

# WELCOME TO RIVERWINDS

## RAW BAR

**COLOSSAL CRAB COCKTAIL** \$25  
**JUMBO COLOSSAL SHRIMP COCKTAIL** \$24  
**TOP NECK CLAMS ON THE HALF SHELL** \$13  
**OYSTERS ON THE HALF SHELL** \$16

**SHELLFISH TOWER SMALL** (Serves 3-4 people)  
4 Jumbo Shrimp, 4 Oysters, 4 Clams, Colossal Crab and all the accoutrements \$70  
**SHELLFISH TOWER LARGE** (Serves 6-8 people)  
8 Jumbo Shrimp, 8 Oysters, 8 Clams, 1.5 lb. Chilled Maine Lobster, Colossal Crab and all the accoutrements \$150

## APPETIZERS

**CHEESE STEAK SPRING ROLLS** Thinly sliced rib eye, American cheese & caramelized onions in an egg roll wrapper, served with a smoked tomato coulis \$16

**CRISPY CALAMARI** Tender calamari & banana peppers, lightly dusted in seasoned flour, crispy fried and accompanied by a spicy tomato sauce \$16

**AHI TUNA TARTAR** \* Sliced sesame encrusted tuna seared rare over a Wakame seaweed salad & topped with a sriracha mayo drizzle \$18

**CRAB IMPERIAL STUFFED CREMINI MUSHROOMS** Crab filled cremini mushrooms, oven roasted in a creamy crab sauce, with a roasted red pepper aioli \$20

**ROASTED PEPPER HUMMUS** A blend of chickpeas, roasted peppers, garlic, lemon, & extra virgin olive oil served with toasted pita \$12

**MUSSELS** Steamed P.E.I. Mussels in your choice of a red or white sauce \$16

**SHRIMP SRIRACHA** \* 4 sautéed jumbo shrimp in a sriracha cream sauce over a chilled buckwheat soba noodle salad \$19

**STEAMED MIDDLE NECK CLAMS** 12 Middle Neck Clams steamed in a white wine lemon & garlic sauce \$14

**FRIED FRESH MOZZARELLA BRUSCHETTA** Fried rounds of fresh mozzarella cheese topped with a fresh tomato & basil bruschetta with a balsamic reduction drizzle \$17

**BUFFALO SHRIMP** (5) Fried jumbo shrimp tossed in a buffalo sauce & topped with crumbled bleu cheese \$19

**ANTIPASTO PLATTER** Assortment of international cheeses, shaved prosciutto, marinated olives, artichokes, & roasted peppers accompanied with a sweet balsamic reduction \$24

## SOUPS & SALADS

**FRENCH ONION** A mixture of sweet Vidalia, shallots, & red onion, topped with Gruyere & Provolone cheeses melted to perfection \$9

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

**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 \$17

**BLT WEDGE** \* A wedge of iceberg lettuce topped with chopped Applewood smoked bacon, sliced cherry tomatoes, crumbled bleu cheese in a Roquefort dressing \$11

**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, aged balsamic reduction & raspberry vinaigrette \$15

**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 \$16

## 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 \$44

**FILET MIGNON** 12oz \$56

**NEW YORK STRIP** 14oz \$46

**BONE-IN COWBOY RIBEYE STEAK** 16oz \$49

**BONE-IN PORTERHOUSE** 16 oz. \$54

**SURF AND TURF** (8 oz) Filet Mignon and (8 oz) Brazilian Tail \$68

**ADD:** Grilled Jumbo Shrimp (4) \$13 Jumbo Lump Crab Meat \$13

## SEAFOOD

### WHOLE FISH

Imported Greek Bronzino, pan fried & butterflied then served over jasmine rice & sautéed spinach, then topped with a Mediterranean sauce of extra virgin olive oil, lemon, capers & oregano \$41

### WHOLE LOBSTER

Served with steamed jasmine rice, sautéed spinach, & drawn butter  
1.5, 2 and 3 lb \$40 per lb.

### BRAZILIAN LOBSTER TAIL

8 oz. lobster tail served with jasmine rice & grilled asparagus \$43  
Stuffed with crab imperial add \$13

## CHEF'S CREATIONS

Served with a 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 \$57

**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 \$37

**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 \$40

**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 \$40

**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 \$44

**VEAL PAVORATTI** Sautéed veal, jumbo shrimp, jumbo lump crab meat & cherry tomatoes in a white wine garlic sauce over linguine pasta \$43

**LOBSTER RAVIOLI** Lobster & cheese filled ravioli served in a creamy blush sauce & topped with jumbo lump crab meat & jumbo shrimp \$42

**CHILEAN SEABASS** \* Pan seared Chilean seabass served over parmesan potato crisps, grilled asparagus, & topped with a fresh tomato bruschetta & balsamic reduction drizzle \$44

**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 \$38

**BALSAMIC SALMON** \* Balsamic glazed salmon filet pan seared & served over mashed red bliss potatoes & topped with a fresh cranberry walnut herb salad \$34

## HOUSE SELECTIONS \$32<sup>99</sup> (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 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

**CHICKEN MARSALA** Sautéed chicken breast & wild mushroom in a creamy marsala sauce over angel hair pasta

**SHRIMP SCAMPI ALA 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 ~ Cider Bacon Brussel Sprouts \$12

\*Gluten-free - Parties of 6 or more guests are subjected to a 20% gratuity charge. -



## WINES BY THE GLASS/BOTTLE

### White, Sparkling, Blush

001 Cakebread Sauvignon Blanc CA	\$.16 / \$64
002 The Crossings Sauvignon Blanc NZ	\$.11 / \$44
003 Ca Montini Pinot Grigio ITALY	\$.11 / \$44
004 Barone-Fini Pinot Grigio ITALY	\$.11 / \$44
005 Decoy Chardonnay CA	\$.11 / \$44
006 JOSH by Joseph Carr Chardonnay CA	\$.11 / \$44
007 Sonoma Cutrer Chardonnay CA	\$.14 / \$56
008 JOSH by Joseph Carr Rosé CA	\$.11.5 / \$46
009 Prum Essence Riesling GER	\$.11 / \$44
010 Alba Riesling NJ	\$.11 / \$44
012 Beringer White Zinfandel CA	\$.75 / \$30
013 Voga Moscato ITALY	\$.10 / \$40
014 Canella Prosecco 187 ml ITALY	\$.12

### RED

015 Markwest Pinot Noir CA	\$.11 / \$44
016 Coppola Director's Cut Pinot Noir CA	\$.14 / \$56
017 Uppercut Cabernet CA	\$.12 / \$48
018 Josh Merlot by Joseph Carr CA	\$.11.5 / \$46
019 Ruta 22 Malbec ARG	\$.11 / \$44
020 Roscato Sweet Red Italy	\$.10 / \$40
021 Ruffino II Ducale Chianti ITALY	\$.13 / \$52
023 Murphy Goode Merlot CA	\$.11 / \$44
024 Coppola Director's Cut Cabernet CA	\$.14 / \$56

### Sparkling

030 Canella Sparkling Prosecco ITALY	\$.48
031 Caposaldo Prosecco ITALY	\$.48
032 Domaine Carneros Sparkling Rosé CA	\$.90
035 Ruffino Prosecco ITALY	\$.48
036 MUMMS Brut Prestige CA	\$.60

### Champagne

050 Moet Chandon Imperial FR	\$.110
051 Piper Heidsiek Sauvage Rosé FR	\$.105
052 Perrier Jouet Grand Brut FR	\$.105
053 Veuve Cliquot Yellow Label FR	\$.112
054 Dom Perignon FR	\$.310
056 Moet & Chandon Nectar Imperial Rosé FR	\$.140
057 Veuve Cliquot La Grande Dame FR	\$.230
059 Perrier Jouet "Flower" FR	\$.260

### WHITE Sauvignon Blanc

070 Ferrari Carano CA	\$.45
071 Rodney Strong Charlotte's Home CA	\$.47
072 Yealand NZ	\$.42
073 Joseph Phelps CA	\$.80
075 Roth Estate CA	\$.45
076 Wairau River NZ	\$.46
077 Layer Cake CA	\$.45
079 Silverado Miller Ranch CA	\$.60

### Pinot Grigio

090 Infine 1939 ITALY	\$.60
091 Antinori Santa Cristina ITALY	\$.40
092 Etude CA	\$.58
093 Erath OR	\$.46
094 Santa Margarita ITALY	\$.64
095 Pighin ITALY	\$.50
096 Torresella ITALY	\$.45
098 La Crema CA	\$.50
099 Alois Lageder ITALY	\$.45
100 Zaccagnini ITALY	\$.47
101 Bottega Vinala ITALY	\$.47

### Chardonnay

110 Stags Leap CA	\$.64
111 Silverado CA	\$.75
113 Layer Cake CA	\$.45
114 Chalkhill Rodney Strong CA	\$.55
116 Far Niente Napa CA	\$.110
117 Simi CA	\$.45
118 Kunde CA	\$.45
120 The Calling CA	\$.65
121 Freemark Abbey CA	\$.75
125 Robert Mondavi Private Selection SS CA	\$.40
126 Gary Farrel CA	\$.70
127 Grglich Hills CA	\$.85

### Interesting Whites

130 Stags Leap Vlognier CA	\$.67
131 7 Daughters Moscato ITALY	\$.44
132 A to Z Riesling OR	\$.48
133 Eroica Riesling WA	\$.48

### RED Pinot Noir

160 Balade CA	\$.90
161 Linnccourt CA	\$.50
162 Dora Monterey CA	\$.60
163 Firesteed OR	\$.50
164 Etude Fiddlestix CA	\$.85
165 Benziger CA	\$.50
167 Rodney Strong CA	\$.60
169 Robert Mondavi Cameros CA	\$.65
170 Twomey by Silver Oak, Russian River CA	\$.87
172 Jadot FR	\$.64
173 Layer Cake CA	\$.47
174 Patz & Hall Sonoma Coast CA	\$.80
175 Erath OR	\$.60
176 Reulling CA	\$.90
177 La Crema CA	\$.55

### Merlot

180 St. Francis Merlot CA	\$.60
181 Benziger CA	\$.50
182 Alexander Valley Vineyards CA	\$.50
183 Grglich Hills CA	\$.80
184 Stags Leap CA	\$.70
185 Silverado CA	\$.80
186 Coppola Director's Cut CA	\$.54
187 Charles Krug CA	\$.60
188 Provenance CA	\$.75
190 Rodney Strong CA	\$.50

### Cabernet Sauvignon

200 Merryvale Starmont CA	\$.110
201 Simi CA	\$.60
202 Charles Krug Napa CA	\$.75
203 Honig CA	\$.87
204 Silverado CA	\$.100
205 Groth "Oakville" CA	\$.110
206 Faust CA	\$.105
207 Freemark Abbey CA	\$.100
208 Dominus Estate "Napanook" CA	\$.130
209 Stags Leap CA	\$.110
210 Mondavi Oakville CA	\$.115
211 Rockaway by Rodney Strong CA	\$.150
212 Caymus CA	\$.165
213 Grglich Hills CA	\$.130
214 The Calling CA	\$.75
215 Rodney Strong Reserve CA	\$.90
216 Far Niente CA	\$.230
217 Sequoia Grove CA	\$.85
218 St. Francis CA	\$.62
219 Knights Valley by Beringer CA	\$.65
220 Jordan CA	\$.110
221 Whitehall Lane Napa	\$.85
222 Sterling CA	\$.70
223 Etude CA	\$.140
224 Ferrari Carano CA	\$.70
225 Girard CA	\$.70
226 Round Pond CA	\$.75
227 Aquinas Napa CA	\$.50
228 Arrowood CA	\$.60
229 Katherine Goldschmidt Crazy Creek CA	\$.60
230 Jackson Estate CA	\$.60
231 "Quilt" NAPA	\$.70
232 Frank Family NAPA	\$.80
233 Roustestock NAPA	\$.50
234 B Side CA	\$.60

### Banfi - Featured Vineyard

240 San Angelo Pinot Grigio ITALY	\$.50
241 Castello Banfi Summus ITALY	\$.115
242 Castello Banfi Brunello ITALY	\$.130
243 Banfi Cum Laude ITALY	\$.70
244 Castello Banfi Excelsus ITALY	\$.130
246 Castello Banfi Select Chianti Classico Riserva ITALY	\$.50

### Nickel & Nickel Estate Wines

251 Truchard Vineyard Chardonnay CA	\$.95
252 Harris Vineyard Merlot CA	\$.95
253 Darien Vineyard Syrah CA	\$.95
255 CC Ranch Rutherford Cabernet CA	\$.180
256 Sullenger Oakville Cabernet CA	\$.180
257 State Ranch Yountville Cabernet CA	\$.180

### Italian Reds

260 Modus Super Tuscan by Ruffino ITALY	\$.60
261 Recchia Ripasso ITALY	\$.50
262 Peppoli Chianti Classico ITALY	\$.60
263 Ruffino Gold Chianti Reserva ITALY	\$.85
264 Travaglini Gattinara	\$.70
265 Volpala Chianti Classico ITALY	\$.50
266 Volpala Chianti Classico Riserva ITALY	\$.80
267 Barolo Cascina Nuova ITALY	\$.100
268 Tommasi Amarone ITALY	\$.100
269 Yantra Tenuta Sette Toscana ITALY	\$.50
270 Bertani Amarone ITALY	\$.180
275 Costasera Amarone ITALY	\$.100

### Premium Beers

Orval (Trappist) 6.2% ABV	Sam Smith Imperial Stout 7.0% ABV
Dogfish Head IPA 60 Minutes 6.0% ABV	Victory Dirt Wolf 2X IPA 8.7% ABV
Tonewood Fuego IPA 6.2% ABV	

### Interesting Reds

300 Girard Petite Sirah CA	\$.70
301 Quimera ARG	\$.75
302 Graffigna Malbec ARG	\$.45
303 Salentein Malbec ARG	\$.50
304 Rodney Strong Symmetry CA	\$.100
308 Petite Petit CA	\$.50
309 "7" Deadly "Zins" CA	\$.45
312 Chateau Tanunda 100 Year Vines Red Zin AU	\$.160
315 Girard Artistry Napa Red CA	\$.90
316 Girard Old Vine Red Zinfandel CA	\$.65
317 Chalkhill Estate Blend CA	\$.85

### Reserves Wines

500 Paradigm Winery Cabernet Sauvignon NAPA	\$.149
503 Silver Oak Alexander Valley NAPA	\$.160
507 Prisoner by Orin Swift NAPA	\$.105
508 Inglenook Rubicon Cask Cabernet Sauvignon NAPA	\$.250
509 Opus One NAPA	\$.390
511 Antinori Pian Della Vigne Brunello ITALY	\$.120
512 Antinori Tignanello ITALY	\$.180
514 Sassicaia ITALY	\$.320
515 Abacus XII Bottling CA	\$.640
518 Gaja Promis ITALY	\$.100
519 Gaja Magari ITALY	\$.130
521 Eleanor by Coppola ITALY	\$.95
522 Meo-Camuzet Echezeax FR	\$.250
523 Heitz Cabernet Sauvignon NAPA	\$.110
525 Conn Creek Nadpa Cabernet Sauvignon CA	\$.115
526 Conn Creek Anthology CA	\$.110
527 Guldalberta ITALY	\$.99
528 Fontanafredda Barolo ITALY	\$.90
529 Col D' Orcia Brunello ITALY	\$.89

### Cakebread

600 Napa Chardonnay NAPA	\$.95
601 Reserve Chardonnay NAPA	\$.125
602 Cabernet Sauvignon NAPA	\$.130
603 Merlot NAPA	\$.120
604 Pinot Noir NAPA	\$.100
606 Vinehill Cabernet Sauvignon NAPA	\$.215
607 Benchland Cabernet Sauvignon NAPA	\$.215

### RIVERWINDS SELECT WINES

produced by Kennedy Cellars in Hammonton, NJ

Riverwinds Chardonnay, Chile	\$.40
Riverwinds Pinot Grigio, Chile	\$.40
Riverwinds Bordeaux Style Blend, CA	\$.40
Riverwinds Pinotage, South Africa	\$.50
Riverwinds 'Clone 169' Cabernet Sauvignon, CA	\$.60

### Specialty Drinks & Martinis \$13.5

#### American Mule

Tito's Handmade Vodka & Gosling's ginger beer, garnished with a lime

#### Aperol Spritz

Aperol liqueur, Yellow Tail "Bubbles", & splash of soda water on ice with fresh orange

#### The Riverwinds

Stoli, Chambord, Pineapple Juice

#### French 75

Hendrick's gin, lemon juice, simple syrup, topped with Yellow Tail "Bubbles" garnished with lemon twist

#### St. Germain Margarita

Jose Cuervo tequila, St. Germain, lime juice, & sour mix on the rocks with salted rim

#### South Peach Cosmo

Absolut Citron, Smirnoff Peach, peach schnapps, fresh lime, & cranberry juice

#### Blueberry Mojito

Cruzan Blueberry Lemonade Rum, muddled blueberries, lime, & mint topped with soda water on the rocks

#### Peach Margarita

Jose Cuervo, Peach Schnapps, Triplesec, Sourmix, Lime Juice, & a sugar rim on the rocks

#### Makers Refresher

Maker's Mark Bourbon & Gingerbeer served with a sugar rim & mint leaf garnish

#### Skinny Colada

Malibu Rum, Smirnoff Pineapple Vodka, & splash of pineapple juice

#### Chocolate Lovers

Stoli Vanilla, White & Dark Godiva & Nocello

#### Key Lime Pie

Stoli Vanilla, Licor 43, lime and pineapple juice with whipped cream

#### Sweet Tea Lemonade

Jeremiah Weed Sweet Tea Vodka & Lemonade

#### Blood Orange

Stoli O, Solerno Blood Orange Liqueur, cranberry juice

#### Summer Mash Up

Redemption Rye bourbon, Triple sec, Orange & pineapple juice, splash grenadine on the rocks fresh orange & cherry