



BRUNCH

- Crab Cake Benedict** **\$18**
English muffins, bacon, jumbo lump crab cakes, poached eggs, hollandaise sauce served with potato hash
- Riptide's Breaky** **\$15**
Two eggs your way, sausage or bacon, potato hash, white toast
- Southwestern Omelet** **\$14**
Tomatoes, onions, peppers, cheddar cheese, topped with warm salsa, served with potato hash
- Crab Hash** **\$18**
Potato hash, onions, peppers, lump crab meat, topped with two over easy eggs
- Buttermilk Pancakes** **\$14**
Three fluffy pancakes topped with fresh fruit and maple syrup
- French Toast** **\$15/17**
Traditional french toast made with Brioche
Elvis Presley: peanut butter, banana and bacon topped with homemade whipped cream
- Eggs Woodhouse** **\$17**
Two sunny side up eggs, brioche toast on top of potato hash, with celery, onion, peppers, smoked tomato, smoked gouda, and applewood smoked bacon shallot cream sauce
- Riptide Fried Chicken Breakfast Sammie** **\$14**
Fried chicken breast, bacon, white cheddar cheese, and our secret Baltimore aioli on brioche toast.
- BYOB: Build Your Own Breakfast:** **\$12**
Two Eggs cooked to your preference, your choice of bread: brioche toast or wrap (spinach, red pepper, white or whole wheat), your choice of meat: bacon, sausage or crab, and your choice of cheese: smoked gouda, white cheddar, america, pepper jack or provolone.

BEVERAGES

- Apple Cider (Hot or Cold)** **\$7**
Spike it w/ Beach Fire Cinnamon Rum **+ \$3**
- Mimosas** **\$7**
- Bloody Mary** **\$7**
- Riptide's Bloody Mary (Seasonal)** **\$16**
Made with Titos, garnished w/ crab claw, crab ball, shrimp, and bacon

*****Bottomless available w/ purchase of entree **\$15****
-Bloody Marys, Mimosas, and Rail Cocktails