

APPETIZERS

HERB-ROASTED, GARLIC BUTTER GRILLED CHESAPEAKE BAY OYSTERS on the half shell with smoldering herbs *½ dozen* \$14

“V” STYLE OYSTERS topped with crab, spinach and artichokes and baked \$18

SAUTÉED MUSSELS tossed in chipotle-lime broth with diced tomatoes, cilantro and grilled baguette \$12

CRISPY TENDER BABY BACK RIBS tossed in a jalapeño-buttermilk dressing, topped with fried onion straws \$11

CRISPY JUMBO GULF OYSTERS served with chipotle cocktail and spicy remoulade \$12

COLOSSAL LUMP CRAB TOWER over 1 lb. of 100% pure lump crab meat served with dijonnaise and warm balsamic butter dipping sauces \$70

CRISPY PHYLLO-ENCRUSTED BRIE topped with dried cherry, bourbon-sorghum glaze and toasted almonds \$10

CHAR-GRILLED OCTOPUS and twice-fried fingerling potatoes with bacon-artichoke vinaigrette and roasted garlic aioli \$14

HOUSE-CURED LOCAL CHARCUTERIE served with smoked bourbon mustard, seasonal pickled vegetables and lavash crackers *Tasting* \$8 | *2 for* \$15 | *4 for* \$25

ARTISAN CHEESE PLATE served with apricot mostarda, olive oil cured mushrooms and lavash crackers *Tasting* \$8 | *2 for* \$15 | *4 for* \$25

FRIED BRUSSELS SPROUTS AND COUNTRY HAM tossed in a whole grain mustard vinaigrette and topped with shaved manchego cheese \$8

SOUTHERN-FRIED QUAIL LEGS served with a potato purée and smoked bacon-cracked pepper gravy \$10

RAW BAR

OYSTERS ON THE HALF SHELL served with your choice of Cucumber Mignonette, Chipotle Cocktail or Champagne Ice

CHESAPEAKE BAY, VA \$2.25

EAST COAST Larger, smoother shells, higher salinity and mineral flavors \$3 *ea.*

WEST COAST Smaller, deeper and jagged shells, tropical notes, brighter flavor and sweeter \$3 *ea.*

“V” TOWER Chilled ½ lb. lobster, 10 oz. King crab leg, colossal crab, East and West coast oysters, jumbo shrimp, peel & eat shrimp, and mussels \$125

RIVER TOWER Chilled ½ lb. lobster, jumbo shrimp, oysters on the half shell, colossal lump crab and mussels \$60

Ask your server about additional Raw Bar items to serve more people

KING CRAB LEGS steamed or chilled *MKT price*

CHILLED JUMBO SHRIMP served with chipotle cocktail sauce \$2.75 *ea.*

PEEL & EAT SHRIMP steamed or chilled *¼ lb.* \$8 | *½ lb.* \$15 | *1 lb.* \$28

COLOSSAL LUMP CRAB steamed or chilled \$7/*oz.*

HALF-POUND LOBSTER steamed or chilled \$16

SALADS & SOUPS

CRISPY FRIED AVOCADO 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 \$12

FRIED GREEN TOMATO AND BIBB LETTUCE with goat cheese, crispy country ham and buttermilk dressing \$9

BABY GREENS tossed in chipotle vinaigrette and topped with charred tomatoes, heirloom carrots, cucumbers and fried onion straws \$8

GRILLED PORTABELLA layered with goat cheese, avocado purée, tomato chutney, pickled red onion and zesty greens \$9

GRILLED MARINATED ROMAINE HEARTS served with smoked bourbon mustard, herb-toasted brioche, shaved manchego cheese and a roasted garlic aioli \$10

GRANNY SMITH APPLE SALAD with bleu cheese, toasted pumpkin seeds, grapes and zesty greens tossed with pecan-vanilla bean vinaigrette \$9

CHILLED SEAFOOD SALAD with octopus, shrimp and mussels served over fingerling potatoes and spicy greens with fresh squeezed lemon and extra virgin olive oil \$14

CHILLED ½ LB LOBSTER STUFFED WITH GULF SHRIMP, BAY SCALLOPS AND LUMP CRAB with lemon, capers and dill served with baby greens and cherry tomatoes \$26

SMOKED CHICKEN AND CORN CHOWDER garnished with cornbread croutons *Cup* \$5 | *Bowl* \$8

SOUP OF THE DAY *Cup* \$5 | *Bowl* \$8

Enhance any salad with:

CRISPY FRIED JUMBO OYSTERS \$6 | BLACKENED CHICKEN \$5

SAUTÉED SHRIMP IN GARLIC BUTTER SAUCE \$6

MAKER'S 46® BARREL PLANK-SMOKED SALMON \$9 | CHAR-GRILLED FLAT IRON STEAK \$10

ENTRÉES

SAUTÉED GULF SHRIMP served over tasso ham and cheddar grits, southern succotash and finished with a smoky corn butter sauce \$14

sub LUMP CRAB CAKES \$16 *sub* SEARED DIVER SCALLOPS \$18

GRILLED *Certified Angus Beef*® FLAT IRON STEAK topped with smoked bacon and caramelized onion jam served with fried mac & cheese \$18

SEASONAL INSPIRED VEGETABLES Chef John's creation with balsamic-glazed fingerling potatoes \$14

SKILLET HOT BROWN served with house-made turkey, tomato, bacon, brioche bread, and muenster cheese, topped with parmesan cream. Served with sautéed vegetables \$15

OVEN-ROASTED PULLED CHICKEN & CAVATAPPI PASTA tossed in green chile cream sauce with roasted corn, concasse tomatoes and pea tendrils \$12

substitute with JUMBO SHRIMP & DIVER SCALLOP \$18

FISH & CHIPS crispy grouper cheeks, house-made French fries and creamy toasted mustard seed slaw served with spicy remoulade sauce \$15

SHAREABLES

\$4 each

TASSO HAM AND CHEDDAR GRITS
BALSAMIC-GLAZED FINGERLING POTATOES
SEASONAL VEGETABLE
FRIED GREEN TOMATOES

BUTTER WHIPPED POTATOES
ROASTED CORN SUCCOTASH
FRIED MAC & CHEESE

PO'BOYS & SANDWICHES

SERVED WITH HOUSE-MADE CHIPS, SUBSTITUTE ANY SIDE \$2

CRISPY JUMBO OYSTER OR SHRIMP PO'BOY with spicy remoulade, chipotle cocktail, shredded lettuce and tomatoes \$14

REUBEN SANDWICH with house-made pastrami, Havarti, sauerkraut, River House dressing on marble rye \$11

COUNTRY PULLED CHICKEN SALAD MELT topped with muenster cheese, avocado, tomatoes and toasted pumpkin seed pesto on brioche bread \$10

BLACKENED AHI TUNA PO'BOY with avocado purée, tomato, aioli and pickled red onion \$16

CHILLED SEAFOOD SALAD PO'BOY with gulf shrimp, bay scallops, and lump crab tossed in house-made aioli with lemon, capers and dill \$15

CRISPY GROUPER CHEEK PO'BOY topped with a creamy toasted mustard seed slaw and remoulade sauce \$12
substitute CRAB CAKES \$16

THE *Certified Angus Beef*® "V" BURGER topped with melted house-made boursin cheese, onion straws and roasted garlic aioli served on a brioche bun \$10 *add* BACON \$2

MAKER'S 46® BARREL PLANK-SMOKED SALMON with a sun-dried tomato goat cheese spread, spicy greens and lemon-caper aioli on brioche bun \$10

Additional Sides \$4

TRUFFLE PARMESAN FRIES | HOUSE-MADE FRENCH FRIES | SEASONAL FRUIT
LOCAL GREENS AND VINAIGRETTE | SWEET POTATO FRIES

OWNER / CHEF - *John Varanese*
GENERAL MANAGER - *Dan O'Connell*

*Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish
may increase your risk of foodborne illness. Some foods may contain allergens.*