# 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, 1.5lb. Chilled Maine Lobster
Colossal Crab and all the accoutrements $150

## APPETIZERS

PHILLY CHEESESTEAK EGG ROLLS Thinly sliced ribeye, fried onions & peppers & american cheese, served with a side of roasted red pepper & tomato coulis $17

CHARCUTERIE BOARD Assortment of gouda & pepper jack cheese, sliced prosciutto & salami, apples, grapes, walnuts, crackers & sweet balsamic reduction $25

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

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

CRISPY CALAMARI Tender calamari & banana peppers, lightly dusted in a 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 wonton chips & mango salsa $21

MUSSELS & CHORIZO Steamed pei 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 sauteed jumbo shrimp in a sriracha cream sauce over a chilled buckwheat soba noodle salad $20

STEAMED LITTLE NECK CLAMS Steamed little neck clams in a lemon & garlic white wine 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 over a bed of fresh spring mix with roasted beets, sliced strawberries & carrots, topped with a sweet champagne vinaigrette $18

BLT WEDGE* Iceberg lettuce topped with applewood smoked bacon, sliced cherry tomatoes, crumbled gorgonzola 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 & blue cheese crumbles with a lemoncello vinaigrette $15

TOMATO CAPRESE SALAD* Slices of red tomatoes over spring mix, fresh mozzarella, prosciutto di parma 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 and a small house or caesar salad to start.

FILET MIGNON - 7oz $45 - 10oz $60
NEW YORK STRIP - 14oz $50
BONE-IN COWBOY RIBEYE STEAK - 16oz $60
GRILLED ANGUS RIBEYE - 11oz $40
PORTERHOUSE - 18oz $54
SURF & TURF - 7oz Filet Mignon + 8oz Brazilian Tail $72
ADD: Grilled Jumbo Shrimp (3) $10 - Jumbo Lump Crab Meat $12

## SEAFOOD

WHOLE FISH
Mediterranean bronzino, pan fried & butterflied then served over jasmine rice & sauteed spinach, topped with a lemon vinaigrette $42

WHOLE LOBSTER
Served with steamed jasmine rice, sauteed spinach & drawn butter
1.5 / 2 / 3lb $Market Price

BRAZILIAN LOBSTER TAIL
8oz 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 sauteed with spinach & sundried tomatoes over capellini pasta in your choice of a lemon wine & garlic sauce or a classic tomato sauce $40

SCALLOP RISOTTO Sauteed dayboat scallops over risotto with broccoli rabe & sundried tomatoes in a lemon butter wine sauce with shaved parmesan cheese $43

ASIAN AHI TUNA* Sliced sesame encrusted ahi tuna served over a soba noodle salad with yellow & red peppers, green beans & scallions with a toasted sesame sauce $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 SEABSS* Pan seared chilean seabass served over red bliss mashed potatoes & grilled asparagus topped with our fresh tomato bruschetta & sweet balsamic drizzle $47

STUFFED SHRIMP 3 jumbo shrimp stuffed with crab imperial, baked & served with mashed red bliss potatoes & sauteed green beans, then topped in a lobster cream sauce $42

FRUTTI DI MARE RISOTTO* Sauteed mussels, clams, jumbo shrimp & lump crab meat with broccoli rabe & cherry tomatoes over lobster tomato risotto $42

## HOUSE SELECTIONS $35

Included ice cream & small house or caesar salad

BACON HONEY MUSTARD CHICKEN* Grilled chicken breasts served over mashed red bliss potatoes & broccoli rabe topped with a bacon honey mustard glaze

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

SHRIMP OR CHICKEN TERIYAKI STIR FRY Stir fried seasonal vegetables with your choice of shrimp or chicken in an oriental, sesame teriyaki sauce over jasmine rice

JACK DANIEL'S PORK CHOP Broiled 12oz bone-in pork chop glazed with our jack daniel's 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 & sauteed green beans

GRILLED SWORDFISH* Grilled swordfish filet topped with a fresh herb butter over red bliss mashed potato & sauteed green beans

PARMESAN CRUSTED CHICKEN Panko & parmesan crusted chicken breast with broccoli rabe & cherry tomatoes in a tomato cream auce over linguini

SHRIMP SCAMPI ALA CALABREZE Sauteed jumbo shrimp in a white wine & garlic sauce over linguini with parsley and parmesan cheese

## SIDES $8

Baked Potato - Baked Sweet Potato - Red Bliss Mashed - Sauteed Wild Mushrooms - Caramelized Onions - Grilled Asparagus - Broccoli Rabe
Thick Cut Vidalia Onion Rings - Maple Chipotle Glazed Bacon Brussel Sprouts $13 - Creamed Spinah $13 - Mac & Cheese $13