

RIVER HOUSE

RAW BAR

½ DOZEN EAST COAST OYSTERS - 24

larger, smoother shells, higher salinity, and mineral flavors

½ DOZEN WEST COAST OYSTERS - 27

smaller, deeper, and jagged shells, tropical notes, brighter flavor and sweeter

Oysters served with your choice of Cucumber Mignonette, Chipotle Cocktail or Champagne Ice

"V" TOWER - MKT PRICE

chilled ½ lb. lobster, Alaskan King crab leg, colossal lump crab, East and West coast oysters, jumbo shrimp, peel & eat shrimp, and mussels

RIVER TOWER - MKT PRICE

chilled ½ lb. lobster, jumbo shrimp, oysters on the half shell, colossal lump crab and mussels

KING CRAB LEGS - MKT PRICE

steamed or chilled

CHILLED COLOSSAL SHRIMP COCKTAIL (4EA) - 20

served with chipotle cocktail sauce

LOBSTER COCKTAIL - 28

½ lb. steamed or chilled

COLOSSAL LUMP CRAB TOWER - 130

over 1 lb. of 100% pure lump crab meat served with dijonnaise and warm balsamic butter dipping sauces

LARGE FLORIDA STONE CRAB - MKT PRICE

¼ lb. \$25 | ½ lb. \$48 | 1lb. \$98



APPETIZERS

A-5 BMS 12 WAGYU STRIP CARPACCIO - 25

topped with truffle oil and black garlic

"V" STYLE OYSTERS - 26

topped with crab, spinach and artichokes and baked

CRISPY JUMBO GULF OYSTERS -16

served with chipotle cocktail and spicy remoulade

CRISPY PHYLLO-ENCRUSTED BRIE - 15

topped with dried cherry, bourbon-sorghum glaze, and toasted almonds

ALASKAN SNOW CRAB AND KING CRAB SPRING ROLL-28

crispy spring roll stuffed with snow crab and king crab served over Asian slaw served with sweet chili sauce

CHAR-GRILLED OCTOPUS - 21

and twice-fried fingerling potatoes with bacon-artichoke vinaigrette and roasted garlic aioli

HOUSE-CURED CHARCUTERIE AND ARTISAN CHEESE BOARD - 26

served with pickled vegetables, apricot mostarda, smoked bourbon mustard and lavash crackers (serves 4)

FRIED BRUSSELS SPROUTS AND COUNTRY HAM - 14

tossed in a whole grain mustard vinaigrette and topped with shaved manchego cheese

FRESH CEVICHE - 16

seasonal ceviche of the day tossed with fresh lime and cilantro served with Pico de Gallo, avocado, chipotle aioli and tortilla chips

BAKED LUMP CRAB SPINACH AND ARTICHOKE DIP - 28

Topped with jumbo lump crab and parmesan cheese served with a grilled baguette bread

SALADS & SOUP

CRISPY FRIED AVOCADO - 16

filled with gulf shrimp, bay scallops, and lump crab tossed in house-made aioli with lemon, capers, and dill atop a bed of baby mixed greens

BABY GREENS - 12

tossed in chipotle vinaigrette and topped with charred tomatoes, heirloom carrots, cucumbers, and fried onion straws

GRILLED MARINATED ROMAINE HEARTS - 14

served with smoked bourbon mustard, herb-toasted brioche, shaved manchego cheese and a roasted garlic aioli

FRIED GREEN TOMATO AND BIBB LETTUCE - 15

with goat cheese, crispy country ham and buttermilk dressing

GRANNY SMITH APPLE SALAD - 13

with bleu cheese, toasted pumpkin seeds, grapes and zesty greens tossed with pecan-vanilla bean vinaigrette

LOCAL SPRING SALAD - 15

asparagus, cucumber, feta cheese, roasted red pepper, toasted cashews, and local mixed greens tossed in a honey-dill vinaigrette

CHILLED ½ LB LOBSTER STUFFED WITH GULF SHRIMP, BAY SCALLOPS AND LUMP CRAB - 32

with lemon, capers and dill served with baby greens and cherry tomatoes

LOBSTER BISQUE - 15

served with tender cold water lobster pieces

ENTREES

SEARED DIVER SCALLOPS - 46

served over Tasso ham cheddar grits, southern succotash and finished with a smoky corn butter sauce

BLACKENED RARE HAWAIIAN AHI TUNA - 48

seared rare topped with tomato and ginger chutney served over crispy parmesan grit cake and bok choy

CRISPY GROUPER CHEEKS AND GULF SHRIMP - 39

served over creamy lump crab and chive risotto, baby bok choy and seasonal vegetables finished with a spicy, smoked shrimp vinaigrette

10oz BACON WRAPPED PORK TENDERLOIN - 38

sliced and served with butternut squash & goat cheese gratin, sauteed seasonal vegetables, topped with foie gras butter

GRILLED Certified Angus Beef® FILET MIGNON - 62

served over whipped potatoes, grilled asparagus, topped with lobster compound butter and lobster meat, and natural reduction

12oz 69-DAY DRY C.A.B. AGED RIBEYE - 83

served with pepper-jack cheese au gratin, sauteed haricot verts, grilled purple cabbage and finished with bourbon demi-glaze

SURF & TURF PASTA - 45

sautéed beef tenderloin and jumbo gulf shrimp tossed with linguine, sundried tomatoes, mushrooms, and spinach finished with a lobster beurre blanc

MAKER'S 46® BARREL PLANK-SMOKED SALMON - 40

served with fried fingerling potatoes, grilled asparagus, and colossal lump crab hollandaise

BAKED LOBSTER THERMIDORE - 65

a half Maine Lobster stuffed with bay scallops, gulf shrimp and colossal lump crab tossed with a parmesan cream sauce and topped with fresh herb breadcrumbs and served with butter squash-goat cheese gratin and seasonal vegetables

A-5 BMS-12 WAGYU STRIP STEAK - 135

served with herb-roasted fingerling potatoes, heirloom carrots and oyster mushrooms finished with herb compound butter and himalayan black salt

30 oz PRIME TOMAHAWK RIBEYE - 155

served bone-in with butter whipped potatoes, grilled asparagus finished with natural reduction and her compound butter

SEARED CHILEAN SEABASS - 56

served over chilled cous-cous, quinoa and argula salad, topped with heirloom cherry tomato, artichoke and cucumber salsa, finished with saffron chive pesto and balsamic reduction

SEARED WALU "HAWAIIAN BUTTERFISH" - 50

served over sticky rice, sauteed stir-fried vegetables, wild mushrooms, and Baby Bok choy, finished with spicy Thai chili aioli and Asian BBQ sauce

TWIN-LOBSTER TAILS - 78

two 6oz. tails broiled and topped with herb butter, served with butter whipped potatoes, sautéed seasonal vegetables and drawn butter

JV-SEAFOOD TRIO - 80

Chef's creation of two diver scallops, 6oz. lobster tail and 3oz. of blackened ahi tuna topped with tomato and ginger chutney, served over creamy lump crab with chive risotto and grilled asparagus

Enhance your entrée:

SEARED DIVER SCALLOP - 12

SAUTÉED SHRIMP SCAMPI - 12 (3ea)

CRISPY FRIED OYSTERS - 12 (3ea)

6OZ LOBSTER TAIL - 35

3OZ BLACKENED AHI TUNA (SEARED RARE) - 20

2oz COLOSSAL LUMP CRAB - 20

A LA CARTE

TASSO HAM AND CHEDDAR GRITS | FRIED FINGERLING POTATOES
 BUTTERNUT SQUASH & GOAT CHEESE GRATIN | CREAMY LUMP CRAB RISOTTO
 BUTTER WHIPPED POTATOES | GRILLED ASPARAGUS | CRISPY PARMESAN GRIT
 CAKES ROASTED CORN SUCCOTASH | SEASONAL VEGETABLE | FRIED GREEN
 TOMATOES


DESSERTS

BOURBON AND WHITE CHOCOLATE BREAD PUDDING - 13

topped with dried cherry-bourbon sauce served with pecan-vanilla ice cream

CHOCOLATE-PEANUT BUTTER LAVA CAKE - 15 with vanilla bean ice cream

BOURBON ORCHARD CHEESECAKE - 15
velvety spiced bourbon cheesecake atop a rye graham cracker crust, finished with bourbon caramel apples and white chocolate apple puree

 KERN'S KITCHEN DERBY PIE BLONDIE BAR - 14
Housemade blondie with chunks of Kern's Kitchen Derby Pie, layered with chocolate ganache, bourbon caramel sauce and topped with toasted walnuts

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