

appetizers



CHEESE CURDS | 12

Battered mozzarella cheese curds, fried golden brown. Served with your choice of zesty or marinara sauce.

FRIED SHROOMS | 12

Light and crispy, beer-batter fried mushrooms served with our signature zesty sauce.

SPINACH ARTICHOKE DIP | 15

A creamy blend of large artichoke hearts and spinach. Served with fried or grilled pita bread.

SHRIMP COCKTAIL | 15

Six jumbo cajun shrimp served with homemade cocktail sauce and fresh lemon.

ULTIMATE NACHOS | 16

Tortilla chips topped and smothered with queso, pico de gallo, bacon bits, jalapeno ranch, and sour cream. Choice of grilled chicken, beef, or pulled pork.

Substitute steak or shrimp for \$2.

WINGS | 6 FOR 10 OR DOZEN | 18

Tossed in dipping sauce of your choice, served with celery and carrots. Choose one: classic buffalo, sweet thai chili, whiskey soy bbq, lemon pepper.

soup & salad

SOUP DU JOUR | CUP - 12 BOWL - 12

CEASAR SALAD | 12

Romaine lettuce, homemade croutons, and shaved parmesan cheese tossed in a tuscan ceasar dressing.

Add grilled chicken for \$4. Add mahi mahi or shrimp for \$6.

CAPRESE SALAD | 14

Shredded romaine, diced roma tomatoes, and chopped mozzarella topped with pesto and balsamic glaze. Served with grilled pita bread.

Add grilled chicken for \$4. Add mahi mahi or shrimp for \$6.

BUFFALO CHICKEN SALAD | 19

Seasoned chicken (grilled or fried) tossed in buffalo sauce on a bed of shredded romaine, finely cut carrots, celery, diced red onions, and cheddar jack cheese.

sandwiches

Sandwiches come with one side. Make any sandwich a wrap, free of charge!

BUILD YOUR OWN BURGER | 17

Lettuce, tomato, red onion, pickles and choice of cheese. Additional toppings \$1 each: avocado, sautéed mushrooms, sautéed onions, bell peppers, bacon, or jalepeños.

BBQ PULLED PORK | 17

Slow roasted pulled pork smothered in a signature BBQ sauce and topped with coleslaw on a brioche bun.

CUBANO | 17

Black forest ham, pulled pork, dijon mustard, pickles, havarti & swiss cheese on a garlic butter cuban loaf.

KILLER CLUB | 15

A 3-layer sandwich featuring black forest ham, turkey, applewood smoked bacon, swiss cheese, american cheese, lettuce & tomato on texas toast.

THE REUBEN | 15

Corned beef, swiss cheese, sauerkraut, and thousand island dressing on grilled pressed rye bread.

Substitute mahi-mahi for \$4.

GARDEN BURGER | 17

A grain and quinoa veggie patty topped with lettuce, tomato, red onion, avocado, and garlic aioli on a brioche bun.

RIPTIDES CALI BURGER | 18

A custom blend of smoked ground beef topped with bacon, avocado, feta cheese, lettuce, tomato, and homemade bacon jam.

Substitute grilled chicken for no additional charge.

POOLSIDE CHICKEN | 17

Seasoned chargrilled chicken breast with cheddar cheese and applewood smoked bacon topped with lettuce, tomato, and red onion.

INFERNO CHICKEN | 17

Seasoned pounded chicken breast battered and fried golden brown, topped with lettuce, tomato, and red onion on a brioche bun with spicy garlic aioli.

THE SEASIDE | 22

Grilled, blackened, or fried mahi mahi topped with pickled red onions, arugula, and garlic aioli on a ciabatta roll.

mains



BUFFALO CHICKEN QUESADILLA | 16

Seasoned grilled chicken tossed in buffalo sauce, melted cheddar jack cheese, onions, and peppers on a grilled flour tortilla. Served with sour cream and homemade salsa.

CHICKEN TENDERS | 16

Hand battered chicken tenders, fried and served with your choice of side and dipping sauce.

BEACH TACOS | 17

3 grilled flour tortillas with a protein of your choice (grilled chicken, beef, or pulled pork) topped with shredded lettuce, pico de gallo, cheddar jack cheese, and finished with a jalapeño ranch, plus zesty sauce.

Substitute: steak or shrimp for \$2.

BLACKENED CHICKEN PRIMAVERA PASTA | 22

Cajun grilled chicken breast, grilled vegetables, fusili noodles, and homemade alfredo. Served with garlic bread.

Substitute: jumbo grilled shrimp for \$6.

MANCHESTER FISH & CHIPS | 20

Homemade beer battered codfish cutlets and seasoned fries. Served with malt vinegar, lemon, and roasted bell pepper tartar sauce.

MAHI MAHI FILET | 28

Lightly dusted, pan seared, blackened filet with fresh mango salsa, a delicate lemon caper sauce, grilled asparagus, and citrus rice pilaf.

SEAFOOD BASKET | 29

Grilled or fried jumbo gulf shrimp, mahi bites, crab hushpuppies, coleslaw, and seasoned fries.

BONE-IN RIBEYE | 38

16 oz. choice legacy thick cut, well marbled beef. Accompanied with garlic mashed potatoes, vegetable medley, and a side salad.

SURF N' TURF | 36

8 oz. choice sirloin steak paired with grilled gulf jumbo shrimp. Accompanied with garlic mashed potatoes and vegetable medley.

on the crust

PEPPERONI FLATBREAD | 14

Roasted tomato sauce with pepperoni, parmesan, garlic and basil.

MARGHERITA FLATBREAD | 14

Ovaline mozzarella, roasted garlic pesto, roma tomatoes and fresh basil. Finished with a balsamic glaze.

MUFFULETTA FLATBREAD | 16

Boar's Head provolone, Bianco D'Oro salami, prosciutto di parma, pepperoni, and black olives on a giardiniera spread finished with a balsamic vinegar.

sides

A LA CARTE | 5

SWEET POTATO TOTS | VEGETABLE MEDLEY
TATER TOTS | MAC & CHEESE | GREEN BEANS
SEASONED FRIES | MASHED POTATOES

desserts

VERY BERRY BREAD PUDDING | 8

Mixed berry blend, white chocolate chips, warm sweet bread, and bourbon glaze sauce, finished with whipped cream and powdered sugar. Ask for the flavor of the day!

TRIPLE CHOCOLATE OVERLOAD CAKE | 8
HOMEMADE BANANA PUDDING | 8
NY STYLE CHEESECAKE | 8

GOOD VIBES
HAPPEN AT
Riptides.

Consumer Advisory

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions --section 3-603.11, FDA Food Code

For parties of 8 or more, 20% gratuity will be automatically added to the bill. For to-go orders, a \$2 service fee and 10% gratuity will be automatically added to the bill.
For room-service, a \$6 service fee and 20% gratuity will be automatically added to the bill.



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