WELCOME TO RIVERWINDS

River Winds Restaurant

APPETIZERS

COLOSSAL CRAB COCKTAIL $25

COLOSSAL SHRIMP COCKTAIL $25

CAPE MAY OYSTERS ON THE HALF SHELL $16

TOP NECK CLAMS ON THE HALF SHELL $13

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

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

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

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

MAPLE CHIPOTLE GLAZED BACON BRUSSEL SPROUTS* $13
Brussel sprouts, dried cranberries & bacon tossed in a chipotle maple glaze

LITTLENECK CLAMS $14
Steamed little neck clams in a lemon & garlic white wine sauce

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

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

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

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

SOUPS & SALADS

FRENCH ONION $9.5
A mixture of sweet vidalia, shallots & red onion, topped with swiss & provolone cheeses melted to perfection

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

MEDITERRANEAN SALAD $15
Romaine topped with cucumber, tomatoes, red onion, feta cheese, green peppers & kalamatta olives served with a greek vinaigrette

CALIFORNIA COBB SALAD* $20
Melange of spring mix & iceberg lettuce, sliced cherry tomatoes, crispy bacon, avocado, gorgonzola cheese, chopped egg & grilled chicken, finished in a herb red wine vinaigrette

AHI TUNA NICOISE SALAD $21
Sesame encrusted ahi tuna, seared rare, over mixed greens, kalamata olives, chopped egg, green beans & cherry tomatoes with a sesame ginger dressing

BLT WEDGE $13
Iceberg lettuce topped with applewood smoked bacon, sliced cherry tomatoes, crumbled gorgonzola in a roquefort dressing

BAKED WALNUT & HONEY GOAT CHEESE SALAD* $18
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

VERY BERRY SALAD* $15
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

ROMAINE HEART CAESAR SALAD $10
Hearts of romaine lettuce topped with tuscan caesar dressing, garlic croutons, anchovy filets (upon request) & grated pecorino romano cheese

TOMATO CAPRESE $18
Sliced red tomatoes, fresh mozzarella cheese & prosciutto di parma on top of fresh spring mix & drizzled with extra virgin basil olive oil with aged balsamic reduction

ADD TO ANY SALAD
Grilled or Blackened Chicken $8 / Salmon $10 / Shrimp (4) $10

SANDWICHES
(All served with steak fries)

ALL BURGERS ARE CERTIFIED ANGUS BEEF & GRILLED TO PERFECTION

AMERICAN BURGER $18
8oz Angus burger grilled & topped with american cheese, spring mix, tomato & onion on a brioche roll

HORSERADISH MUSHROOM BURGER $19
8oz Angus burger topped with swiss cheese, sauteed mushrooms, bacon, baby greens with a horseradish cream sauce on a brioche roll

SMOKEHOUSE BURGER $19
8oz Angus burger grilled & topped with cheddar cheese, applewood bacon, bbq sauce & crispy onion rings on a brioche roll with fresh spring mix

CHILEAN SEA BASS TACO $20
3 Tacos with chilean sea bass filet topped with shaved iceberg lettuce, avocado, mango salsa & sweet chili sauce

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

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

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

FRIED FLOUNDER SANDWICH $19
Fried flounder filet topped with avocado, red onion, baby greens & tartar sauce on ciabatta roll

CHEF'S CREATIONS

CRABBY DELIGHT $25
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

ASIAN AHI TUNA $25
Sliced sesame encrusted ahi tuna served over a soba noodle salad with yellow & red peppers, green beans scallions with a toasted sesame sauce

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

SESAME GINGER SALMON $23
Grilled salmon topped with a sesame ginger glaze served over jasmine rice & sauteed green beans

SCALLOP RISOTTO $26
Sauteed dayboat scallops over risotto with broccoli rabe & sundried tomatoes in a lemon butter wine sauce with shaved parmesan cheese

BACON HONEY MUSTARD CHICKEN $20
Grilled chicken breast served over steak fries & broccoli rabe topped with a honey mustard bacon sauce

SHRIMP OR CHICKEN VEGETABLE STIR FRY $23
Stir fried seasonal vegetables in an oriental, sesame teriyaki sauce with your choice of shrimp or grilled chicken over steamed jasmine rice

11oz. RIBEYE STEAK $30
Grilled 11oz. ribeye steak paired with bacon & onion german fried potatoes, topped in a port wine demi glaze

PARMESAN CRUSTED CHICKEN $23
Panko & parmesan crusted chicken breast with broccoli rabe and cherry tomatoes in a tomato cream sauce over linguini

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