

# Fresh Seafood Entrees

Select TWO Sides (Except Pasta Entrees)

## Fresh Seafood

Fish & Chips Dinner	\$14
Gulf Shrimp	\$15
Salmon	\$16
Redfish	\$17
Mahi Mahi	\$18
Lobster Cakes	\$19
Grouper Sandwich	\$16
AHI Tuna	\$22
Fresh Sea Scallops	\$24
Lobster Cake Stuffed Grouper	\$24

## Salsas and Sauces

Tropical Salsa	Seasonal tropical fruit, red onion cilantro and sweet chili sauce
Lemon Dill Aioli	Creamy tangy sauce perfect for fresh seafood.
Cajun Remoulade	Our version of the traditional creamy Cajun seafood sauce.
Cajun Crawfish	Juicy spiced crawfish mixed in our own creamy Cajun sauce

Sautéed, Grilled, or Blackened. Fish & Chips are Fried. Shrimp can be Fried. Select ONE Salsa or Sauce

### ISLAND TACOS Mahi or AHI Tuna \$15

Two soft shell tacos island style. With lettuce, cheese, fresh pico de gallo. Served with Cilantro Lime Aioli.

### Melt In Your Mouth Butterfish

Alaskan Black Cod marinated in sweetened rice wine & sake. Broiled & caramelized. With our tropical salsa. \$18

### Steamed Coldwater Lobster Tails

Two cold water lobster tails, steamed, served with drawn butter. Select a Salsa or Sauce for a flavorful twist! \$30

## Grilled Entrees

### Hawaiian Chicken

Island marinated chicken breast then fire grilled. Served with our fire roasted pineapple salsa. \$14

### Mediterranean Chicken

Grilled chicken sautéed with artichokes, green peppers, onions, spinach, olives, and feta. \$15

### Chicken Parmesan & Pasta No Sides

Fresh chicken breast coated in Italian bread crumbs. Over angel hair pasta with Marinara, mozzarella & parmesan. \$16

### Bone-In French Pork Chop

Juicy and tender 10oz bone-in choice french chop seasoned and grilled. Glazed with our own port wine reduction. \$18

### Reef Cowboy BBQ Chicken & Ribs

Try our sweet pineapple BBQ. Tender grilled Chicken breast with a half rack of our Island Ribs. \$20

### Lobster Pot Pie

Cold water lobster, peas, carrots, potatoes, shallots, chives baked to perfection in a lobster sauce under a puff pastry. \$15

### Gulf Seafood Pasta No Sides - Served with Pasta

Large shrimp, bay scallops, and steamed PEI mussels heaped over angel hair pasta with marinara and grated parmesan. \$18

### Shrimp Pasta Chablis No Sides - Served with Pasta

Large succulent sautéed Shrimp simmered in Chablis, butter and garlic over angel hair pasta with grated parmesan. \$18

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### Island Ribs Half Rack \$15 Full Rack \$20

Tender choice baby backs ribs seasoned with our dry rub, baked then grilled. Smothered with flavorful pineapple papaya BBQ!

### Mama's Meatloaf

Chef's Mom's recipe for her delicious homemade meatloaf. Certified Angus Beef. Topped with mushroom gravy. \$16



## Certified Angus Beef Steaks

Add Gorgonzola Crumble \$1

### Center Cut Seasoned Sirloin

10oz tender Certified Angus center cut sirloin. Seasoned and grilled to your liking. Served with mushroom gravy. \$20

### House Cut 12 Ounce Ribeye

Perfectly marbled 12oz Ribeye grilled to order, topped with fresh onion straws. Served with Cajun Crawfish sauce. \$24

18% Gratuity will be added to parties of 8 or more

RIVERHOUSE Reef & Grill