

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

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)

SANDWICHES

Chicken (w/ peppers and onions) or Pork Burrito
With black beans, rice, cheese, salsa and sour cream 10

Shrimp Salad

With tomatoes, herbs and spices on ciabatta bread 9

Shaved French Dip

Shaved sirloin, Swiss, provolone on a sub roll with au jus 10

Buffalo Chicken

Red Hot sauce, bacon, Swiss and ranch on kaiser roll 9

River Grill Crab Cake

Homemade crab cake, herb mayo on kaiser roll 9

Piled High Smoked Turkey

Pepper-jack cheese, bacon, avocado, red onion, lettuce, tomato and herb mayo on sunflower wheat 9

The Big BLT

A healthy portion of bacon on sunflower wheat with mayo 8

Shrimp Po' Boy

Steamed shrimp, lettuce, tomato and remoulade on sub roll 10

River Club

Ham, turkey, bacon, brie, red onion, lettuce, tomato and mayo on ciabatta bread 9

Chipotle BBQ Sandwich

Fresh pulled pork on a kaiser roll with mustard seed slaw 8

Cajun Grilled Chicken Breast

Bacon, provolone and chipotle mayo on kaiser roll 9

Steak and Cheese Sub

Shaved sirloin, onions, peppers, provolone and herb mayo 10

Dijon Chicken Salad

Grilled chicken, red onions and seasoning on ciabatta 8

Classic Reuben

Corned beef, Swiss, sauerkraut, 1,000 Island on rye 9

Hot Pastrami

With provolone and dijon-mayo on ciabatta 9

Veggie Wrap

Tomatoes, red onion, cucumbers, shredded cabbage, feta and a creamy garlic dressing 8

Oyster Po' Boy

Fried oysters, lettuce, tomato and remoulade on sub roll 10

Fresh Fish Tacos

With rice, cheese and pico de gallo (market price)

Hot Italian Sub

Turkey, ham, pastrami, red onion, Swiss, provolone, mayo with a herb oil and vinegar 11

Fish of the Day

Ask your server please. (market price)

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 .75, crabmeat 4, Roquefort 1

Bread substitutions are sunflower wheat, white, kaiser, sub roll, ciabatta, rye and flour tortilla.

All sandwiches are served with a choice of french fries, blue corn chips, mustard seed cole slaw or small house salad.

You may substitute your side for one of the following choices:

cup of soup 3, small river salad 3, small Caesar salad 3, black beans 3

Half a Sandwich and a Cup of Soup

Your choice of The Big BLT, Dijon Chicken Salad, Hot Pastrami, Ham and Swiss, Turkey and Provolone or Grilled Cheese served on either white, wheat or rye bread with a cup of soup. 8

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.