



RiverWinds on the water dining & catering with an elegant atmosphere and spectacular view!

Remember us for your weddings, anniversaries, holidays, birthdays, holy communions, bar & bat mitzvahs, graduations and all special occasions! Please ask a manager about our banquet facilities.

## RAW BAR

**COLOSSAL CRAB COCKTAIL** \$20

**JUMBO COLOSSAL SHRIMP COCKTAIL** \$20

**TOP NECK CLAMS ON THE HALF SHELL** \$12

**OYSTERS ON THE HALF SHELL** \$15

**SHELLFISH TOWER SMALL**

4 Jumbo Shrimp, 4 Oysters, 4 Clams, Colossal Crab and all the accoutrements (Serves 2-4 people) \$65

**SHELLFISH TOWER LARGE**

8 Jumbo Shrimp, 8 Oysters, 8 Clams, 1.5 lb. Chilled Maine Lobster, Colossal Crab and all the accoutrements (Serves 5-8 people) \$125

## APPEZIZERS

**CHEESE STEAK SPRING ROLLS** Thinly sliced rib eye, American cheese & caramelized onions in an egg roll wrapper, served with a smoked tomato coulis \$12

**CRISPY CALAMARI** Tender calamari & banana peppers, lightly dusted in seasoned flour, crispy fried and accompanied by a spicy tomato sauce \$13

**TERIYAKI TUNA TARTAR**\* Sliced sesame encrusted ahi tuna seared rare topped in a ginger sesame teriyaki vinaigrette over a wakame salad \$17

**CRAB IMPERIAL STUFFED CREMINI MUSHROOMS** Crab filled baby Portobello mushrooms, oven roasted in a creamy crab sauce, finished with a roasted red pepper aioli \$17

**HUMMUS & PITA** A blend of chickpeas, garlic, lemon, & extra virgin olive oil served with toasted pita chips \$11

**SHRIMP SRIRACHA**\* 3 sautéed jumbo shrimp in a sriracha cream sauce over a chilled buckwheat soba noodle salad \$14

**MUSSELS** Steamed P.E.I. Mussels in your choice of a red or white sauce \$12

**STEAMED MIDDLE NECK CLAMS** 12 Middle Neck Clams steamed in a white wine lemon & garlic sauce \$12

**MEDITERRANEAN GRILLED OCTOPUS**\* Imported fresh Greek octopus braised in red wine & garlic olive oil, char grilled & served over diced red & yellow peppers & red onion \$18

**FRIED FRESH MOZZARELLA BRUSCHETTA** Fried mozzarella cheese slices topped with a fresh tomato & basil bruschetta with a balsamic reduction drizzle \$13

**BUFFALO SHRIMP** (5) Fried jumbo shrimp tossed in a buffalo sauce & served with bleu cheese dressing \$14

## SOUPS & SALADS

**FRENCH ONION** A mixture of sweet Vidalia, shallots, & red onion, topped with Gruyere & Provolone cheeses melted to perfection \$8.5

**CHEFS "TASTE OF THE DAY" SOUP** Ask your server

**ROMAINE HEART CAESAR SALAD** Hearts of Romaine lettuce topped with Tuscan Caesar dressing, garlic croutons, anchovy filets, & grated Pecorino Romano cheese \$9

**BLT WEDGE**\* A wedge of iceberg lettuce topped with chopped Applewood smoked bacon, sliced cherry tomatoes, crumbled bleu cheese in a Roquefort dressing \$10

**BAKED WALNUT & HONEY GOAT CHEESE SALAD**\* Warm honey & walnut crusted goat cheese overtop a bed of fresh spring mix with roasted beets, sliced strawberries, & carrots, topped with a sweet champagne vinaigrette \$16

**VERY BERRY SALAD**\* Crisp mixed greens & fresh baby spinach, seasonal berries (strawberries, raspberries, blueberries, or blackberries), red onion, bell peppers, toasted pine nuts, & crumbled bleu cheese with aged balsamic reduction & raspberry vinaigrette \$14

**TOMATO CAPRESE SALAD**\* Slices of red & yellow tomatoes over spring mix with fresh mozzarella cheese & prosciutto topped with an extra virgin basil olive oil & aged balsamic reduction \$13

### Whole Fish

1.5 lb. Imported Greek Bronzino, filleted table side & served with jasmine rice & sautéed baby spinach \$37

**CLASSICO MEDITERRANEAN**\* Extra virgin olive oil, oregano, & lemon

**POMODORO** ~ Fire roasted plum tomatoes, garlic, basil butter sauce

### Whole Lobster

Served with steamed jasmine rice, sautéed spinach, & drawn butter  
1.5, 2 and 3 lb \$37 per lb.

### Brazilian Lobster Tail

12 oz. lobster tail steamed or baked \$45  
Stuffed with crab imperial add \$10

## STEAKS

All steaks are CERTIFIED ANGUS BEEF Brand & grilled to perfection. Topped with a homemade port wine demi glaze & your choice of steak fries, mashed red bliss potato, baked potato or sweet potato & a small house or caesar salad to start.



**FILET MIGNON** 8oz \$37

**FILET MIGNON** 12oz \$47

**NEW YORK STRIP** 14oz \$38

**BONE-IN COWBOY RIBEYE STEAK** 16oz \$40

**SURF AND TURF** (8 oz) Filet Mignon and (12 oz) Brazilian Tail \$70

**ADD:** Grilled Jumbo Shrimp (4) \$10 Jumbo Lump Crab Meat \$11

## CHEF'S CREATIONS

Served with a small House or Caesar Salad

**RIVERWINDS FILET** 8 oz. filet mignon grilled & topped with a jumbo lump crab meat butter & served with red bliss mashed potatoes & grilled asparagus \$48

**CRABBY DELIGHT** Jumbo lump crab meat sautéed with spinach & roasted peppers over angel hair pasta in your choice of a lemon wine & garlic sauce or classic tomato sauce \$30

**KEY WEST SCALLOPS**\* Pan seared day boat scallops topped with fresh mango salsa, served with snap peas & steamed jasmine rice and drizzled with a honey teriyaki sauce \$37

**ASIAN AHI TUNA**\* Pan seared, sesame encrusted Ahi Tuna sliced over our sesame soba noodle salad & Asian slaw, topped with a ginger peanut sesame sauce \$37

**NEW ZEALAND RACK OF LAMB** Herb Dijon crusted rack of lamb topped with a port wine demi glaze, served with broccoli rabe & mashed red bliss potatoes \$36

**VEAL PAVORATTI** Sautéed veal, jumbo shrimp, jumbo lump crab meat & cherry tomatoes in a white wine garlic sauce over linguine pasta \$36

**LOBSTER RAVIOLI** Lobster & cheese filled ravioli served in a creamy blush sauce & topped with jumbo lump crab meat & jumbo shrimp \$32

**CHILEAN SEABASS**\* Pan seared Chilean seabass served over parmesan potato crisps, grilled asparagus, & topped with a fresh tomato & herb bruschetta & a balsamic reduction drizzle \$39

**FRUITI DI MARE** Petite tuna filets, jumbo shrimp, lump crab meat & mussels with cherry tomatoes in your choice of a red or white sauce over angel hair pasta \$34

**STUFFED SHRIMP** 3 Jumbo shrimp stuffed with crab imperial, baked & served with mashed red bliss potatoes & a fire roasted vegetable medley then topped in a Cajun lobster brandy cream sauce \$30

**CRAB & HERB CRUSTED SALMON** Salmon filet encrusted with a garlic white wine & herb lemon butter & jumbo lump crab meat baked & served with red bliss mashed potatoes & a fire roasted vegetable medley \$30

## HOUSE SELECTIONS \$25.99

(Includes Ice Cream & a Small House or Caesar Salad)

**GRILLED CHICKEN PORTOFINO**\* Grilled chicken breast, fresh grilled vegetables topped in a sweet balsamic drizzle

**PASTA RUSTICA** Sliced Italian sausage, broccolini, & roasted red peppers in a garlic white wine sauce over penne pasta

**CRAB CAKE** Our signature jumbo lump crab cake topped with lobster cream sauce, served with mashed potato & grilled asparagus

**TERIYAKI STIR FRY**\* Stir fried seasonal vegetables with your choice of **beef tenderloin or chicken** in an oriental, sesame teriyaki sauce over jasmine rice

**JACK DANIELS PORK CHOP**\* Broiled 12 oz. bone-in pork chop glazed with our Jack Daniels honey sauce with a baked sweet potato & grilled asparagus

**GRILLED SWORDFISH**\* Grilled swordfish filet topped with a fresh herb butter over red bliss mashed potato & fire roasted vegetable medley

**CARMELLA'S CHICKEN** Sautéed chicken breast, wild mushroom, asparagus tips, & caramelized onion topped with fresh mozzarella cheese in a creamy marsala sauce over angel hair pasta

**SHRIMP SCAMPLALA CALABREZE** Sautéed jumbo shrimp & roasted red peppers in a lemon, garlic white wine sauce with fresh herbs over linguini

**GRILLED ANGUS RIBEYE** 11 oz. grilled ribeye steak topped with our port wine demi glaze & onion rings, served over mashed red bliss potatoes & grilled asparagus

**PETITE FILET** 6 oz. grilled petite filet mignon topped in a port wine demi glaze served over mashed red bliss potatoes & grilled asparagus

## SIDES \$7

Baked Potato ~ Baked Sweet Potato ~ Red Bliss Mashed ~ Sautéed Wild Mushrooms  
Caramelized Onions ~ Sautéed Spinach ~ Grilled Asparagus ~ Broccoli Rabe  
Fire Roasted Vegetable Medley ~ Thick Cut Vidalia Onion Rings

\* Gluten Free Item Additional Items may be modified please ask your server