



TAKEOUT • DOORDASH • CATERING

DOOR
DASH
DELIVERY

MEAL OPTIONS

Served on choice of Pineapple Rice or slider buns.

All meals include a mini-loaf of Honey Cornbread, Fixin' of choice, Toppers, Cape Cod Kettle Chips, and Housemade Craft BBQ Sauce.

16 | SIGNATURE BRISKET

Certified Black Angus beef brisket seasoned with our own coastal spice blend and then slow-smoked for 12+ hours until tender.

14 | VODOO SMOKED TURKEY

Gently brined turkey breast seasoned with our Bayou blend and finished with a Bourbon Honey glaze for a uniquely delicious bite.

14 | TAMED CARIBBEAN CHICKEN

Tender chicken brined and then marinated in our proprietary blend of Caribbean spices and fresh produce to deliver a mild jerk flavor.

14 | CAROLINA PULLED PORK

Fresh pork shoulder seasoned with two different layers of spice blends and then slow-smoked for 14+ hours until pull-apart tender.

20 | RIPTIDE TRIFECTA

Select THREE different meats for a loaded platter of slow-smoked goodness that also includes all the extras.

HOUSEMADE SIDES

4 | CALYPSO BAKED BEANS (6oz)

A trio of beans and pepper varieties blended with our Inland BBQ sauce, brown sugar, and spices to deliver layer after layer of flavor.

4 | CAROLINA PIT BEANS (6oz)

Our twist on a southern coastal favorite made with two varieties of beans, fresh veggies, soda pop, molasses, and our flavorful sauce.

4 | CAROLINA APPLE SLAW (6oz)

A refreshing blend of julienned apples and shredded cabbage tossed in our tangy honey-lime vinaigrette for a vibrant crunch.

3 | HONEY CORNBREAD (2 mini-loaves)

Moist and golden with a tender crumb, our gluten-free cornbread is sweetened with a touch of pure cane sugar and honey.

3 | PINEAPPLE RICE (6oz)

Fragrant long-grain rice infused with a blend of pineapple, fresh-squeezed lime, and our own blend of Caribbean spices.

CRAFT BBQ SAUCES

CLASSIC INLAND

A blend of flavors popular in traditional BBQ joints. Delivers a slightly tangy and subtly sweet taste with no heat.

PINEAPPLE BOURBON

Tangy, sweet, and subtly tropical, this flavorful sauce features pineapple, brown sugar, bourbon, and our blend of island spices.

CAROLINA HATCH

Our twist on traditional Carolina sauces that blends flavors from each region with the mild sweet heat of red hatch chiles.

HAWAIIAN TERIYAKI

Traditional island flavors simmered with fresh ginger, pineapple, and tamari sauce to deliver a delicious Hawaiian taste experience.

DRUNKEN REAPER (HOT!)

We blend island flavors, spices, and Devil's Cut bourbon with the heat of Carolina Reaper peppers for a wicked dose of liquid fire.

Everything we serve is gluten free aside from the packaged slider buns.
If you have a food allergy or intolerance, please notify us.

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WWW.RIPTIDEBBQ.COM

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