

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 Tenders

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

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

BOTTLED BEERS

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Light, Michelob Ultra,
Rolling Rock, Yuengling Black and Tan, Yuengling Lager 2.75

Heineken, Dos Equis Amber, Killian's Red, Pacifico Clara, Amstel Light, Sierra Nevada Pale Ale,
Beck's, Blue Moon Belgian White, Widmer Hefeweizen, Kaliber (NA) 3.50

Corona, Corona Light, Bass, Starr Hill Amber (Va.), Starr Hill Northern Lights (Va.),
Starr Hill Dark Starr Stout (Va.), Stella Artois, Newcastle, Sam Adams,
Sam Adams Seasonal, Legend's Brown Ale 3.75

Guinness 5

STEAKS, PORK, CHICKEN AND DUCK

Grilled Sirloin (Certified Angus Beef)*

Two 6oz. center cut steaks, seasoned and cooked to perfection, with a choice of Roquefort butter or shiitake pinot noir sauce 20
add crabmeat 4

New York Strip (Certified Angus Beef)*

Classic 12 oz. strip with hearty flavor, seasoned and served with a choice of Roquefort butter or shiitake pinot noir sauce 24
add crabmeat 4

Maple Leaf Farm Duck Breast*

Seared and roasted until moist and juicy, served with a Yuengling and molasses reduction 20

Smithfield Pork Tenderloin

Oven roasted and served with our homemade spicy chipotle BBQ sauce 19

Filet Mignon (Certified Angus Beef)*

8 oz. center cut steak, seasoned and grilled served with Roquefort butter or shiitake pinot noir sauce 24
add crabmeat 4

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

Pan Seared Chicken Breast

Double breast with crabmeat, andouille sausage and spinach in a Chardonnay cream sauce 20

Baby Back Ribs

Mouth watering ribs slow cooked and finished on the grill with our chipotle BBQ sauce half 16 / full 22

FISH, SHRIMP, SCALLOPS AND CRAB

Baked Sea Scallops Au Gratin

Fresh, tender, succulent scallops in a citrus cream sauce topped with parmesan cheese and panko bread crumbs 20

Fried Select Oysters

Lightly breaded in our seasoned flour, fried and served with cocktail sauce and remoulade 19

Seafood Trio

Baked scallops in our citrus cream sauce, shrimp scampi and seasoned fried oysters 25

Rhett's Shrimp Feast

Steamed spiced shrimp, shrimp scampi and coconut shrimp 21

Seared Sea Scallops

Pan seared and served with a Mediterranean tomato sauce 19

The River Grill Crab Cakes

Homemade lump crab cakes with a roasted shallot and boursin wine sauce 19

Fried Catfish Dinner

10-12 oz. catfish fried to a golden brown and topped with a roasted tomato sauce 18

Shrimp or Scallops Scampi

Your choice of shrimp or scallops sautéed in butter, garlic and white wine 18 both shrimp and scallops 22

Grilled Asian Glazed Atlantic Salmon*

with a ginger-lemon grass and green peppercorn sauce 19

Homemade Crab Cake Sandwich

Lump crabmeat, spices and herb mayo on kaiser roll 9

Above dinner entrees come with a choice of two side dishes (sandwiches come with one side).

Add as a side dish: small house salad 2, river salad 3 or Caesar salad 3.

PASTAS AND MIXED PLATES

Filet and Shrimp Scampi

8oz. Center cut filet with Roquefort butter or shiitake pinot noir sauce paired with our shrimp scampi 28

Tabasco Shrimp and Chicken Pasta

Our firecracker pasta with bell peppers, shallots and linguini finished in a spicy Tabasco cream sauce 18

Little Neck Clams, Shrimp or Scallops with Linguini

Served either scampi style or in a roasted tomato sauce 18
any two items for 20 or all three 24

Shrimp, Scallops and Lump Crab

A shellfish lover's delight with tri-color tortellini, shallots and sun dried tomatoes in a cognac cream sauce 21

Spinach Ravioli

With artichoke hearts, leeks, pine nuts and cheese in a roasted red pepper sauce 17

The River Grill Dinner Salad*

Tomatoes, red onions, feta, and toasted almonds with a choice of grilled salmon, fish of the day or sirloin steak 20

RIVER SIDES

Baked Potato 4 Creamy Potatoes 2 French Fries 2 Cole Slaw 2
Jasmine Rice 2 Black Beans 4 Vegetable of the Day 2

KID'S MENU (children 12 years and younger)

Choice of: chicken tenders, mini corn dogs, and grilled cheese 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)

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.