

# RHETT'S RIVER GRILL AND RAW BAR



## SOUPS AND APPETIZERS

### Chef's Signature

She Crab Soup cup 5 / bowl 8

### Chips and Salsa

Blue corn chips with a grilled corn and roasted tomato salsa 5

### Fried Green Tomatoes

With a garlic cayenne sauce 7

### River Nachos

Black beans, cheese, jalapenos, lettuce, sour cream and salsa 9  
grilled chicken 3 or crabmeat 6

### Crab Dip

Made with blended cheeses and spices served with crostini 9

### Blackened Sea Scallops

Served on crostini with a basil tomato topping 10

### Seared Sea Scallops

In a white wine garlic sauce served over mixed greens 10

### Soup of the Day

Ask your server please cup 5 / bowl 8

### Caribbean Coconut Shrimp

Lightly fried and served with a pineapple jalapeno sauce 9

### Crispy Southwestern Spring Rolls

Chicken, black beans and rice with a cilantro lime sauce 8

### Buffalo Chicken Wings

Choose either plain, Red Hot sauce, Caribbean garlic jerk or chipotle BBQ sauce served with celery and ranch 8

### Fried Calamari

Served with a ginger manis cocktail sauce 10

### River Grill Crab Cake

Pan seared and served on mixed greens with remoulade 7

### Fried Chicken Tender

Three southern style chicken tenders with French fries 8

## SALADS

### House Salad

Mixed greens, tomatoes, red onions and toasted almonds 5/7

### Caesar Salad

Crisp romaine, tomatoes and parmesan cheese served with our house Caesar dressing 6/8

### River Salad

Mixed greens, feta, tomatoes and pine nuts 6/8

### Add to Any Salad\*

grilled chicken 4, fried chicken tenders 4, steamed shrimp 5, crab cake 6, fried calamari 6, fried oysters 6, or a burger 6

Sun-Dried Tomato Balsamic Vinaigrette (House Dressing), Blue Cheese, Ranch, Caesar, Oil and Vinegar

## STEAMED, FRIED AND RAW SEAFOOD

### Fried Select Oysters

Lightly fried and served with remoulade and cocktail sauce 16

### Oysters Rockefeller

Filled with spinach, garlic, shallots, Pernod and cream 10

### Oysters on the Half Shell or Steamed\*

Fresh plump bay oysters served with cocktail sauce and lemon half 6 / dozen 12

### Buffalo Style Steamed Shrimp

Tossed in Red Hot or Caribbean jerk sauce served with ranch half 11 / pound 20

### Buffalo Style Fried Oysters

Fried and tossed in Red Hot sauce served with ranch 16

### Prince Edward Island Mussels

Succulent mussels piled high with a sambal cream sauce 15

### Steamed Spiced Shrimp

large shrimp with Old Bay, cocktail sauce and butter half 10 / pound 19

### Big T Platter\*

Pound of steamed shrimp, dozen raw or steamed oysters, mussels and calamari (sorry no substitutions) 40

### The "Triple B" Platter

Pound of buffalo shrimp, buffalo oysters and buffalo chicken wings served with ranch (sorry no substitutions) 40

## KID'S MENU (children 12 years and younger)

Choice of: chicken tenders, grilled cheese, mini corn dogs with french fries or buttered cheese tortellini 6

All kid's meals come with a choice of soda, iced tea, milk or juice. (refills are .50 cents)

## BRUNCH DISHES

### Meat Lover's Omelet

Bacon, ham, andouille sausage, onions and cheese served with hash browns and a biscuit 12

### Southwestern Omelet

Ham, peppers, onions and tomatoes served with bacon, hash browns and a biscuit 11

### Fresh Buttermilk Pancakes

Served with bacon and hash browns 9  
add blueberries, strawberries or chocolate chips 1

### Traditional Eggs Benedict\*

Canadian bacon and hollandaise sauce served with bacon and hash browns 11

### River Grill Special Benedict\*

Crab cakes and hollandaise sauce served with bacon and hash browns 14

### Homemade Sausage Gravy and Biscuits

Served with bacon and hash browns 10

### Breakfast Bowl

Two warm buttermilk biscuits topped with sausage gravy, hash browns, scrambled eggs, bacon and cheese 12

### Grilled Cajun Chicken Breast

Bacon, provolone and chipotle mayo on kaiser roll 9

### Three Egg Omelet with Cheese

Served with bacon, hash browns and a biscuit 9  
onion, tomato or peppers .25, bacon or ham .75, crabmeat 4

### Fried Egg Sandwich

On white or wheat with bacon, cheddar, lettuce, tomato and mayo served with hash browns 8

### Breakfast Burrito

Scrambled eggs, bacon, tomatoes and cheese served with salsa, sour cream and hash browns 9

### Lump Crab Benedict\*

Topped with lump crabmeat and hollandaise sauce served with bacon and hash browns 13

### Smoked Salmon Benedict\*

With hollandaise sauce served with bacon and hash browns 14

### French Toast

Served with maple syrup, bacon and hash browns 10

### Certified Black Angus Burger\*

8 oz. seasoned burger with herb mayo and choice of 8 Swiss, provolone, cheddar or pepper-jack cheese  
bacon .75, grilled onions .50, crabmeat 4, Roquefort 1

### River Grill Crab Cake

Homemade crab cake and herb mayo on kaiser roll 9

### Grilled Country Ham Breakfast

Served with two eggs any style, hash browns and biscuits 12

### 6 oz. Grilled Sirloin Breakfast\*

Served with two eggs any style, hash browns, bacon and biscuits 12

### Huevos Rancheros

Two fried eggs over blue corn tortillas, black beans, mixed cheese, sofrito and sour cream 9

### Traditional Barnyard Breakfast

Two eggs served with bacon, hash browns and biscuits 8

## DRINK SPECIALS

Screwdriver 4    Mimosa 6    Bloody Mary 5

## BRUNCH SIDES

Biscuits 1.50	Toast 1.50	Hash browns 2	Pancake 2	Grits 2
French Fries 2	Two eggs 3	Bacon 3	Cup of Sausage Gravy 4	
Biscuit and Sausage Gravy 5		Black Beans 4	Country Ham 7	Fruit 3

## THIRST QUENCHERS

Root Beer, Sparkling Water, Hot Chocolate, Hot Tea, Milk, Orange Juice, Cranberry Juice,  
Grapefruit Juice, Pineapple Juice 2.50

### Bottomless Beverages

Pepsi, Diet Pepsi, Dr. Pepper, Mt. Dew, Orange Slice, Sierra Mist, Ginger Ale, Pink Lemonade,  
Shirley Temple, Iced Tea and Coffee 2

## DESSERTS

Key Lime Pie with a Raspberry Coulis 5

Signature Bananas Foster with Fresh Fruit over Vanilla Ice Cream 7

Decadent Chocolate Truffle Cake 6

Rich Creamy Raspberry White Chocolate Cheesecake 6

Bourbon Street Pecan Pie a La Mode 7

Chocolate Peanut Butter Pie w/ Reese's Cups 6

A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 8 OR MORE.

\*COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.