

# Dinner



## Appetizers

### 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

### Shrimp Rémoulade — \$7.95

Seasoned baby shrimp served chilled, mixed in Chef's rémoulade, served in a local grown beef steak tomato

### Spinach and Artichoke Dip — \$7.95

Half pound of our creamy spinach-artichoke dip served hot, with French baguette crostinis for dipping

### Shrimp Cocktail — \$9.95

Five of our large 16/20 shrimp served chilled in a martini glass with house made cocktail sauce for dipping

### Crispy Calamari — \$9

Hand cut and lightly breaded then flash fried and served with the Chef's house made rémoulade

### Sarah Creek Fire Roasted Oysters — \$9.95

Chef's compound butter rubbed on six of our hand shucked local oysters topped with a blend of Parmesan and Romano cheeses then fire roasted to perfection

### Crab Cake Minis — \$12.95

Our soon to be famous Chesapeake Bay Blue Crab Cakes served as minis over a mixed vegetable medley, served with a trio of dipping sauces. Our house made mango ketchup, house made rémoulade, and sauce magnolia

### The River's Inn Peel and Eat Shrimp — \$14.95

Our large 16/20 count shrimp, sautéed in garlic, shallots, butter, fresh herbs, and deglazed with white wine, reduced and served with toasted garlic baguette for dipping

## 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 cheese, house made Caesar dressing, and our house baked 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



## Fish and Chips — \$14.95

Filet of Tilapia lightly breaded and fried to a golden brown, served over our fresh hand cut fries, with a side of coleslaw and hush puppies

## Chicken Marsala — \$14.95

Sautéed chicken breast with wild mushrooms in a classic Marsala wine sauce, over Yukon gold mashed potatoes and a side of the vegetable of the day

## Ahi Tuna — \$16.95

Sushi grade Ahi Tuna steak, grilled or blackened to your liking, served with vegetable of the day, and your choice of savory rice or potato

## Shrimp Dinner — \$18.95

Our large jumbo shrimp; fried, blackened, or grilled, served with hush puppies, choice of potato and vegetable

## Fried Oyster Dinner — \$19.95

Local select oysters lightly breaded and fried to a golden brown, served with hush puppies, coleslaw and a Potato of your choice

## Crab Cake Dinner — \$24.95

Two of our 4oz signature recipe Chesapeake Bay Blue Crab Cakes pan fried or broiled to perfection over fried green tomatoes served with hush puppies and your choice of potato and vegetable

## 14oz Hand cut Ribeye — \$29.95

14oz Hand cut Hereford ribeye grilled or blackened to your liking served over Yukon gold garlic mashed potatoes and fire grilled asparagus

## Sides À la carte — \$2.99 each

Garlic Yukon Gold Mashed Potatoes

Vegetable Medley

Sautéed Asparagus

First Mate's Salad (a side sized version of the Captains Salad)

Sautéed Spinach

Seasoned Rice

Coleslaw

Hand Cut Fries

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.