and pickles 6.99

CHICKEN SALAD

Freshly made all white meat chicken salad served with lettuce and tomato 6.99

CHICKEN SANDWICH

Grilled chicken breast sandwich, with lettuce, tomato and mayo. Served fried or grilled 7.99

CRABCAKE SANDWICH

Jumbo crabcake seared to perfection topped with lettuce, tomato and remoulade sauce 10.99

FRIED FISH SANDWICH

Topped with lettuce, tomato and tartar sauce. Your choice of Catfish, Cod or Lake Trout 8.99

GROUPEL SANDWICH

Fresh grouper served fried or blackened with lettuce, tomato and tartar sauce on the side 10.99

“PO” BOY

Fried oysters or shrimp with lettuce, tomato, bacon, cheddar cheese and tartar sauce 8.99

MARINATED TUNA SANDWICH*

Cooked to your preferred temperature, served with lettuce, tomato and tartar sauce 9.99

REUBEN

Thinly sliced corned beef topped with Swiss cheese, sauerkraut and homemade 1000 Island dressing 8.99

* Contains (or may contain) raw or undercooked ingredients

Fried Combos

All platters include choice of two sides.
(Limit two of the same item per combo)

BUILD YOUR OWN FRIED COMBO PLATTERS

Choice of 2 16.99

Choice of 3 19.99

Choice of 6 29.99 "Colossal Combo"

Split Plate Charge 5.00

FISH (LAKE TROUT), SHRIMP, OYSTERS,
SCALLOPS, CLAM STRIPS, CRABCAKES

Specialty Fish

Prepared to order with your choice of:

Blackened, Mango Salsa, Brown Sugar and Pecan
Brandy Sauce, Dijon Mustard Cream Sauce,
Teriyaki Sauce, Cracked Peppercorn Encrusted,
Honey Butter, Italian Breaded, Mediterranean,
Lemon Butter

All Speciality fish are served with a choice of two sides

FLOUNDER DINNER
17.99

TILAPIA
15.99

MAHI-MAHI
17.99

BLACK GROUPER
18.99

ATLANTIC SALMON*
16.99

AHI TUNA*
17.99

Top any fish with our signature crab stuffing for 4.99

Traditional Fried and Broiled Dinners

CATFISH DINNER

Farm raised catfish, served fried, broiled, blackened
or Cajun 15.99

LAKE TROUT DINNER

Generous portion of lake trout served fried, broiled,
blackened or Cajun 15.99

DRY SEA SCALLOPS*

Fresh, never frozen, served fried, broiled, blackened
or Cajun 21.99

SHRIMP DINNER

Generous portion of large tail-on shrimp, served fried
or broiled 18.99

FRESHLY SHUCKED GULF OYSTERS*

Hand breaded and served fried only 18.99

FISH & CHIPS

Served fried with the traditional french fries
and coleslaw 15.99

Pastas

Served with your choice of Caesar or House salad
and dinner bread

FETTUCCHINI ALFREDO

Served with chicken, shrimp or crab 16.99

LINGUINI WITH CLAM SAUCE

Served with a homemade marinara sauce or
white wine sauce 14.99

SHRIMP SCAMPI

Large shrimp sautéed in a lemon wine sauce,
served over linguini 15.99

LOBSTER RAVIOLI

Large pieces of Maine lobster blended with
ricotta and mozzarella cheese, topped with a
red cream sauce 15.99

LINGUINI PESCATORE

Shrimp, mussels, scallops and clams tossed in a
homemade marinara sauce or white wine sauce 19.99

House Specialties

RIPTIDES SPECIAL

Scallops*, jumbo lump crab meat and shrimp, sautéed
in a white wine and lemon butter sauce 21.99

CRAB AU GRATIN

Jumbo lump crab meat in a parmesan cream sauce, topped
with cheddar cheese 19.99

CRABCAKE DINNER

Two handmade crabcakes with lump crab meat,
seared to perfection 19.99

SURF & TURF*

Hand cut, ribeye steak, cooked to order, with a choice of
broiled cold water lobster tail, crabcake, shrimp or
1/2 lb. crab legs 28.99

HAND-CUT STEAK DINNER*

Hand-cut 10 oz. ribeye steak perfectly seasoned
and cooked to order 16.99

SMOTHERED CHICKEN

Chicken breast topped with hickory smoked bacon
and melted mozzarella and cheddar cheeses 16.99

GUMBO

Your choice of chicken, shrimp or scallops
served over rice 14.99

Sides

BAKED APPLES 1.79

GREEN BEANS 1.79

SIDE SALAD 3.99

BAKED POTATO 2.29

HUSH PUPPIES 1.79

COLESLAW 1.79

HONEY BABY CARROTS 1.79

SWEET POTATO CASSEROLE 1.79

HAND-CUT FRENCH FRIES 1.99

BAKED SWEET POTATO

WITH BUTTER AND BROWN SUGAR 2.29

VEGETABLE MEDLEY 2.99

Hand Crafted Burgers

All burgers are served with hand-cut fries and homemade
coleslaw

BIG KAHUNA*

Topped with grilled pineapple, cheddar cheese,
hickory smoked bacon, lettuce and tomato with
BBQ sauce on the side 9.99

BACKYARD BURGER*

Traditional cheeseburger, served with lettuce,
tomato and mayo 7.99

OSCAR DE LA BURGER*

Topped with jumbo lump crab meat, fried egg,
cheddar cheese, lettuce and tomato 11.99

Fried Dinner Baskets

All dinner baskets are served with hand-cut fries
and coleslaw

Choice of One Basket 9.99

OYSTER BASKET • FISH BASKET • SHRIMP BASKET

CHICKEN TENDER BASKET • CLAM STRIP BASKET

* Contains (or may contain) raw or undercooked ingredients

18% gratuity will be added to parties of eight or more