

## Pastas

Served with your choice of a  
signature salad and dinner bread

### Linguini Pescatore

Shrimp, mussels, scallops and baby clams tossed in a homemade sauce of your  
choice / 24.99

Marinara Sauce • White Wine Sauce

### Fettuccini Alfredo

Vegetable /16.99 • Chicken /18.99 • Shrimp /21.99 • Crab /24.99

### Lobster Ravioli

Ravioli stuffed with Maine lobster blended with ricotta and mozzarella cheese,  
topped with a red cream sauce / 23.49

### Shrimp Scampi

Large shrimp sautéed in a tangy lemon wine sauce, served  
over linguini / 21.99

### Lobster & Shrimp Mac 'n Cheese

Creamy blend of mozzarella, Wisconsin sharp cheddar and Parmesan cheese,  
chunks of lobster and shrimp, topped with toasted bread crumbs / 28.99

### Linguini with Clams

Your choice of a white wine butter sauce or house-made marinara / 19.99

## Riptides Favorites

All dinners served with a choice of two sides

ADD A SIGNATURE SALAD FOR 3.99

### Tacos (also available ☺)

Three flour tortillas with your choice of blackened shrimp, mahi-mahi or chicken,  
with Wisconsin sharp cheddar cheese, fresh pico de gallo, shredded lettuce, crema  
fresca, salsa verde / 17.99

### Maine Lobster Tail Dinner ☺

Two 7 oz. coldwater lobster tails, steamed to perfection / 38.99

### Riptides Special ☺

Scallops, lump crab meat and shrimp, sautéed in a white wine  
butter sauce / 29.99

### Crab Cake Dinner

Seasoned handmade lump crab cakes, seared to perfection / 29.49

### Smothered Chicken ☺

Chicken breast topped with Hickory smoked bacon, melted  
mozzarella and Wisconsin sharp cheddar cheese / 18.49

## A La Carte

Sautéed Spinach ☺ 1.99

Sweet Potato Fries ☺ 2.49

Sweet Potato Casserole ☺ 1.99

Buttered Corn ☺ 1.99

Black Beans ☺ 1.99

Steamed Broccoli ☺ 2.99

Baked Potato ☺ 2.99

Baked Sweet Potato ☺ 2.99

Coconut Jasmine Rice ☺ 1.99

Hand Cut French Fries ☺ 2.49

Homemade Cole Slaw ☺ 1.99

Thick Cut Onion Rings 2.99

## Signature Steaks ☺

All dinners served with a choice of two sides

ADD A SIGNATURE SALAD FOR / 3.99

### Hand-Cut Steak\*

Aged Black Angus beef, hand-cut and seasoned with your choice  
of one of our signature spices below

Blackened • Herb Crusted • Brown Sugar Espresso Rub

8 oz Center Cut Filet  
29.99

12 oz Ribeye  
22.99

12 oz New York Strip  
19.99

Have your steak topped with ...

Caramelized Onions 1.49

Bleu Cheese Crumbles 2.49

Create your own Surf & Turf by adding one of the  
following to your hand-cut steak listed above ...

Homemade Crab Cake 12.99

Shrimp (sautéed or fried) 9.49

1/2 lb. Crab Legs 12.99

Scallops (pan seared or fried) 12.99

7 oz. Main Lobster Tail 16.49

## Traditional Fried and Sautéed Dinners

All dinners served with a choice of two sides

ADD A SIGNATURE SALAD FOR 3.99

### Shrimp Dinner

Generous portion of large tail-on shrimp.

Served Fried or Sautéed / 22.49

### Freshly Shucked Local Oysters\*

Hand breaded, served fried only / 23.49

### Dry Sea Scallops

Fresh from Wanchese, NC. / 29.99

Served Fried, Pan Seared, Blackened or Cajun Spiced

### Fish & Chips

Fresh fried cod served with our hand cut french fries  
and your choice of one other side / 17.99

### Riptides Fish Fry

Generous portion of wild caught whiting.

Served Fried, Seared, Blackened or Cajun Spiced / 18.49

### Catfish Dinner

Farm raised Louisiana catfish.

Served Fried, Seared, Blackened or Cajun Spiced / 18.99

### Fried Combo Platter

Choice of THREE (limit one of the same item per combo) / 24.99

Fish • Shrimp • Oysters • Clam Strips • Crab Cake

Includes choice of two sides. Add a signature salad for 3.99



DINNER TO GO

11212 Ironbridge Road  
Chester, Virginia  
www.riptidesseafood.com  
804.748.8899

☺ Gluten Free

\* Contains (or may contain) raw or undercooked ingredients

Starters

Prince Edward Island Blue Mussels GF  
Sautéed in one of our signature sauces / 14.99  
Marinara • Scampi • Chef's Special • Bacon Asiago Pablano Cream Sauce

Calamari Fritti  
Hand cut, lightly breaded, fried to a golden brown, served with  
homemade marinara / 10.99

Oyster Rockefeller\* GF  
Freshly shucked oysters topped with creamed spinach, applewood smoked  
bacon and a blend of Italian cheeses, broiled on the half shell / 10.99

Crab Stuffed Mushrooms  
Broiled silver dollar mushrooms stuffed with our signature crab  
imperial, drizzled with a balsamic glaze / 12.49

Chesapeake Crab Dip  
A warm blend of lump crab meat, cream cheese, savory herbs  
and spices, topped with melted mozzarella cheese, served  
with crispy pita points dusted with Old Bay / 13.49

Sesame Seared Ahi Tuna\* GF  
Seared yellowfin tuna, served with pickled ginger, wakame  
salad, wasabi aioli, ginger soy glaze / 13.99

Firecracker Shrimp Bites  
Lightly breaded, tossed in a sweet and spicy thai sauce.  
A house favorite / 11.99

Bacon Wrapped Scallops GF  
Hand wrapped with Hickory smoked bacon / 14.49

Crab Bites  
Lump crab meat, hand rolled, cooked to perfection,  
served with remoulade sauce / 13.99

Gator Bites  
Louisiana alligator meat, hand breaded, fried golden brown, served  
with remoulade sauce / 13.99

Coconut Encrusted Shrimp  
Tempura battered, hand rolled in coconut, fried to perfection, served  
with a zesty orange marmalade / 12.49

Hush Puppies  
Basket of savory cornmeal based hush puppies that are deep fried  
to a golden brown, served with butter / 5.99

Riptides Wings GF  
Pub style wings tossed in your choice of sauce  
Cajun Dry Rub • Buffalo • Mango Habanero • Garlic Parmesan  
Served with ranch or bleu cheese / 9.99

Southwestern Eggrolls  
Shredded chicken, black beans, corn, melted cheese, wrapped in a  
crispy tortilla, mildly spiced, served with a zesty ranch dip / 9.99

Taco Bowl  
Taco bowl layered with coconut jasmine rice, black beans, chopped  
lettuce, tomatoes, shredded cheddar cheese, yellow corn, pico de  
gallo, crema fresca, salsa verde, topped with your choice of  
blackened shrimp, mahi-mahi or chicken / 12.99

Homemade Soups

She Crab Soup GF 6.99  
New England Clam Chowder GF 6.99  
Soup du Jour 6.99

Signature Salads

Add to any FULL size salad

Grilled Chicken 6.99	Grilled Shrimp 8.99
Seared Sesame Ahi Tuna* 11.99	Atlantic Salmon 10.99
New York Strip Steak* 11.99	

Riptides Signature House Salad GF  
Mixed greens tossed in a creamy Parmesan Peppercorn dressing  
topped with chopped red onions, Kalamata olives, diced  
tomatoes and a three cheese blend Half 4.99 Full 7.99

Classic Caesar Salad  
Chopped romaine, shaved Parmesan, tossed in a house-made  
Caesar dressing with croutons Half 4.99 Full 7.99

Riptides Chopped Salad GF  
Chopped greens, tomatoes, cucumbers, candied  
walnuts, crumbled bleu cheese, tossed in a champagne  
vinaigrette Half 5.99 Full 8.99

Strawberry Spinach Salad GF  
Fresh clipped baby spinach, sliced strawberries, candied walnuts,  
carrots, bleu cheese, tossed in a creamy vidalia onion dressing  
Half 5.99 Full 8.99

Bleu Wedge Salad GF  
Wedge of iceberg lettuce, bleu cheese crumbles, cherry  
tomatoes, chopped applewood smoked bacon, topped  
with bleu cheese dressing and a balsamic drizzle / 6.99

Garden Salad  
Chopped iceburg lettuce, tomatoes, cucumbers, mozzarella cheese,  
house-made croutons, your choice of dressing  
Half 4.99 Full 7.99

Steamers GF

Oysters on the Half Shell\*  
Served raw or steamed

East Coast	Specialty Oysters
1/2 dozen 11.99	1/2 dozen market price
1 dozen 22.99	1 dozen market price

(Ask your server about the weekly specialty oysters available)

EZ-Peel & Eat Shrimp  
Served Plain, Old Bay Spiced or Cajun Spiced

1/2 pound 11.99	1 pound 22.99
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Snow Crab Legs  
Straight from the Bering Sea

1/2 pound 12.99	1 pound 24.99
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Eastern Shore Middle Neck Clams 12.99  
1 dozen (steamed only)

Flatbreads

Riptides  
Lump crab meat, shrimp, homemade marinara sauce, mozzarella  
cheese, caramelized red onions / 16.99

Caprese  
Extra virgin olive oil, fresh garlic, Roma tomatoes, fresh mozzarella,  
chopped basil leaves with a balsamic drizzle / 11.99

Smokehouse Chicken  
Grilled chicken with a blend of Wisconsin sharp cheddar and  
mozzarella, pineapple, caramelized red onions, Hickory smoked  
bacon, tangy barbecue sauce / 13.99

Flame Broiled Burgers

Hand crafted Angus ground beef, flame broiled to your preference

You may substitute the Angus ground beef for  
the plant based **BEYOND BURGER** for an add'l / 2.00

~ ALL BURGERS ARE SERVED WITH HAND CUT FRENCH FRIES OR  
SWEET POTATO FRIES AND COLE SLAW ~

Gluten free buns available GF

~ ADD THICK CUT ONION RINGS FOR AN ADD'L / 1.50 ~

Mushroom Swiss Burger\*  
Topped with sautéed onions and mushrooms, melted Swiss cheese  
and a Dijon aioli / 12.49

Big Kahuna\*  
Topped with grilled pineapple, Wisconsin sharp cheddar cheese,  
Hickory smoked bacon, lettuce and tomato with barbecue sauce  
on the side / 12.49

Black & Bleu Burger\*  
A blackened seasoned burger, melted bleu cheese crumbles,  
Hickory smoked bacon, caramelized onions and a Cajun aioli / 12.49

Backyard Bacon Burger (Triple B)\*  
Traditional cheeseburger topped with Wisconsin sharp cheddar cheese,  
served with Hickory smoked bacon, lettuce and tomato / 11.99

Big Texan Burger\*  
Topped with bacon, jalapeños, cheddar cheese, onion rings and a smoky  
bbq sauce / 12.49

Oscar De La Burger\*  
Topped with lump crab meat, fried egg, Wisconsin sharp  
cheddar cheese, lettuce, tomato and an Old Bay aioli / 16.99

Specialty Fish GF

Prepared to order with your choice of seasoning or sauce:

Blackened • Mango Salsa • Brown Sugar and  
Pecan Brandy Sauce • Italian Breaded  
Sweet Thai Chili Glaze • Lemon Dill Butter

Top any fish with our signature Crab Imperial for 9.99

All specialty fish are served with a choice of two sides

ADD A SIGNATURE SALAD FOR 3.99

Flounder 20.49	Atlantic Salmon 20.49
Mahi-Mahi 21.49	Yellowfin Tuna* 21.99

GF Gluten Free  
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