



SEASIDE SANDWICHES

SERVED ON A SWEET HAWAIIAN ROLL OR SUBSTITUTE A GLUTEN FREE BUN

served with your choice of french fries, tater tots, coleslaw or onion rings (\$1 additional)

🍷 substitute a side salad for \$1 or a bleu cheese wedge for \$2

DOWN THE LINE | \$16

hand breaded and deep fried grouper topped with cheddar cheese, lettuce, tomato, red onion and our signature zippy sauce

CRAB CAKE SLIDERS | \$16

two breaded and deep fried crab cakes served on corn dusted slider rolls, topped with lettuce, tomato and zippy sauce

KIM JOY'S PO'BOY | \$14

hand breaded and deep fried gulf shrimp with lettuce, tomato and our signature zippy sauce, served on a hoagie roll

MACQUEEN SUPREME | \$15

a grilled chicken breast layered with thinly sliced ham, bacon, swiss cheese, lettuce, tomato, red onion and garlic aioli

LOCO POLLO | \$13

grilled chicken breast, chopped romaine lettuce, fresh parmesan cheese and classic caesar dressing, wrapped in a soft flour tortilla

BEACH CLUB WRAP | \$12

sliced turkey, ham, bacon, swiss cheese, cheddar cheese, lettuce, tomato and garlic aioli, wrapped in a soft flour tortilla

HANGOUT MELT | \$12

thinly sliced turkey, bacon, avocado, swiss cheese, tomato and aioli, served on grilled texas toast

RED BEARD'S DIP (ARRRGH... FRENCH DIP) | \$14

thinly sliced prime rib topped with melted provolone cheese, served on a hoagie roll with a side of au jus

DEANGELO PHILLY

GRILLED CHICKEN | \$15 • SLICED PRIME RIB | \$16

sautéed peppers and onions with provolone cheese, served on a hoagie roll

🍷 add sautéed mushrooms | \$1

SEADOG SLIDERS | \$12

two hand battered and fried chicken tenders tossed in buffalo sauce and topped with pepper jack cheese, served on two slider rolls

CAROL'S REUBEN | \$14

corned beef, marinated sauerkraut and roasted red peppers, swiss cheese and thousand island, served on grilled marbled rye

LAZY PIRATE DOG | \$6

grilled all-beef hot dog on a bun

🍷 add nacho cheese | \$2

🍷 add chili | \$2

RIPTIDES TACOS | \$16

two soft flour tortillas filled with monterey jack and cheddar cheese, jicama slaw, pico de gallo, sour cream and your choice of one of the following: grilled chicken, grilled shrimp or seasoned beef

BUCCANEER BURGERS

SERVED ON A SWEET HAWAIIAN ROLL OR SUBSTITUTE A GLUTEN FREE BUN

with your choice of french fries, tater tots, coleslaw or onion rings (\$1 additional)

🍷 substitute a side salad for \$1 or a bleu cheese wedge for \$2

CLOSEOUT | \$12

black angus beef patty topped with lettuce, tomato, pickles and red onion

🍷 add cheese | \$2 (nacho, american, cheddar, swiss, provolone or pepper jack)

🍷 add chili | \$2

BIG BACON THIERRY | \$14

black angus beef patty smothered in bbq sauce, topped with cheddar cheese and bacon

MERMAID'S MUSHROOM & SWISS | \$14

traditional burger patty topped with sautéed portobello mushrooms and swiss cheese

PORT-OBELLO MUSHROOM | \$12

grilled, marinated portobello mushroom topped with fresh spinach, roasted red peppers, tomato, red onion and garlic aioli

CAJUN BURGER | \$15

blackened angus burger topped with our kickin bourbon bbq sauce, onion rings, pepper jack cheese, fresh jalapeños and bacon

SAILOR SALADS

SKYE'S THREE REEF | \$16

spring mix topped with grilled shrimp, feta cheese, strawberries and candied walnuts with balsamic vinaigrette

JULIAN'S CAESAR | \$12

chopped romaine tossed with fresh parmesan cheese and caesar dressing with croutons

🍷 add grilled chicken | \$4

🍷 add grilled shrimp | \$6

CHEF JONATHAN | \$15

spring mix, thinly sliced ham, turkey, monterey jack and cheddar cheese, carrots, tomatoes, cucumbers, hard boiled egg and croutons, served with your choice of dressing

SEA-SONAL FRUIT PLATE | \$10

a generous plate (approximately one pound) of seasonal fresh fruit

DEEP BLEU CHEESE WEDGE | \$8

a wedge of iceberg lettuce topped with bleu cheese dressing, bleu cheese crumbles, diced tomatoes, chopped bacon and drizzled with balsamic glaze

CRABBY PATTY SALAD | \$16

spring mix topped with two crab cakes, tomatoes and cucumbers, drizzled in our famous zippy sauce with a little extra on the side

SIDE SALAD | \$5

spring mix, cucumbers and tomatoes topped with shredded carrots, monterey jack and cheddar cheese and croutons, served with your choice of dressing

BOUNTY-FULL BASKETS

SERVED WITH FRENCH FRIES AND COLESLAW

FLYNN'S FLYING CHICKEN TENDERS | \$14

five breaded chicken tenders fried golden brown and served with your choice of honey mustard, buffalo or bbq

COMBO | \$19

two chicken tenders, two pieces of grouper and and four hand breaded, deep fried shrimp, served with sauces (no substitutions please)

GROUPE | \$17

hand breaded and deep fried golden brown grouper served with tartar sauce

SHRIMP | \$16

eight hand breaded tail on shrimp deep fried and served with cocktail sauce

KATE'S FRESH CATCH MARKET PRICE

ask server for the catch of the day

GET CAUGHT AT
RIPTIDES.



consumer information

there is a risk associated with consuming raw oysters. if you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, & should eat oysters fully cooked. if you are unsure of your risk, consult a physician. --section 61c-4.010(8), florida administrative code

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



SPECIALTY COCKTAILS

BUCKET OF LOVE | \$15

mango, passionfruit, pineapple and banana malibu rums combined with pineapple, orange and cranberry juices, served in a 32 oz. souvenir bucket

STRESS RELIEVER | \$15

absolut mandrin, peach schnapps, orange juice and cranberry juice, served in a 32 oz. souvenir bucket

'RITA BUCKET | \$15

oversized margarita made with olmeca altos tequila, taste of florida margarita mix and orange juice, served in a 32 oz. souvenir bucket

MANGO MADNESS | \$9

a tropical beverage using rum, mango puree and pineapple juice

BEACHARITA | \$10

a twist on the classic margarita utilizing blue curaçao and pineapple juice

HONEYDEW MOJITO | \$10

refreshing cocktail with house-made honeydew simple syrup, fresh mint leaves, rum and club soda

MERMAID LEMONADE | \$9

unique beachside cocktail with coconut rum, blue curaçao and lemonade

BLUEBERRY LEMONADE | \$9

perfect for long summer days, made with tito's vodka, house-made blueberry simple syrup and lemonade

CUCUMBER COOLER | \$8

refreshing beverage using cucumber vodka, fresh lime juice and club soda

FROZEN COLADAS | \$10

choose from piña, banana, mango or strawberry

BUSHWACKER | \$9

🍹 add a floater of 151 | \$1

rum, amaretto, coffee liqueur, crème de cacao and vanilla ice cream — a famous frozen pensacola beach classic

PINEAPPLE-JALAPEÑO MARGARITA | \$10

dulce vida pineapple-jalapeño tequila, taste of florida margarita mix and pineapple juice, served on the rocks

MOCKTAILS | \$6

choose from frozen strawberry daiquiri, frozen piña colada or riptides beach punch

FORT PICKENS PICKS

SHARKBAIT COCKTAIL | \$13

six fresh gulf cajun shrimp served with fresh lemon and cocktail sauce

WIPEOUT NACHOS | \$11

crisp tortilla chips topped with creamy nacho cheese, diced tomatoes and sour cream

🍹 add grilled shrimp | \$6

🍹 add seasoned beef, chicken or chili | \$4

🍹 add jalapeños | \$1

SPINACH & ARRR-TICHOKE DIP | \$14

homemade spinach and artichoke dip served in a bread bowl, topped with fresh parmesan cheese and served with crisp tortilla chips

CAPTAIN'S QUESADILLA | \$16

a large flour tortilla filled with monterey jack and cheddar cheese, pico de gallo and your choice of grilled chicken, grilled shrimp or seasoned beef, served with shredded lettuce and sour cream

🍹 add jalapeños | \$1

WINE + BEERS

REDS

house cabernet sauvignon | \$7

j. lohr cabernet sauvignon | \$10/\$30

house merlot | \$7

j. lohr merlot | \$10/\$30

storypoint pinot noir | \$10/\$30

WHITES

house chardonnay | \$7

j. lohr chardonnay | \$10/\$30

house pinot grigio | \$7

j. vineyards pinot gris | \$10/\$30

house white zinfandel | \$7

whitehaven sauvignon blanc | \$10/\$30

canyon road moscato | \$10/\$30

pacific rim riesling | \$10/\$30

BUBBLES

house champagne | \$7/\$21

la marca prosecco | \$8/\$25

truly hard seltzer | \$6

white claw hard seltzer | \$6

DRAFT

bud light | \$4.5

micelob ultra | \$4.5

yuengling | \$4.5

ASK YOUR SERVER

ABOUT OUR ROTATED CRAFT OPTIONS!

ALUMINUM BOTTLES | \$5

bud light

budweiser

micelob ultra

coors light

miller lite

CANS

angry orchard | \$5

corona | \$5

corona light | \$5

dos equis | \$5

heineken | \$5

oyster city ipa | \$6.50

blue moon | \$5

landshark | \$5

stella artois | \$5



DANGEROUSLY DELIGHTFUL DESSERTS

key lime pie | \$10

vanilla cheesecake | \$10

chocolate lava cake with ice cream (gluten free) | \$12

chef's choice (market price)

BLUE ANGEL WINGS

6 WINGS | \$10 • 12 WINGS | \$16

seasoned wings fried and tossed in your choice of mild, hot, bbq, garlic parmesan, kickin' bourbon or mango habanero (choose one), served with celery sticks and your choice of ranch or bleu cheese dressing

BEACH BARRELS | \$12

golden fried tater tots topped with chili, nacho cheese sauce, sour cream, jalapeños and diced tomatoes

KNOT TOO SALTY | \$5

a warm, soft pretzel salted and served with a side of cheese sauce

WALK THE PLANKS | \$10

six planks of mozzarella cheese coated in italian bread crumbs, deep fried golden brown and sprinkled with fresh parmesan, served with marinara sauce

PIRATE'S SOUP OF THE DAY (BOWL) | \$7

ask server for details

