

APPETIZERS

COLOSSAL CRAB COCKTAIL \$25

COLOSSAL SHRIMP COCKTAIL \$25

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 \$17

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

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, & extra virgin olive oil served with toasted pita, carrots, & cucumbers \$14

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

MAPLE CHIPOTLE GLAZED BACON BRUSSEL SPROUTS Brussel Sprouts, dried cranberries, & bacon roasted in a chipotle maple glaze \$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 \$18

CHARCUTERIE BOARD Assortment of Gouda & Pepper jack cheeses, sliced prosciutto & salami, apples, 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

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

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

SPINACH & FILET SALAD sliced Filet mignon tail over a bed of fresh spinach, chopped eggs, cherry tomatoes, bleu cheese crumbles, & red onion served with a side of Balsamic 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 \$19

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 \$21

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

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 \$17

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 \$8
Salmon \$13
(5) Shrimp \$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 \$18

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 \$19

CHILEAN SEA BASS TACOS 3 tacos with Chilean sea bass filet topped with shaved iceberg lettuce, avocado, mango salsa, & sweet chili sauce \$20

RIVERWINDS CHICKEN SANDWICH Grilled chicken breast with bacon, sliced avocado, Boston lettuce, & a sundried tomato spread on a ciabatta bun \$18

CRAB CAKE SANDWICH Our signature jumbo lump crab cake served on a brioche roll with lettuce, tomato, & onion \$22

FONTINA CHICKEN SANDWICH Grilled Chicken, Fontina cheese, bacon, caramelized onions, baby greens, & chipotle ranch dressing on a ciabatta roll \$18

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 \$26

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 \$26

BLACKENED SHRIMP ALFREDO Cajun rubbed jumbo shrimp served over linguini in a creamy alfredo sauce \$23

SESAME GINGER SALMON* Grilled salmon topped with a sesame ginger glaze served over jasmine rice & fire roasted vegetable medley \$23

GRILLED MAHI Mahi filet served over jasmine rice, & fire roasted vegetable medley, topped with a mango salsa \$26

CHICKEN BRUSCHETTA* Grilled chicken breast served over sautéed spinach & topped with our fresh tomato bruschetta with a balsamic drizzle \$21

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 \$23

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 herbed cottage potatoes & grilled asparagus, topped in a port wine demi glaze \$29

