

APPETIZERS

COLOSSAL CRAB COCKTAIL \$25

COLOSSAL SHRIMP COCKTAIL \$24

OYSTERS ON THE HALF SHELL \$16

TOP NECK CLAMS ON THE HALF SHELL \$13

CRISPY CALAMARI Tender Calamari & banana peppers lightly dusted in seasoned flour, crispy fried & accompanied with a spicy tomato sauce \$16

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

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

HUMMUS A blend of chickpeas, roasted red peppers, garlic, lemon, & extra virgin olive oil served with toasted pita, carrots, & cucumbers \$13

CIDER BACON BRUSSEL SPROUTS Brussel sprouts & bacon roasted in cider & topped with a honey sriracha drizzle \$13

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

CHARCUTERIE BOARD Assortment of Gouda & Pepper jack cheeses, sliced prosciutto & salami, apple, artichokes, pepperoncini, crackers, & sweet balsamic reduction \$25

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

BUFFALO SHRIMP (5) Jumbo fried shrimp tossed in an old bay hot sauce topped with a drizzle of ranch dressing & scallions \$19

SOUPS & SALADS

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

CHEFS "TASTE OF THE DAY" SOUP Ask your server

BLACK ANGUS FILET SALAD Grilled slices of filet mignon atop romaine lettuce with red onion, roasted red peppers, cherry tomato, & crumbled bleu cheese with an herb red wine vinaigrette \$25

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 \$18

AHI TUNA SALAD* Black & white sesame encrusted ahi tuna, sliced & seared rare, over mixed greens with cucumber, avocado, & mandarin orange segments with a ginger sesame dressing \$20

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 \$18

VERY BERRY SALAD* Crisp mixed greens & fresh baby spinach, seasonal berries (strawberries, raspberries, blueberries, or blackberries), red onion, bell peppers, toasted pine nuts, & crumbled goat cheese & a lemoncello vinaigrette \$16

ROMAINE HEART CAESAR SALAD Hearts of Romaine lettuce topped with Tuscan Caesar dressing, garlic croutons, anchovy filets, & grated Pecorino Romano cheese \$10

ADD TO ANY SALAD: Grilled or Blackened Chicken \$7
(5) Shrimp \$13
Salmon \$13



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 \$16

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 \$18

VEGGIE BURGER Grilled veggie burger on a brioche roll with baby greens, tomato, red onion, & a roasted red pepper aioli \$16

RIVERWINDS CHICKEN SANDWICH Grilled chicken breast with bacon, sliced avocado, Boston lettuce, & a sundried tomato spread on a brioche bun \$16

CRAB CAKE SANDWICH Our signature jumbo lump crab cake served on a brioche roll with lettuce, tomato, & onion \$21

SHRIMP TACOS (3) grilled baby shrimp topped with shaved iceberg, tomato bruschetta, & chipotle ranch \$17

FONTINA CHICKEN SANDWICH Grilled Chicken, Fontina cheese, bacon, caramelized onions, baby greens, & chipotle ranch dressing on a ciabatta roll \$17

CHEF'S CREATIONS

CRABBY DELIGHT Jumbo lump crab meat sautéed with spinach & sundried tomatoes over angel hair pasta in your choice of a lemon wine & garlic sauce or a classic tomato sauce \$24

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 \$24

ASIAN AHI TUNA* Sliced sesame encrusted Ahi Tuna served over a soba noodle salad with yellow & red peppers, snap peas, & scallions with a Saki wine soy glaze \$24

BLACKENED CHICKEN ALFREDO Cajun rubbed chicken breast over linguini in a creamy alfredo sauce \$21

GRILLED SALMON FILET* Grilled salmon filet topped tomato bruschetta & a balsamic reduction drizzle, served with vegetable medley \$22

CHICKEN BRUSCHETTA* Grilled chicken breast served over sautéed spinach & topped with our fresh tomato bruschetta with a balsamic drizzle \$20

BEEF OR CHICKEN 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 \$22

TOMATO CAPRESE WITH GRILLED SHRIMP* Grilled jumbo shrimp with sliced red tomatoes, fresh mozzarella cheese, & prosciutto atop fresh spring mix & drizzled with extra virgin basil olive oil & an aged balsamic reduction \$24

11 OZ. RIBEYE STEAK Grilled 11 oz. ribeye steak paired with our parmesan potato crisps & grilled asparagus, topped in a port wine demi glaze \$27