

RAW BAR

COLOSSAL CRAB COCKTAIL \$20

JUMBO COLOSSAL SHRIMP COCKTAIL \$20

TOP NECK CLAMS ON THE HALF SHELL \$12

OYSTERS ON THE HALF SHELL \$14

SHELLFISH TOWER SMALL

4 Jumbo Shrimp, 4 Oysters, 4 Clams, Colossal Crab and all the accoutrements (Serves 3-4 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 6-8 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 \$14

AHI TUNA TARTAR * Sliced sesame encrusted ahi tuna seared rare topped with diced cucumber & avocado topped with an oriental soy drizzle \$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

ROASTED PEPPER HUMMUS A blend of chickpeas, roasted peppers, garlic, lemon, & extra virgin olive oil served with toasted pita \$11

SHRIMP SRIRACHA * 3 sautéed Jumbo shrimp in a sriracha cream sauce over a chilled buckwheat soba noodle salad \$15

MUSSELS Steamed P.E.I. Mussels in your choice of a red or white sauce \$13

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 \$14

BUFFALO SHRIMP (5) Fried Jumbo shrimp tossed in a buffalo sauce & topped with crumbled bleu cheese \$14

ANTIPASTO PLATTER Assortment of international cheeses, shaved prosciutto, marinated olives, artichokes, & roasted peppers accompanied with a sweet balsamic reduction \$20

SOUPS & SALADS

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

CHEF'S "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 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

TOMATO CAPRESE SALAD * Slices of red tomatoes over spring mix with fresh mozzarella cheese & prosciutto topped with an extra virgin basil olive oil & aged balsamic reduction \$14

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 \$57 per lb.

Brazilian Lobster Tail

8 oz. lobster tail served with jasmine rice & grilled asparagus \$36
Stuffed with crab Imperial add \$10

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

Parmesan Bacon Brussel Sprouts \$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 \$38

FILET MIGNON 12oz \$48

NEW YORK STRIP 14oz \$40

BONE-IN COWBOY RIBEYE STEAK 16oz \$42

SURF AND TURF (8 oz) Filet Mignon and (8 oz) Brazilian Tail \$59

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

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 \$49

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 \$32

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 \$ 38

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 \$38

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 \$37

VEAL PAVORATI Sautéed veal, Jumbo shrimp, Jumbo lump crab meat & cherry tomatoes in a white wine garlic sauce over linguine pasta \$37

LOBSTER RAVIOLI Lobster & cheese filled ravioli served in a creamy blush sauce & topped with Jumbo lump crab meat & Jumbo shrimp \$34

CHILEAN SEABASS * Pan seared Chilean seabass served over parmesan potato crisps, grilled asparagus, & topped with a fresh tomatoes & artichoke hearts \$40

PASTA PESCATORE 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 \$35

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 \$32

BALSAMIC SALMON * Balsamic glazed salmon filet pan seared & served over mashed red bliss potatoes & topped with a fresh cranberry walnut herb salad \$30

HOUSE SELECTIONS \$26.99

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

CHICKEN BRUSCHETTA * Grilled chicken breast over sautéed spinach & topped with our fresh tomato bruschetta with a balsamic drizzle

PASTA RUSTICA Sautéed chicken breast & Italian sausage with broccoli rabe in a tomato cream sauce over penne pasta

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

BEEF OR CHICKEN 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 DANIEL'S PORK CHOP * Broiled 12 oz. bone-in pork chop glazed with our Jack Daniels honey sauce with a baked sweet potato & roasted parmesan & bacon Brussel sprouts

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

CHICKEN MARSALA Sautéed chicken breast & wild mushroom 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

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