

# RAW OYSTERS

BY THE PIECE OR 14 OF ONE VARIETY FOR THE PRICE OF 12  
ASK YOUR SERVER FOR TODAY'S FRESH OYSTERS

BLOODY MARY OYSTER SHOOTER—4.00

# BAKED OYSTERS

BY THE PIECE OR SAMPLER

MEXICAN—Pico de Gallo and spicy cheese	2.00
CASINO—Bacon, Garlic, Onions, Bell Peppers & Parmesan	2.75
OFFSHORE—Spinach, Artichoke & Cheese Sauce	2.00
DUSTY'S—The Panama City Beach Legend!	2.00
JALAPEÑO—The Dusty's Original with Jalapeños	2.25
RAIF—Crab Meat, Spinach, Bacon, Onion, Bleu Cheese	3.00
6 PIECE SAMPLER—1 each of the above	11.00
12 PIECE SAMPLER—2 each of the above	20.00

## FAMOUS CHILLED SEAFOOD PLATTER \$50

MAINE LOBSTER, KING CRAB, OYSTERS, CRAB CLAWS &  
COCKTAIL SHRIMP WITH RIP TIDE REMOULADE,  
LEMON AIOLI AND COCKTAIL SAUCE  
ORDER AS AN APPETIZER OR AS AN ENTRÉE (SERVES 2 TO 6 PEOPLE)

# APPETIZERS

SMOKED TUNA DIP with Jalapeños and tortilla chips	7.00
SEAFOOD CEVICHE with tortilla chips	12.95
DAMN GOOD CRAB CAKE with Rip Tide remoulade	11.50
SPINACH & ARTICHOKE DIP _____ add Crab 4.00	8.75
CHILLED JONAH CRAB CLAWS with cocktail sauce	.50/PC
FRIED CLAM STRIPS with Lemon Aioli	9.95
LOBSTER LETTUCE WRAPS with sweet chili sauce	9.75
SEAFOOD NACHOS ½ Order _____ Full Order _____	8.50 14.95
CRAB STUFFED CAPS	8.25
SHRIMP COCKTAIL with cocktail sauce	10.95
KRABBY'S Crab hushpuppies with Rip Tide remoulade	8.25
SMOKED SALMON on flatbread with dill cream & cucumber tomato salsa	10.95
FRIED GROUPER BITES with tartar sauce	8.25
FRIED CALAMARI Served with lemon aioli	8.50
CONCH FRITTERS with cocktail sauce	9.00
BUFFALO WINGS BBQ, Frank's Red Hot or Crazy Cajun	9.00
FRIED MOZZARELLA STICKS with marinara sauce	7.00
COMBO PLATTER Krabby's, Grouper, Calamari & Conch	15.00

# SANDWICHES

Served with Rip Tide Slaw or French Fries

CRAB CAKE Shredded lettuce, remoulade, Kaiser roll	13.50
CRAB SALAD WRAP Creamy crab salad in a flour tortilla	14.00
CRAB CAKE MELT Tomato, cheddar, open-faced on rye	13.25
MILWAUKEE YACHT CLUB Turkey, ham, bacon, lettuce, tomato, cheese, thousand Island on white or whole wheat	9.00
AHI TUNA BLT Seared medium rare on white bread	14.25
SEAFOOD PANINI Shrimp, scallops with Swiss cheese, tomato remoulade, grilled panini bread	11.95
FRIED CATFISH Lettuce, remoulade, French bread	9.95
GRILLED CHICKEN Lettuce, tomato, onion, remoulade, Kaiser roll _____ add bacon 1.25 _____ add cheese 1.00	9.00
THE JACKSON Named after a famous architect, steak sandwich aficionado & Rip Tide resident. 5oz filet mignon*, mushrooms, onions, lettuce, tomato on a toasted Kaiser roll _____	12.95
add bacon 1.25 _____ add cheese 1.00	

# BURGERS

Our burgers are 1/2 pound USDA Choice ground sirloin.

Served with Rip Tide Slaw or French Fries

NOVA SCOTIA Smoked salmon, red onion, capers, lettuce, hard boiled egg, horseradish sauce, open-faced on rye	11.50
ATLANTIS shrimp, crab, scallops, zesty tomato sauce, pepper-jack, toasted Kaiser roll	12.50
MEDITERRANEAN Topped with feta cheese, red onion and fresh spinach on toasted panini bread	9.00
SSYC The South Shore Yacht Club Favorite with the Works	8.00
add bacon 1.25 _____ add cheese 1.00	

# STEAK

16oz. RIBEYE*	24.75
12oz. NEW YORK STRIP*	25.75
6oz. FILET MIGNON*	22.95
8oz. FILET MIGNON*	28.95

Served with mushrooms, red potatoes & vegetables.

Top any steak with Crab Meat, Asparagus & Hollandaise—\$8.00  
Add a ½ Lb of King Crab Legs or an 8oz Lobster Tail at Market Price

40% of all water served at restaurants is wasted. Water is served upon request.

\*Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Gratuity of 18% will be added to parties of 8 or more guests. Maximum of 3 Checks per Table

# MARKET SEAFOOD

Sold By the Pound at Market Price

Great as an appetizer to share or as the main course.

ALASKAN KING CRAB LEGS _____	\$30/POUND
SNOW CRAB LEGS _____	\$18/POUND
WHOLE DUNGENESS CRAB _____	\$26/POUND
WHOLE LOBSTER _____	\$21/POUND
LOBSTER TAIL _____	\$63/POUND
BOILED SHRIMP _____	\$16/POUND

# SIMPLE FISH

Baked or Pan-Fried. Served with Rice & Vegetables

WALLEYE Fine white flesh, mild flavor, flaky texture	21.95
ATLANTIC SALMON Brilliant color, rich texture, full flavor	16.75
TILAPIA Lean, mild, and sweet-tasting	14.00
CATFISH Slightly firm texture, not too flaky, clean flavor	12.75
WHITEFISH Sweet mild flavor and delicate texture	14.75

# RIP TIDE SPECIALTIES

SERVED WITH BREAD, BUTTER & HOUSE SALAD BOWL

CRAB CAKE DINNER With Rip Tide Remoulade, boiled red potatoes & vegetables	16.00
CRAB CAKE DELUXE Crab Meat, Asparagus & Hollandaise	24.00
CRAB STUFFED SHRIMP Beurre blanc, rice & vegetables	21.95
STUFFED BLUE CRABS Filled with seafood and topped with cheese sauce. Served with hush puppies & Cole slaw	21.75
SEAFOOD FETTUCCINI Fresh seafood & vegetables, tossed in white wine-cream sauce over fettuccini	16.75
SEARED SEA SCALLOPS Over rice with wild mushrooms, white wine-butter sauce and vegetables	21.75
SEAFOOD OREGENATO Shrimp & Scallops in fresh oregano and garlic with fresh tomato, mushrooms, leeks & Pasta	16.75
LOBSTER STUFFED CATFISH Served with garlic sauce, rice & vegetables	16.95
SEARED AHI TUNA* Ultra fresh sushi grade tuna seared medium rare. Served with wasabi cream, vegetables & rice	22.95
CHILEAN SEA BASS Baked with white wine-butter, basil-tomato relish & rice	24.95
FRIED SHRIMP Choice of Traditional Crispy Breading with cocktail sauce or Coconut Battered with sweet chili sauce. Served with red potatoes & vegetables	18.00
JAMBALAYA Creole Style with andouille, chicken, seafood, vegetables and rice	14.75
TITANIC TACOS Fill your own tortilla shells with shrimp, crab & scallops in a zesty red sauce Served with fresh lettuce, sour cream, cheese & pico de gallo	14.00
PENNE MARINARA Zesty tomato-vegetable sauce, over Penne pasta _____	9.25
With Chicken add 4.50 _____ With Beef add 6.75	

# SOUP & SALAD

NEW ENGLAND CLAM CHOWDER _____	5.00
SPINACH Raspberries, Mandarin oranges, roasted walnuts pomegranate dressing _____	8.95
with 5oz Filet Mignon* 14.50	
CRAB CAKE Mixed greens, Crab Cake, cheese, onion tomatoes, black olives, cucumbers, Remoulade _____	13.50
SEAFOOD COBB Mixed greens, bacon, bleu cheese, tomato, cucumber, egg, shrimp, scallops, crab, Rip Tide vinaigrette	13.75
ASIAN CHICKEN Mixed greens, mandarin oranges, sweet bell pepper, sesame ginger dressing _____	8.50
GREEK TOMATO Fresh tomatoes, cucumbers, black olives, feta cheese, onion, Greek dressing _____	6.25
FISH TACO Fried Tilapia, mixed greens, tomatoes, black olives, Salsa, avocado, & cheese in a crunchy tortilla bowl _____	9.95
CAESAR with sourdough croutons & parmesan _____	6.50
With Chicken add 2.00 _____ With Shrimp add 3.00	
GARDEN SALAD Mixed greens, tomato, cucumber _____	3.00

## SIDES \$2.00

FRENCH FRIES  
 HAYSTACK ONION STRINGS  
 RED BEANS & RICE  
 COLE SLAW  
 MIXED VEGETABLES  
 HUSH PUPPIES  
 CORN ON THE COB  
 BOILED RED POTATOES

## DRAFT BEER

RIP TIDE RED \_\_\_\_\_ PINT 4.00 PITCHER 12.00  
 MILLER LITE \_\_\_\_\_ PINT 4.00 PITCHER 9.00  
 SPOTTED COW \_\_\_\_\_ PINT 5.00 PITCHER 15.00  
 STELLA ARTOIS \_\_\_\_\_ PINT 5.00 PITCHER 15.00  
 HOFBRAU DUNKEL \_\_\_\_\_ 0.5L 6.50 PITCHER 15.00  
 HOFBRAU WEISS \_\_\_\_\_ 0.5L 6.50 PITCHER 15.00  
 RIP'S ROOT BEER \_\_\_\_\_ PINT 2.50 PITCHER 8.00

## BOTTLE BEER

### IMPORTS & SPECIALTY BREWS - 4.50

AMSTEL LIGHT HEINEKEN  
 CORONA CORONA LIGHT  
 MILLER CHILL CREAM CITY PALE ALE  
 RED STRIPE CLAUSTHALER N/A

### DOMESTICS - 3.50

MILLER LITE MILLER HIGH LIFE  
 MILLER "64" MILLER HIGH LIFE LIGHT  
 MILLER GENUINE DRAFT COORS LIGHT  
 LEINIE'S HONEY WEISS  
 LEINIE'S BERRY WEISS  
 LEINIE'S SUNSET WHEAT  
 LANDSHARK LAGER  
 BUDWEISER BUD LIGHT  
 O'DOUL'S AMBER  
 MIKE'S HARD LEMONADE

## CAN BEER

GUINNESS STOUT \_\_\_\_\_ 4.50  
 BODDINTON'S PUB ALE \_\_\_\_\_ 4.50  
 PABST BLUE RIBBON \_\_\_\_\_ 2.50

### 6-PACK CANS —12.00 INCLUDES A BAG OF ICE

MILLER HIGH LIFE PABST BLUE RIBBON  
 MILLER LITE  
 BAG OF ICE - 8LB \_\_\_\_\_ 2.00

## WHITE WINE

	GLASS	BOTTLE
RIESLING—TWISTED RIVER	6.00	22.00
PINOT GRIGIO—GABBIANO	6.00	22.00
SAUVIGNON BLANC—KENWOOD	6.00	22.00
SAUVIGNON BLANC—GIESEN	6.00	22.00
CHARDONNAY—SALMON CREEK	5.00	15.00
CHARDONNAY—J.LOHR	7.00	26.00

## RED WINE

	GLASS	BOTTLE
RED BLEND—MÉNAGE À TROIS	7.00	26.00
MERLOT—SALMON CREEK	5.00	15.00
PINOT NOIR—FIVE RIVERS	8.00	27.00
SHIRAZ—GRANT BURGE	7.00	26.00
CABERNET—SALMON CREEK	5.00	15.00
CABERNET—CHATEAU ST. JEAN	9.00	32.00
ZINFANDEL—ROSENBLUM	7.00	26.00

WHITE ZINFANDEL—BERINGER 5.00 18.00  
**SPARKLING SELECTIONS**  
 BRUT ROSÉ—KORBEL 6.00/SPLIT  
 CAVA—CODORNIU 6.00/SPLIT

## BEST DAMN SPECIALS IN TOWN!

MONDAY—*SHRIMP, BEER & TRIVIA*  
 14.95/LB OF SHRIMP INCLUDES A PITCHER OF ANY DRAFT BEER!  
 TUESDAY—*KING CRAB LEGS*  
 14.95/LB - ADD ANY SIDE FOR \$2.00  
 WEDNESDAY—*BUILD YOUR OWN TACOS & \$3 MARGARITAS*  
 \$8.00/3-SHELLS—Chicken, Beef, Seafood and all the Fixins  
 THURSDAY—*WHOLE MAINE LOBSTERS*  
 \$14.95 1LB - ADD ANY SIDE FOR \$2.00  
 FRIDAY—*EARLY BIRD FISH FRY*  
 \$5.95 BEER BATTERED COD 4PM UNTIL 6PM

## RIP TIDE'S FRIDAY FISH FRY

BEER BATTERED COD with cole slaw & French fries \_\_\_\_\_ 9.75  
 Have an Extra Piece of Fish—\$2.75  
 BREADED LAKE PERCH with cole slaw & French fries \_\_\_\_\_ 9.95  
 FRIED SMELT with coleslaw & French Fries \_\_\_\_\_ 6.95  
 STEAMED COD with coleslaw & French Fries \_\_\_\_\_ 9.75

## SUNDAY BRUNCH BUFFET

Brunch Seating 10am to 3pm ~ Full Menu Noon to 9pm  
 \$22.95 Adults \$9.95 Kids 12 and under

COLD BUFFET—Variety of fruit, vegetables, cheese, cold cut sausage and meats, pastries, rolls, muffins, green salad mix, and assorted cold salads.

CHILLED SEAFOOD—Crab, oysters and shrimp.

HOT BUFFET—Sausage, bacon, scrambled eggs, waffles, crab cakes, baked fish, chicken, rice, and cooked vegetables.

MADE TO ORDER FROM THE KITCHEN—Eggs Benedict, Omelets, Seafood Fettuccine, Chef Carved Meats

Includes Assorted Dessert Table, Coffee and Juice

Add Bottomless Glass of Champagne or Mimosa for \$5.00

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

## SAVE ROOM FOR DESSERT

Ask your Server for this Week's Treats!

## RIP TIDE *LIVE* EVENTS!

MONDAY, JUNE 16	TEAM TRIVIA	7:30PM
Free to play! Real fun! Great Prizes! Come alone or bring a team!		
WEDNESDAY, JUNE 18	DOS AMIGOS	6:00 PM
Authentic Mexican mariachi music duet		
THURSDAY, JUNE 19	PETER D'AMORE	7:00 PM
The acoustic loop guitarist style jam session		
FRIDAY, JUNE 20	LEINIE'S GIVE AWAY	7-9 PM
\$10 Leinie's buckets and games to win Summerfest Tickets		
FRIDAY, JUNE 20	JIMMI T	6-10 PM
The legendary zany Jimmi T mixed with flying monkeys!		
SATURDAY, JUNE 21	FRITZ AND LEE	7-11 PM
The premier 70's rock tribute band on the planet!		
MONDAY, JUNE 23	TEAM TRIVIA	7:30PM
Free to play! Real fun! Great Prizes! Come alone or bring a team!		
WEDNESDAY, JUNE 25	DOS AMIGOS	6:00 PM
Authentic Mexican mariachi music duet		
THURSDAY, JUNE 26	DICK ELLIOT	7:00 PM
Different jazz guitars mixing it up to get you in the "mood"		
FRIDAY, JUNE 27	LIAM FORD	8-12PM
Bring your danc'N shoes for this "rockabilly" hootenanny!		
SATERDAY, JUNE 28	JIMMI T	4-8 PM
The legendary zany Jimmi T mixed with flying monkeys!		
SATERDAY, JUNE 28	NEIL DIAMOND	10-2 PM
Sequins, Smoke Machines and Music you know by heart		
MONDAY, JUNE 30	TEAM TRIVIA	7:30PM
Free to play! Real fun! Great Prizes! Come alone or bring a team!		
WEDNESDAY, JULY 1	XENO	8-12 AM
Rock N' Roll unplugged man!		
WEDNESDAY, JULY 2	DOS AMIGOS	6:00 PM
Authentic Mexican mariachi music duet		
THURSDAY, JULY 3	PETER D'AMORE	7:00 PM

Rip Tide Seafood Bar and Grill ~ 649 East Erie Street ~ Port of Milwaukee, Wisconsin  
 3-Blocks off of Water Street in the Historic Third Ward

(414) 271-8433

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