

Specialties

Select One Side (Except Fish & Chips, Stir-Fry and Chicken Parmesan)

ISLAND TACOS **Chicken** \$9 **Mahi or AHI** \$13

Two soft shell tacos served island style. Topped with lettuce, cheese, fresh pico de gallo, and served with Cilantro Lime Aioli.

FISH and CHIPS

Alaskan Pollock in a hand dusted lightly spiced batter, fried to a delicious crunch. With fresh house chips as the side. \$9

Hawaiian Chicken 

Island marinated fresh chicken breast fire grilled to perfection. Served with our fire roasted pineapple salsa. \$9

Chicken Parmesan

Complements of Chef Chris. Tender seasoned breaded chicken, house marinara, with angel hair pasta as the side. \$10

Lobster Pot Pie 

Our unique creation! Lobster, peas, carrots, potatoes, shallots, chives baked to perfection in a large crock, with a puff pastry. \$15

Honey Mustard Chicken

Fresh juicy chicken grilled then finished in the oven. Topped with our tangy homemade honey mustard. Sure to delight! \$9

STIR-FRY **Veggie** \$8 **Chicken** \$9 **Shrimp** \$12

Sautéed in a large Wok with fresh Asian vegetables, water chestnuts, brown rice and our homemade oriental style sauce.

Island Ribs

Big half rack of tender juicy baby backs. Dry rub seasoned. Smothered with our flavorful pineapple papaya BBQ! \$14

Sandwiches

Select One Side. Served on fresh locally baked breads

Corona Beach Fish Sandwich 

Atlantic Whitefish splashed in Corona beer batter, fried crispy. Stacked with slaw, Roumelade drizzle and a hint of Lime! \$8

Mahi Mahi

A fresh Florida classic. Your choice of grilled, blackened, pan sautéed, or fried served with our cilantro lime aioli. \$14

GROUPER

Gulf Grouper prepared grilled, blackened, pan sautéed, or fried. Served with caramelized onions and our cilantro lime aioli. \$15

AHI TUNA Club 

Seasoned encrusted Ahi Tuna seared rare. Topped with bacon, lettuce, tomato, pickled ginger and Wasabi aioli. \$14

Ultimate Club

Fresh sliced turkey and ham with American cheese double stacked with lettuce, tomato, bacon, and mayo. \$11

Pulled Pork

Slow roasted pork shoulder smothered in our pineapple sweet hot BBQ. Prepared the traditional Southern style. \$10

Shrimp Po Boy 

Key West Style. Fried shrimp on a crusty baguette with lettuce, tomato, shoestring onion rings and our special Roumelade. \$11

Lobster Cake

Our house made gently spiced Lobster Cake topped with shoestring onion rings and our housemade cajun Roumelade. \$12

Chicken or Albacore Tuna Salad

LIGHT and FRESH. Housemade chunk chicken or White Albacore tuna salad, fresh avocado & tomato. White or wheat bread. \$11

Monterey Jack Chicken

Grilled chicken breast topped with crispy hickory smoked bacon, Monterey blended cheese, and sweet tangy BBQ sauce. \$10

Sloppy Joe

We start with Certified Angus Ground Beef, then add our special Sloppy Joe recipe. Fresh toasted Kaiser. \$9

Mama's Meatloaf Sandwich

Chef's Mom's Recipe tender meatloaf. Certified Angus Meatloaf served open face and topped with mushroom gravy. \$9

Sides

Add Extra for just \$2.50

**Steamed Veggies, Cheesy Mashed Potatoes, Riverhouse Rice
French Fries, Fresh House Chips, Cole Slaw, Fruit Ambrosia**