

Monday-Friday 11am-2am
Sat-Sun 10am-2am
Kitchen Closes @ 10pm
 1718 Thames St. Baltimore, MD 21231
 (443) 438-5943 | riptidemaryland.com



ENTREES

SHRIMP & LINGUINI	24
Jumbo Gulf shrimp, beefsteak tomatoes, red onion, white wine, roasted garlic & shallot butter, hint of lemon.	
LOBSTER & FRIED GNOCCHI	28
Lobster knuckle, with scallions, spinach, tomatoes, champagne cream.	
SHELLFISH COMBO	MARKET
Steamed Maryland Blue Crabs, PEI Mussels, Littleneck Clams, Jumbo Gulf Shrimp, Corn on the Cob, onions, Fingerling potatoes, side of drawn butter.	
TENDER STEAK & SHRIMP KABOBS	26
Grilled marinated steak & shrimp kabobs with carrots, asparagus & fingerling potatoes in a carrot maple glaze.	



SALMON OSCAR	32
Pan seared salmon, with Jumbo Lump crab meat & sweet bearnaise, roasted fingerlings & asparagus.	
FISH & CHIPS	18
Boh battered chesapeake rockfish, sweet slaw & fries.	
CRAB MAC & CHEESE	23
Macaroni shells, tossed in house made cheese sauce, Jumbo Lump crab and bacon, finished with bayside blend.	
CRAB CAKE ENTREE	MARKET
Two 6oz Crab Cakes, prepared with local, hand-picked crab meat blended with fresh herbs and citrus flavors, served with cherry pepper aioli and fries.	

DESSERTS	
HOUSEMADE CHEESECAKE	8
CHOCOLATE LAVA CAKE	8

BIG KAHUNA SIDES
ALL SIDES \$6
BEACH FRIES
SWEET SLAW
CORN ON THE COB (2)
GARLIC BUTTER VEGETABLE MEDLEY
GRILLED ASPARAGUS
SIDE SALAD

KIDS MENU: \$8 EACH SERVED W/ FRIES
 MAC & CHEESE | CHICKEN TENDERS | CHICKEN QUESADILLA

MARYLAND STEAMED CRABS
 Ask Your Server For Available Sizes. All Sizes Market Price
ASK YOUR SERVER
 Happy Hour Specials | Nightly Specials | Weekly Chef Specials | Game Day Hits

			
MENUS	BOOK AN EVENT	CHECK-IN	WORK FOR US

**Checks will only be split a maximum of four ways. Please let your server know if you have any allergies, or any other dietary restrictions*

Gratuity added to checks of parties 6 or more and any AYCD/Eat
THANK YOU FOR SUPPORTING LOCAL | EAT. LOCAL. CRABS
 We accept chip enabled cards or cash excluding chime debit.
 No other forms of Payment.

SOUP & SALAD

CREAM OF CRAB SOUP 9
Jumbo Lump Crab...the rest is a secret.

MARYLAND CRAB SOUP 9
Featuring flavors from the Chesapeake to the rural farmlands. Try a half & half!!! Baltimore's finest!

SOUTHWEST SALAD** 10
Romaine lettuce topped with Pico de Gallo, corn, beans, queso fresco, chipotle ranch.

COBB KALE SALAD 13
Crisp kale greens, applewood smoked bacon, shaved hardboiled egg, chunky blue cheese crumbles & fresh garden veggies. Stone ground mustard vinaigrette.

CAESAR SALAD 10
Riptide's classic Caesar Salad.

ADD A PROTEIN:

Chicken (7) Steak (9) Salmon (10)
Shrimp (9) 2oz Crab Cake (Market)

QUICK NIBBLES

CRAB CAKES DE'LUNA MARKET
Our signature crab cakes, but fun sized! lightly breaded & with hints of citrus & fresh herbs, Riptide Remoulade.

ULTIMATE CRAB PRETZEL 18
Jumbo soft pretzel, jumbo lump crab drip, melted cheddar cheese, sprinkled with bayside blend.

TIDE MUSSELS 16
Prince Edward Island Mussels with smoked pork belly, spinach & bleu cheese crumbles in a spicy Cajun beer broth.

LITTLE NECK ROAD 18
Littleneck clams simmered in tarragon butter, with white wine, tomato, shallots & roasted garlic.

BALTIMORE STEAMED SHRIMP 16/29
Jumbo peel & eat shrimp, steamed in Natty Boh Beer Broth with onions & potatoes. Seasoned with Old Bay 1/2 pound or full pound."

SEARED AHI TUNA 18
Sesame encrusted, pickled slaw & ginger aioli.

CALAMARI 16
Breaded, fried crisp with onions & sweet chilis, Riptide Remoulade.

FIRECRACKER SHRIMP 16
Jumbo Gulf shrimp, fried golden brown, zesty Thai chili glaze, finished with Riptide Remoulade, Siracha drizzle.

CRAB DEVEILED EGGS 16
Cooked to perfection and topped with jumbo lump crab meat sprinkled with Bayside Blend Seasoning.

MARYLAND CRAB DIP 16
Like mama made it!

NACHOS CON QUESO 12
House made tortilla chips, zesty Baltimore Style queso, piled high with all the fixings.
Add: Chicken \$7, Steak \$9, Shrimp \$9, or Crab \$12

FRIED PICKLE CHIPS 10
With Stone ground mustard vinaigrette.

OYSTERS ON THE HALF SHELL MARKET
Ask your server about our selection of freshly shucked oysters! Half dozen or whole

CRABBY FRIES 16
House-made French Fries, smothered by Riptide's Infamous Crab Dip. Sound amazing? Try it with a side of Ranch!



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SIGNATURE SANDWICHES

SERVED WITH CHIPS
SUBSTITUTE: FRIES (2), VEGGIES (3), SIDE SALAD (4)

SALMON B.A.L.T. 16
Grilled atlantic salmon, applewood smoked bacon, avocado mousse lettuce & fresh beefsteak tomato, served on marble rye.

BUFFALO BLEU 14
Hand breaded chicken breast with our signature seasoning, tossed in our house made buffalo sauce, blue cheese crumbles, Riptide Remoulade.

SHRIMP SALAD 16
Jumbo Gulf shrimp, celery, mayo, bayside blend, and a hint of citrus, served on a butter brioche.

BEACH BURGER 14
Black Angus ground beef, American cheese, apple-wood bacon, served on a buttered brioche bun.
Add: 2oz Crab Cake - Market

BLACKENED CHICKEN SANDWICH 14
Chicken breast, blackened to perfection topped with apple-wood bacon, provolone cheese, tomato and chipotle Mayo, served on a buttered brioche bun.

CRAB CAKE SANDWICH MARKET
6 oz. of local, hand-picked crab meat blended with fresh herbs and citrus flavors, cherry pepper aioli, served on a brioche bun.

THAMES ST TACOS

PINEAPPLE CHICKEN 14
Tender chicken, sweet chili sauce, crisp lettuce, chipotle mayo, & pineapple salsa, queso fresco.

TUNA ARIGATO 15
Seared tuna, baby bok choy, micro greens & wasabi aioli.

VEGGIE STREET 12
Grilled black bean burger, roasted corn, pico de gallo, smashed potatoes, lettuce & cheddarjack, chipotle mayo.

RIPTIDE'S RIPPIN WINGS 16
BONE IN OR BONELESS

Crispy fried & tossed in one of our signature sauces or rubs:

Naked	Teriyaki
Buffalo	Sweet Thai Chili
Hot	Lemon Pepper
Bourbon BBQ	Stone Ground Honey Mustard
Honey Bayside	Bayside Blend

Served with Ranch or Blue Cheese