

Lunch



Soups & Salads

Soup of the day — Cup \$3.50 Bowl \$5.50

See your server for the Chef's daily inspirations

Gumbo of the moment — Cup \$4.50 Bowl \$7

Traditional bayou fare of the trinity, okra, fresh herbs, and chef's choice of the moment

The Captain's Salad — \$6

A mix of local grown lettuce mix, red onion, grape tomatoes, sun-dried cranberries, mixed cheese, house made croutons, served with a dressing of your choice

Caesar Salad — \$7

A classic Caesar salad with romaine hearts, Parmesan, house made Caesar dressing, and our house croutons

Add: Grilled Chicken or Chicken Salad to any salad \$3.00

Add: Grilled Shrimp, Grilled Tuna, or Fried Oysters to any salad \$4.00

Stuffed Tomato — \$7.95

A beefsteak tomato bowl, filled with your choice of Shrimp rémoulade or chicken salad

Fried Green Tomatoes — \$7.95

A southern favorite; local grown green tomatoes lightly dusted in corn meal then fried to a golden brown topped with bronzed baby shrimp, and drizzled with sauce magnolia

Vegetable Napoleon Stack — \$7.95

A stack of portabella mushrooms, baby spinach, grilled zucchini, eggplant and grilled beef steak tomato

Burgers, Po-Boys & Sandwiches

All burgers, po-boys & sandwiches are served with a side of chips and a pickle

Captain's Burger — \$7.95

An 8oz Hereford beef burger, grilled to your liking and served with your choice of toppings

Black & Bleu Burger — \$8.95

An 8oz Hereford beef burger, blackened to your liking and topped with Maytag Bleu cheese, served on a toasted potato roll with lettuce, tomato, and red onion

Sarah Creek Burger — \$10.95

An 8oz Hereford beef burger, grilled to your liking and topped with warm lump crab meat, served on a toasted potato roll with lettuce, tomato, and red onion

Add: American Cheese, Bleu Cheese, Cheddar Cheese, Swiss Cheese, Grilled Onions, Grilled Mushrooms or Bacon \$1.00

Fish Po-boy — \$8.95

Chef's catch of the day, lightly breaded and fried to a golden brown, served on a toasted French baguette, dressed with lettuce, tomato, and chef's rémoulade

Shrimp Salad Po-boy — \$8.95

Chef's shrimp rémoulade served on French baguette

Oyster Po-boy — \$9.95

Select local oysters lightly breaded and flash fried to perfection, served on a French baguette, dressed with lettuce, tomato and rémoulade

Shrimp Po-boy — \$9.95

Lots of baby shrimp lightly breaded and fried to a golden brown, on a French baguette dressed with lettuce, tomato and rémoulade

Classic BLT — \$6.95

Apple-wood smoked bacon, fresh iceberg lettuce and a fresh local beefsteak tomato

Chicken Salad Sandwich — \$7.95

Our house made Chicken salad with sun-dried cranberries. Served on Texas Toast with lettuce and tomato

Tuna Sandwich — \$9.95

Sushi grade Ahi Tuna steak grilled or blackened to your liking served on a toasted potato roll with lettuce, tomato and red onion

Crab Cake Sandwich — \$12.95

Our soon to be famous jumbo lump Chesapeake Bay Blue Crab Cake. A River's Inn recipe. Served on potato roll, dressed with lettuce, tomato, red onion and the chef's house made rémoulade

Baskets

Chicken Basket — \$8

Our hand-breaded chicken fried to a golden brown and served over a bed of our hand cut fries, with a side of our yummy hush puppies and cocktail sauce

Fish & Chips — \$9.95

Filet of Tilapia, lightly breaded and fried to perfection, served with our house cut fries, our yummy hush puppies and a side of tartar sauce

Shrimp Basket — \$12

Our jumbo shrimp, lightly breaded and fried to perfection served over our hand cut fries with a side of our yummy hush puppies and a side of rémoulade sauce

Oyster Basket — \$12

Our local select oysters, lightly dusted and flash fried served over our hand cut fries with a side of our yummy hush puppies and a side of cocktail sauce

Guests with food allergies or dietary restrictions should inform their server prior to ordering.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.