

# R HETT'S R RIVER GRILL



## ONLY PRIME STEAKS & FRESH SEAFOOD

### SOUPS AND APPETIZERS

**Chef's Signature Soup**

She Crab Soup cup 5 / bowl 8

**Chips and Salsa**

Fresh tortilla 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 4 or crabmeat 5

**Crab, Crawfish and Andouille Sausage Spread**

Crab, crawfish, sausage, blended cheeses and a panko topping 10

**Blackened Sea Scallops Bruschetta**

Served on crostini with a basil tomato topping 10

**Seared Caribbean Dusted Sea Scallops**

With greens, crispy bacon pieces and a margarita vinaigrette 10

**Soup of the Day**

Ask your server please cup 5 / bowl 8

**Coconut Shrimp**

Lightly fried, served with a Thai dipping sauce 9

**Crispy Southwestern Spring Rolls**

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

**Buffalo Chicken Wings**

Plain or served with Red Hot<sup>®</sup> sauce, Caribbean garlic jerk or chipotle BBQ sauce served with celery and ranch 8

**Fried Calamari**

Served with a ginger manis cocktail sauce 11

**Homemade Baked Potato Skins**

With cheese, bacon and sour cream 9

**Fried Chicken Tenders**

Three southern style chicken tenders with french fries 8

### SALADS

**River Salad**

Mixed field greens, crumbled feta, tomatoes, red onions and toasted almonds 6/9

**Caesar Salad**

Crisp romaine, tomatoes and parmesan cheese served with our house Caesar dressing 6/9

**Caprese Salad with Mixed Greens**

Fresh greens with mozzarella, tomato, basil, garlic, red onion and sprinkled with parmesan cheese 10

**Add to Any Salad\***

grilled chicken 4, chicken tenders 4, shrimp 6, crab cake 6  
fried calamari 6, fried oysters 6, burger 6 or grilled sirloin 11

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

### SEAFOOD

**Fried Select Oysters**

Lightly fried and served with remoulade and cocktail sauce 17

**Oysters Rockefeller**

Filled with spinach, garlic, shallots, Pernod and cream 11

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

Fresh prime oysters served with cocktail sauce and lemon  
*(market price, please ask your server)*

**Buffalo Style Steamed Shrimp**

Tossed in Red Hot<sup>®</sup> or Caribbean jerk sauce served with ranch half 12 / pound 22

**Classic Fish n' Chips**

Twin ale battered tilapia fried to a golden brown and served with french fries, remoulade and malt vinegar 15

**Steamed Little Neck Clams**

Tossed in garlic butter or a Sambal<sup>®</sup> cream sauce served with grilled bread 16

**Buffalo Style Fried Oysters**

Fried and tossed in Red Hot<sup>®</sup> sauce served with ranch 17

**Prince Edward Island Mussels**

Succulent mussels piled high with a Sambal<sup>®</sup> cream sauce 16

**Steamed Spiced Shrimp**

Large shrimp with Old Bay<sup>®</sup>, cocktail sauce and butter half 11 / pound 21

**"Big T" Platter\* (no substitutions)**

Pound of steamed shrimp, dozen raw or steamed oysters, mussels and calamari 45

**Snow Crab Legs**

Steamed pound and half of our large crab legs served with drawn butter *(market price, please ask your server)*

**Clams Casino**

Baked clams with red pepper, roasted garlic, shallots, parmesan cheese and bacon 10

### THIRST QUENCHERS

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

**Bottomless Beverages**

Pepsi, Diet Pepsi, Dr. Pepper, Mt. Dew, Orange Crush, Sierra Mist, Ginger Ale, Pink Lemonade, Iced Tea, Sweet Brisk Ice Tea and Coffee 2

**CHILDREN'S MENU**  
(Children 10 and under)

Chicken Tenders with fries or celery 5    Mini Corn Dogs with fries or celery 5    Grilled Cheese with fries or celery 5  
Linguini with spiced tomato sauce or butter and parmesan 5    Tortellini with spiced tomato sauce or butter and parmesan 5  
**Kids Drinks:** Soda, Iced Tea, Pink Lemonade, Milk, Juice or Shirley Temple (10 and under) 1.50

## CERTIFIED ANGUS BEEF STEAKS AND MORE

### **Certified Angus Beef Sirloin\***

Two 5oz. center cut steaks, seasoned and cooked to perfection, with a choice of gorgonzola butter or a shiitake pinot noir sauce 22  
add grilled onions 1, crabmeat 5 or shrimp scampi 6

### **Certified Angus Beef New York Strip\***

Classic 12oz. strip with hearty flavor, seasoned and served with a choice of gorgonzola butter or a shiitake pinot noir sauce 26  
add grilled onions 1, crabmeat 5 or shrimp scampi 6

### **Grilled Skirt Steak\***

10 oz. seasoned steak, cooked to a juicy perfection and served with a chimichurri sauce 22 add shrimp scampi 6

### **Chipotle Pork Tenderloin**

Marinated in spices, oven roasted until moist, and finished with our homemade chipotle BBQ sauce 19

### **Certified Angus Beef Ribeye\* (market price)**

Mouth watering 16oz. steak seasoned and grilled, served with gorgonzola butter or a shiitake pinot noir sauce  
add grilled onions 1, crabmeat 5 or shrimp scampi 6

### **Certified Angus Beef Burger\***

8oz. seasoned burger with herb mayo, lettuce, tomato and choice of swiss, provolone, cheddar or pepper-jack cheese 9  
bacon .75, grilled onions .50, crabmeat 5, gorgonzola butter 1

### **Maple Leaf Farm Duck\***

Oven roasted moist and juicy duck breast, with a Yuengling molasses reduction served medium rare to medium 20

### **Baby Back Ribs**

Mouth watering ribs, slow cooked and finished on the grill with our chipotle BBQ sauce half 18 / full 24

## FISH, SHRIMP, SCALLOPS AND CRAB

### **Scallops Au Gratin with Crabmeat**

Fresh, tender, succulent scallops in a chardonnay cream sauce topped with parmesan cheese and panko bread crumbs 24

### **Fried Select Oysters**

Lightly dusted in our seasoned flour and served with cocktail sauce and remoulade 22

### **Rhett's Shrimp Feast (or choose your own shrimp combo)**

Steamed spiced shrimp, shrimp scampi and coconut shrimp 23

### **Sautéed Scallops Scampi Style**

Seasoned fresh sea scallops sautéed in wine and garlic butter 23

### **Carolina Style Shrimp and Grits**

Shrimp, andouille sausage, peppers and onions in a brown butter sauce over a southern stone ground grit cake served with one side 20

### **The River Grill Crab Cakes**

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

### **Fried Catfish Dinner**

Large filet fried to a golden brown and topped with a roasted tomato sauce 18

### **Grilled Asian Glazed Atlantic Salmon\***

With a sweet and spicy honey Sambal<sup>®</sup> sauce 21

### **Homemade Crab Cake Sandwich**

Lump crabmeat, spices and herb mayo on a kaiser roll 9

### **The Captain's Seafood Platter (no substitutions)**

Garlic shrimp, scallops in a chardonnay cream sauce, crab cake, seasoned fried oysters with remoulade and cocktail sauce 29

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

**Baked Potato, Garlic and Chive Mashed Potatoes, French Fries, Mustard Seed Cole Slaw, Jasmine Rice, Black Beans or Vegetable of the Day**

**You may upgrade one of your sides for the following: small river salad 3 or small Caesar salad 3**

## PASTAS AND MIXED PLATES

### **Linguini with Clams, Shrimp or Scallops**

Choose a scampi sauce, Sambal<sup>®</sup> cream sauce or roasted tomato sauce  
clams 19, shrimp 20 or scallops 22

### **Tabasco Pasta with Shrimp and Chicken**

Our firecracker pasta with bell peppers, shallots and linguini finished in a spicy Tabasco<sup>®</sup> cream sauce 19

### **The River Grill Dinner Salad\***

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

### **Pasta Alfredo**

Fettuccini in a cream sauce topped with bacon and parmesan 14  
add grilled chicken 4, shrimp 6 or scallops 8

### **Shrimp Creole**

Cajun shrimp, andouille sausage, garlic, wine, peppers and shallots in a roasted tomato sauce served with jasmine rice 20

### **Shrimp, Scallops and Crab Tortellini**

A shellfish lover's delight with tri-color tortellini, leeks and sun-dried tomatoes in a cognac cream sauce 24

**\*\*\*Due to presentation and meal quality, we no longer split entrees.\*\*\***

**An extra plate will be presented with the purchase of an a la carte item.**

## A LA CARTE

Baked Potato	4	Jasmine Rice	3	French Fries	3
Creamy Potatoes	3	Vegetable	4	Black Beans	4
Cole Slaw	3	Fresh Tortilla Chips	3	Seasoned Grit Cake	3

## DESSERTS

Signature Bananas Foster with Fresh Fruit over Vanilla Ice Cream 7

Rich Creamy Raspberry White Chocolate Cheesecake 7

Chocolate Peanut Butter Pie w/ Reese's Cups 7

Key Lime Pie with a Raspberry Coulis 6

Bourbon Street Pecan Pie a la Mode 7

Decadent Chocolate Truffle Cake 7

A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 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.