

APPETIZERS

CRISPY CALAMARI Tender Calamari & banana peppers lightly dusted in seasoned flour, crispy fried & accompanied with a spicy tomato sauce \$13

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

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

CRAB IMPERIAL STUFFED 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 chick peas, garlic, lemon, and extra virgin olive oil served with toasted pita chips \$11

FORMAGGIO Assortment of international cheeses, seasonal melon, sliced prosciutto, honey walnuts, aged balsamic reduction, & gourmet wafers \$18

MIDDLE NECK CLAMS 12 steamed Middle Neck clams in a white wine, garlic, & lemon sauce \$12

COLOSSAL CRAB COCKTAIL \$20

COLOSSAL SHRIMP COCKTAIL \$20

OYSTERS ON THE HALF SHELL \$15

TOP NECK CLAMS ON THE HALF SHELL \$12

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

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

SHORELINE SALAD Grilled slices of filet mignon atop fresh spring mix, roasted red peppers, carrots, crumbled bleu cheese, & crispy fried onions straws, served with our balsamic vinaigrette \$17

CALIFORNIA COBB SALAD* Mélange of spring mix & iceberg lettuce, diced tomatoes, crispy bacon, avocado, Gorgonzola cheese, chopped egg, & grilled chicken, Finished in an herb red wine vinaigrette \$15

CHICKEN WALDORF SALAD* Chopped grilled chicken breast, spring mix, apples, cucumbers, tomato, & dried cranberries tossed in an apple cider vinaigrette \$15

BAKED WALNUT & HONEY GOAT CHEESE SALAD* Warm honey & walnut crusted goat cheese otop 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

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

WITH: Grilled or Blackened Chicken \$15

(4) Shrimp \$18

Salmon \$18



ALL BURGERS ARE
CERTIFIED ANGUS BEEF
& GRILLED TO PERFECTION

SANDWICHES

(All served with steak fries)

AMERICAN BURGER 10 oz. Angus burger grilled & topped with American cheese, spring mix, tomato, & onion on a brioche roll \$13

RIVERWINDS BURGER 10 oz. Angus burger grilled & topped with Swiss cheese, bacon, sautéed mushrooms, & caramelized onions \$14

SMOKEHOUSE BURGER 10 oz. Angus Burger grilled & topped with cheddar cheese, Applewood bacon, BBQ sauce, & crispy onion rings on a brioche roll with fresh spring mix \$14

CUBAN SANDWICH Sliced pork, ham, & Swiss Cheese grilled on a ciabatta roll with dijon mustard & sliced pickles \$12

CALIFORNIA CHICKEN SANDWICH Grilled chicken breast with bacon, sliced avocado, Boston lettuce, & a sundried tomato spread on a toasted ciabatta roll \$13

CRAB CAKE SANDWICH Our signature jumbo lump crab cake served on a brioche roll with lettuce, tomato, & onion \$17

FISH TACOS (3) Grilled fish, lime crema, cabbage slaw, & a sweet mango & garlic chili glaze \$13

CRISPY BUFFALO CHICKEN SANDWICH Crispy chicken tenders, buffalo sauce, crumbled blue cheese, lettuce, & tomato on a brioche roll \$13

CHEF'S CREATIONS

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 a classic tomato sauce \$18

FRUITTI 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 \$19

KEY WEST SCALLOPS* Pan seared day boat scallops topped with a fresh mango salsa & accompanied with snap peas, steamed jasmine rice, & drizzled with a honey teriyaki sauce \$18

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 \$17

BLACKENED SALMON ALFREDO Cajun rubbed & broiled salmon filet over linguini in a creamy Alfredo sauce \$17

GRILLED CHICKEN PORTOFINO* Grilled chicken breast, fresh grilled vegetables topped in a sweet balsamic drizzle \$15

VEGETABLE STIR FRY* Stir fried seasonal vegetables in an oriental, sesame teriyaki sauce with your choice of beef tenderloin or grilled chicken over steamed jasmine rice \$17

TOMATO CAPRESE WITH GRILLED SHRIMP* Grilled jumbo shrimp with sliced red & yellow tomatoes, fresh mozzarella cheese, & prosciutto atop fresh spring mix & drizzled with extra virgin basil olive oil & an aged balsamic reduction \$17

10 OZ. RIBEYE STEAK Grilled 10 oz. ribeye steak paired with our parmesan potato crisps & grilled asparagus, topped in a port wine demi glaze \$22