

## APPETIZERS

### Warm Virginia Crab Bake - \$8.99

Fresh crab meat blended with spinach, cream cheese, old bay and various seasonings, then baked and served with warm, crunchy pita chips

### *New!* Quesadilla - \$8.99

Chicken or Shrimp and melted cheddar cheese stuffed inside a grilled flour tortilla, served with sour cream and pico de gallo

### Thick Cut Onion Rings - \$6.99

A pile of thick cut onion rings served with a roasted red pepper ranch for dipping

### *New!* Snow Crab Legs - \$14.99

A full pound of succulently steamed crab legs served with melted butter for dipping

### House Fried Oysters - \$9.99

A half dozen select oysters lightly breaded, flash fried and drizzled with a sweet chili aioli

### Cajun Grilled Tuna Bites - \$8.99

Chunks of fresh tuna, sprinkled in redfish magic and grilled with a sesame ginger sauce for dipping

### *New!* Buffalo Chicken Strips - \$8.99

Plump, juicy breaded chicken strips tossed in our classic buffalo sauce served with ranch dressing and celery

### Calamari - \$8.99

Flash fried calamari rings topped with a sweet chili aioli

### Riverwalk Shrimp - \$9.99

5 jumbo shrimp lightly dredged in our house breader and flash fried with a remoulade sauce for dipping



### Cajun Scallop Skewer - \$8.99

Dry pack scallops and coins of Andouille sausage seared and finished with a sweet chili aioli

### Steamed Peel & Eat Shrimp

\$9.99 1/2 Pound or \$16.99 Full Pound  
Steamed peel and eat shrimp with cocktail sauce for dipping

### Cajalo Wings - \$8.99

8 jumbo wings fried and tossed in a combination of buffalo sauce and cajun spices

### House Breads - \$4.99

Fresh Hushpuppies, Grilled Pita Bread, and Sara's Secret Recipe Cornbread

### *New!* BBQ Chicken Pizza - \$7.99

Grilled pita bread topped with melted cheese, chicken, red onion, and sweet BBQ sauce

### OYSTERS - Raw or Steamed - Priced Daily

Priced daily by the half dozen and full dozen

**HAPPY  
HOUR!!!  
Mon-Fri  
4:00pm-  
7:00pm  
BAR  
AREA  
ONLY**

Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.

## SOUPS / SALADS

### Lobster Bisque - \$3.99 Cup / \$6.99 Bowl

Rich and creamy with aged sherry and fresh lobster meat

### Soup of the Day - \$3.99 Cup / \$6.99 Bowl

Ask your server for our chef's selection

### Soup and Salad - \$7.49

A cup of lobster bisque or soup of the day paired with either a small house or Caesar salad

### **New!** Mediterranean Shrimp Salad \$9.99

Grilled Shrimp served over mixed greens with marinated artichoke hearts, roasted red peppers, red onions, and sliced cucumbers

### Flat Iron Steak Salad \$10.99

Strips of grilled flat iron steak over baby romaine, diced tomatoes, shredded cheddar cheese and topped with sautéed onions

### Asian Tuna Salad \$9.99

Sesame Ginger glazed Tuna pieces atop mixed greens, mandarin oranges, shaved almonds, and red onion slices

### Caesar Salad - \$3.99 Side / \$6.99 Dinner

Crisp romaine tossed in a classic Caesar dressing with homemade garlic croutons and shaved parmesan

### **New!** Buffalo Chicken Salad - \$9.99

Buffalo fried chicken over fresh baby romaine lettuce, diced tomatoes, red onion slices and sprinkled with shredded cheese

### Blackened Salmon Caesar - \$10.99

Salmon seasoned with cajun spices and grilled set atop a large traditional Caesar salad

### House Salad - \$3.99 Side / \$6.99 Dinner

Mixed greens garnished with diced tomatoes, julienned carrots, sliced red onions, cucumber rounds and homemade croutons

## FRESH HOUSE SIDES

Enjoy a side item for \$2.99



### Blackened Tomatoes

2 thick slices dusted with cajun seasonings and grilled to a crispy finish

### Pepperjack Mac & Cheese

### Collard Greens with Hickory Bacon

### **New!** Garlic Mashed Potatoes

### Southern Style Coleslaw

### **New!** Steamed Broccoli Crown

### Cheddar Grits

### Thick Cut Onion Rings

### Crinkle Cut French Fries

### Hushpuppies

### Sweet Cornbread

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## SANDWICHES

All of our Sandwiches come with crinkle cut French fries.  
Feel free to substitute one of our fresh sides for a \$1.00 charge.

### Crabcake Sandwich - \$9.99

Pan seared lump crab meat blended with our house seasonings drizzled with a New Orleans remoulade served on a toasted bun with lettuce and tomato

### *New!* Grilled Steak Pita - \$8.99

Seasoned steak, mixed cheeses, shredded lettuce, roasted red peppers, caramelized onions, red pepper ranch

### Grilled Chicken Sandwich - \$7.99

A 6oz breast basted, seasoned and grilled on a toasted bun with lettuce, tomato, and onion

Add cheddar/pepper jack/ Swiss cheese or bacon for \$.75

### *New!* Smothered Chicken Wrap - \$8.99

Grilled chicken, sweet BBQ sauce, mixed cheeses, bacon, lettuce and tomato in a flour tortilla

### Burger - \$7.99

8oz of fresh Angus beef seasoned and grilled on a toasted bun with lettuce, tomato, and onion

Add cheddar/pepper jack/Swiss cheese or bacon for \$.75

### Flounder Sandwich - \$7.99

Flounder in a house breader, flash fried and served on a toasted bun with lettuce, tomato and fresh tartar

### Shrimp Po Boy - \$8.99

French baguette stuffed with fried shrimp, shredded lettuce and diced tomatoes and topped with a tangy remoulade

### Oyster Po Boy - \$8.99

Fried oysters, shredded lettuce, and diced tomato topped with a zesty remoulade on a French baguette

### Salmon BLT Wrap - \$8.99

Seasoned and grilled Salmon with hickory bacon, shredded lettuce, diced tomatoes, and roasted red pepper ranch dressing in a flour tortilla



### Tuna Melt Pita - \$8.99

Fresh tuna seasoned and grilled with melted Swiss cheese over lettuce and tomato with red pepper ranch

### *New!* Buffalo Chicken Wrap - \$8.99

Fried chicken tossed in buffalo sauce with mixed cheeses, lettuce, tomato and ranch dressing in a flour tortilla

### Grilled Steak Wrap - \$8.99

Seasoned and grilled slices steak, shredded lettuce, diced tomatoes, sautéed onions, and cheese with a house steak sauce in a flour tortilla

### *New!* Blackened Chicken Po Boy - \$8.99

Blackened chicken, cheddar cheese, roasted red peppers, lettuce, tomato and red pepper ranch stuffed into a baguette

### Tuna Tacos - \$9.99

2 flour tortillas with Cajun grilled tuna, shredded lettuce, pico de gallo and shredded cheddar cheese with a side of sour cream

### Fish Tacos - \$8.99

Blackened flounder pieces, shredded lettuce, pico de gallo, and shredded cheddar cheese with a side of sour cream in 2 flour tortillas

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## ENTREES

### Shrimp & Sausage Authentic Jambalaya - \$12.99

Traditional New Orleans style rice dish with crushed tomatoes and other seasonings loaded with sauteed shrimp and Andouille sausage served with grilled pita bread

### Fish and Chips - \$12.99

Jumbo flounder filet lightly dredged in our house seafood breader, flash fried and served with fresh tartar for dipping also accompanied by fries and sweet onion hushpuppies

### Snapper - Priced Daily

The chef has a diverse variety of preparations that will change daily

### **New!** Slow Cooked Ribs - \$18.99

Baby back ribs slow roasted and double basted in a sweet BBQ sauce served with fries and coleslaw

### Shrimp and Grits - \$14.99

Sautéed jumbo shrimp in a creamy wine butter sauce over stone ground grits blended with cheddar cheese

### THE FOLLOWING ENTREES COME WITH YOUR CHOICE OF 2 OF OUR FRESH SIDE ITEMS



### Maple Lemon Salmon - \$16.99

Half pound fresh salmon filet grilled and brushed with a maple lemon glaze

### House Recipe Crabcakes - \$16.99

Fresh lump crabmeat blended with house seasonings, grilled and drizzled with a New Orleans remoulade sauce

### Riverwalk Shrimp - \$16.99

Jumbo shrimp lightly dredged in our house breader then flash fried with a remoulade sauce

### **New!** Dry Pack Scallops - \$16.99

Either seared or lightly fried and drizzled with sweet chili aioli

### House Fried Oysters - \$15.99

Select Oysters dredged in our house seafood breader and flash fried then drizzled with a sweet chili sauce

### **New!** Snow Crab Legs

One Pound - \$17.99 Two Pounds - \$25.99  
Succulent snow crab legs steamed and served with drawn butter

### Filet Mignon - \$21.99

An 8oz center cut filet brushed with butter and our house seasoning blend

### Flat Iron Steak - \$15.99

A seasoned and grilled tender cut big enough to take care of almost any appetite

### Smothered Chicken - \$12.99

A grilled chicken breast smothered with smokey bacon, bbq sauce and melted cheddar cheese

### Nauticus Platter - \$18.99

Flounder, shrimp, and oysters all lightly fried in house seafood breader served with the accompanying sauces

### Half Moon Platter - \$20.99

Grilled salmon filet, jumbo shrimp, and a lump crabcake paired with the appropriate sauces

**DON'T  
FORGET  
RAW OR  
STEAMED  
FRESH  
OYSTERS!**



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## DESSERTS

### **Chocolate Mousse Cake - \$5.99**

Rich dense chocolate mousse over a cookie crust

### **Peanut Butter Pie - \$5.99**

A house made dessert! Oreo crust filled with a blend of creamy peanut butter and whipped cream

### **Chef's Selection Cheesecake - \$5.99**

Check with your server to see what caught our chef's eye this week

### **Seasonal Cobbler a la mode - \$7.99**

A portion big enough to share, made with fresh seasonal fruit and a non-traditional yellow cake topping

### **Toasted Almond Cake - \$5.99**

Layers of moist yellow cake filled with an amaretto flavored cream and crushed almonds sprinkled over the top

### **Vanilla Ice Cream - \$3.99**

Traditional vanilla ice cream with chocolate sauce available upon request

## BEVERAGES

### **Pepsi Products - \$1.99**

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Lemonade, Gingerale  
Free Refills

### **Iced Tea - \$1.99**

Free Refills

### **Coffee - \$1.99**

Regular or Decaf  
Free Refills

### **Juices - \$2.50**

Orange, Cranberry, Pineapple or Grapefruit

### **Red Bull - \$4.00**

Regular or Sugarfree

## KIDS MENU

Includes Soda or Lemonade

### **Chicken Fingers - \$5.99**

Fried chicken strips with fries

### **Cheese Quesadilla - \$4.99**

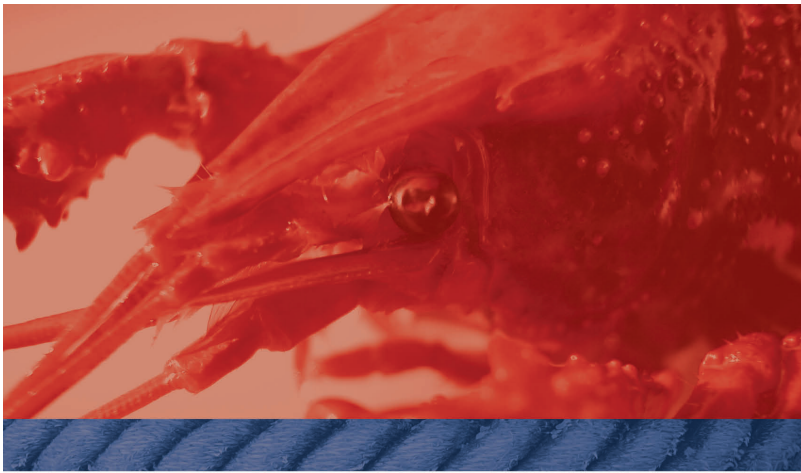
Melted cheese between two flour tortillas

### **Fried Fish Dinner - \$5.99**

Flounder pieces with fries

### **Fried Shrimp Dinner - \$5.99**

Breaded shrimp deep fried and served with fries



## LATE NIGHT MENU

### Appetizers

- Warm Virginia Crab Dip - \$8.99
- Thick Cut Onion Rings - \$6.99
- Cajalo Wings - \$8.99
- House Fried Oysters - \$9.99
- Calamari - \$8.99
- Chicken Tenders - \$8.99
- Riverwalk Fried Shrimp - \$9.99

### Salads

- House Salad - \$3.99 Side / \$6.99 Dinner
- Caesar Salad - \$3.99 Side / \$6.99 Dinner
- Buffalo Chicken Salad - \$9.99

### Sandwiches

- Classic Burger - \$7.99 (cheese or bacon - \$.75)
- Grilled Chicken - \$7.99 (cheese or bacon - \$.75)
- Buffalo Chicken Wrap - \$8.99
- Fried Shrimp Po Boy - \$8.99
- Smothered Chicken Wrap - \$8.99
- Fried Oyster Po Boy - \$8.99

Available after 10:00pm until the kitchen closes.





## HAPPY HOUR

### **\$2.99 ITEMS**

Thick Cut Onion Rings  
Cheddar Cheese Burger  
Blackened Chicken Sandwich  
White Pizza

### **\$3.99 ITEMS**

Calamari  
Cajalo Wings  
Blackened Tuna Bites  
Chicken Tenders

### **\$4.99 ITEMS**

Shrimp & Sausage Jambalaya  
Blackened Steak Salad  
Shrimp Cocktail  
Petite Baby Back Ribs

### **DRINK SPECIALS**

\$2.50 Domestic Bottles  
\$2.50 Miller Lite Drafts  
\$3.00 Yuengling Drafts  
\$3.00 Well Highballs  
\$5.00 Chardonnay, Merlot, Cabernet, or White Zin  
\$5 Cosmos  
\$5 Cherry or Grape Bombs

Happy Hour is available Monday-Friday between 4:00-7:00 and is available in the downstairs bar area only.

