

WELCOME TO RIVERWINDS

RAW BAR

COLOSSAL CRAB COCKTAIL \$25
JUMBO COLOSSAL SHRIMP COCKTAIL \$25
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 \$74
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

PHILLY CHEESE STEAK EGG ROLLS Thinly sliced ribeye steak, fried onions & peppers, & provolone cheese, served with a side of cheddar cheese sauce \$17

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

FRIED FRESH MOZZARELLA BRUSCHETTA Fried rounds of fresh mozzarella cheese topped with a fresh tomato & basil bruschetta with a balsamic reduction drizzle \$18

HUMMUS A blend of chick peas, roasted red peppers, garlic, & extra virgin olive oil served with toasted pita, carrots, & cucumbers \$14

CRISPY CALAMARI Tender calamari & banana peppers, lightly dusted in seasoned flour, crispy fried and accompanied by a spicy tomato sauce \$17

COLOSSAL BUFFALO SHRIMP (4) Colossal shrimp lightly coated & fried topped with an old bay hot sauce scallions over blue cheese \$24

AHI TUNA TARTAR * Sliced sesame encrusted Ahi Tuna seared rare, topped with mango salsa & soy sauce with cucumber rolls \$21

MUSSELS & CHORIZO Steamed P.E.I. Mussels & chorizo sausage in your choice of white wine garlic sauce or red sauce \$17

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

SHRIMP SRIRACHA * 4 sautéed jumbo shrimp in a sriracha cream sauce over a chilled buckwheat soba noodle salad \$20

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

SOUPS & SALADS

FRENCH ONION A mixture of sweet Vidalia, shallots, & red onion, topped with Swiss & Provolone cheeses melted to perfection \$9.5

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 \$18

BLT WEDGE * A wedge of iceberg lettuce topped with chopped Applewood smoked bacon, sliced cherry tomatoes, crumbled bleu cheese in a Roquefort dressing \$13

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 \$17

TOMATO CAPRESE SALAD * Slices of red tomatoes over spring mix, fresh mozzarella, prosciutto topped with an extra virgin basil olive oil & aged balsamic reduction \$18

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 7oz \$43 10oz \$55

NEW YORK STRIP 14oz \$50

BONE-IN COWBOY RIBEYE STEAK 16oz \$54

GRILLED ANGUS RIBEYE 11 oz. \$38

PORTERHOUSE 16 oz. \$54

SURF AND TURF 7 oz Filet Mignon + 8 oz Brazilian Tail \$72

ADD: Grilled Jumbo Shrimp (4) \$13 Jumbo Lump Crab Meat \$14

SEAFOOD

WHOLE FISH

Mediterranean Bronzino, pan fried & butterflied then served over jasmine rice & sautéed spinach, then topped with a white wine garlic sauce \$42

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 \$46
Stuffed with crab imperial add \$13

CHEF'S CREATIONS

Served with a House or Caesar Salad

CRABBY DELIGHT Jumbo lump crab meat sautéed with spinach & sundried tomatoes over angel hair pasta in choice of a lemon wine & garlic sauce or classic tomato sauce \$40

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 \$43

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 \$41

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 \$45

LOBSTER RAVIOLI Lobster & cheese filled ravioli served in a creamy blush sauce & topped with jumbo lump crab meat & jumbo shrimp \$45

CHILEAN SEA BASS * Pan seared Chilean sea bass served over mashed red bliss potatoes & roasted vegetable medley topped with a sherry soy glaze \$47

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 \$42

SEAFOOD FRA DIABLO Sauteed mussels, clams, shrimp, & calamari in a spicy tomato sauce over linguini \$42

HOUSE SELECTIONS \$35 (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

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

SESAME GINGER SALMON * Grilled salmon topped with a sesame ginger glaze, served over red bliss mashed potatoes & 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 Sauteed jumbo shrimp in a white wine & garlic sauce over linguini with parsley & parmesan cheese

SIDES \$8

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 ~ Maple Chipotle Glazed Bacon Brussel Sprouts \$13

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

