

# Take Out Menu

941-729-0616

RiverhouseReef.com

Open Daily for  
Lunch & Dinner

## Appetizers

- CABO FISH BITES** \$7  
Fresh Pollock crispy fried in our special spiced batter. With our tangy Cilantro Lime Aioli.
- Island Calamari** \$10  
Dusted in our seasoned flour mix, lightly fried, with marinara & pineapple chili dipping sauce.
- Reef Wings** \$10  
Tender baked then flash fried wings. Select Hot, medium, or mild. Blue cheese & celery.
- Kickin' Shrimp** \$9  
½ pound of shrimp crisped to perfection and tossed in sweet chili, sriracha aioli.
- Green Goddess Shrimp** \$9  
Fried shrimp tossed in our special herbal lime sauce over a bed of crisp romaine lettuce.
- Spinach Artichoke Dip** \$9  
Creamy blend of cheese, spinach, artichoke and herbs. Perfect baked. With garlic toast
- Seafood Starters**
- California Sushi Rolls** \$8  
Cucumber, avocado, and spices wrapped in Mori and Sushi rice. Wasabi, ginger & chops.  
Select **AHI Tuna, Crab or Veggie**
- Smoked Salmon Dip** \$10  
House made fresh smoked Salmon dip with capers and a touch of Sriracha. Garlic Toast.
- Coconut Shrimp** \$10  
Dipped in beer batter, rolled in coconut banana chip mix. Pineapple chili dipping sauce.
- Seared Ahi Tuna** \$12  
Rare Ahi seasoned and seared rare. Sliced thin, with pickled ginger and wasabi aioli.
- Reef Mussels** \$11  
Prince Edward Island mussels sautéed in white wine, garlic, tomatoes & basil. Garlic toast.
- Bacon Wrapped Scallops** \$14  
Grande sea scallops wrapped in hickory bacon. Fried to crisp perfection. Brown sugar glaze.

### Consumer advisory

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

# RIVERHOUSE

Reef & Grill

## Lunch Specials

Served Daily from 11:30 to 4

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

- Island Tacos** **Chicken** \$9 **Mahi or AHI** \$13  
2 soft shell tacos with Mahi, Ahi Tuna, or Chicken. lettuce, cheese, pico de gallo & our cilantro lime aioli.
- Fish and Chips** \$9  
Alaskan Pollock in a hand dusted batter. Crunchy and delicious! Served with house Chips as the side.
- Hawaiian Chicken** \$9  
Island marinated 5oz chicken breast then fire grilled. Served with our fire roasted pineapple salsa.
- Chicken Parmesan** \$10  
Tender seasoned breaded Chicken with house marinara and grated parmesan served over angel hair pasta as the side.
- Lobster Pot Pie** \$15  
Sweet lobster, peas, carrots, potatoes, shallots, chives baked to perfection in a lobster sauce under a puff pastry.
- Honey Mustard Chicken** \$9  
Fresh juicy chicken grilled then finished in the oven. Topped with our tangy homemade honey mustard. Delightful!
- Stir-fry** **Veggie** \$8 **Chicken** \$9 **Shrimp** \$12  
Sautéed in a large Wok with fresh veggies, mushrooms, water chestnuts, and brown rice with homemade oriental style sauce.
- Island Ribs** \$14  
Big half rack of tender juicy baby backs. Dry rub seasoned. Smothered with flavorful pineapple papaya BBQ.

## Lunch Sandwiches

Served Daily from 11:30 to 4

Select One Side. Served on fresh locally baked breads

- Corona Beach Fish Sandwich** \$8  
Atlantic Whitefish dusted in Corona beer batter, fried crispy, with slaw, Roumelade drizzle and a lime!
- Mahi Mahi** \$14  
Grilled, blackened, pan sautéed, or fried served with our cilantro lime aioli.
- Grouper** \$15  
Grilled, blackened, pan sautéed, or fried served with caramelized onions and our cilantro lime aioli.
- Ahi Tuna Club** \$14  
Seasoned and Seared rare with bacon, lettuce, tomato, pickled ginger with a wasabi aioli.
- Ultimate Club** \$11  
Turkey and ham sliced thin, American cheese, lettuce, tomato, bacon, mayo. White or wheat bread.
- Pulled Pork** \$10  
Slow roasted pork shoulder smothered in our pineapple sweet & hot BBQ. Prepared Southern style.
- Shrimp Po Boy** \$11  
Fried shrimp on a crusty baguette dressed with lettuce, tomato, shoe string onion rings and our special Roumelade.
- Lobster Cake** \$12  
Our housemade gently spiced Lobster Cake topped with shoe string onion rings and our housemade cajun Roumelade.
- Chicken or tuna salad** \$11  
LIGHT and FRESH. Homemade chunk chicken or white Albacore tuna salad. Fresh avocado. White or Wheat bread.
- Monterey Jack Chicken** \$10  
Grilled chicken breast topped with crispy bacon, Monterey blended cheese, and BBQ sauce.
- Sloppy Joe** \$9  
We start with Certified Angus Beef, then slow cooked with our traditional recipe on a local baked toasted Kaiser.
- Mama's Meatloaf Sandwich** \$9  
Tender house meatloaf made with Certified Angus Beef. Slow baked and served open face with mushroom gravy.

## Certified Angus Beef Burgers

Select One Side. Served on fresh locally baked breads



- Stuffed Riverhouse Burger** \$9  
Cheeseburger in Paradise. Seasoned and stuffed with onions, bacon, cheddar cheese, minced garlic
- Mushroom Swiss Burger** \$9  
Seasoned and grilled with sautéed mushrooms and Swiss cheese piled high.
- BBQ Burger** \$9  
Seasoned and grilled, then smothered in our homemade sweet BBQ sauce and American cheese.
- Cajun Crawfish Burger** \$10  
Seasoned & grilled Certified Angus Beef burger topped with our spicy Cajun Crawfish sauce. A Reef Exclusive!

## Sides

add extra for \$2.50

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

All Prices Subject To Change

Riverhouse Reef & Grill Take Out Menu - FALL 2011

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## Fresh Salads

### RiverHouse "House" \$6

Romaine lettuce, carrots, cucumbers, tomatoes, mixed cheese, and onions with garlic croutons.

### Traditional Caesar \$6

Crisp Romaine lettuce, grated parmesan, house made croutons, and our house Caesar dressing.

### Island Time \$7

Mixed greens with strawberries, mandarin segments, red onion, and feta. Topped with rice noodles & a side of honey-lime dressing.

### Stuffed Tomato

Stuffed vine ripe tomato with a small house green leaf salad and a side of fruit ambrosia.

Select **Chicken or Tuna Salad** \$10

### Chef Salad \$13

Romaine, turkey, ham, bacon, red onions, carrots, Swiss cheese, sliced egg, tomato, and cucumber.

### Salad Additions

**Chicken or Shrimp** \$5

**Salmon, Mahi or Grouper** \$7

**Extra Large Salad** \$3 Add On

### Dressings

Ranch, Blue Cheese, Honey Mustard, Honey-Lime, Balsamic Vinaigrette, Green Goddess

## Original Soups

### Tomato Basil \$5

Creamy tomato bisque with just the right amount of mushrooms and fresh basil. In a large Crock.

### Lobster Corn Chowder \$7.50

Chunks of cold water lobster in a fresh creamy chowder. Served In a large Crock.

## Happy Hour

Daily 4 to 7 pm

Drink Specials

\$5 Happy Hour Appetizers

## Sunday Brunch

Sunday 11:30 to 3

## Other Menus Avail

Dessert Menu Kids Menu

Vegetarian Menu

Drink & Cocktails

# RIVERHOUSE

## Reef & Grill

## Dinner

Served All Day. Select Two Sides

## Fresh Seafood From the Reef

Sautéed, Grilled or Blackened. Fish & Chips are fried. Shrimp can be fried.

### Fresh Seafood

<b>Fish &amp; Chips</b>	\$14
<b>Shrimp</b>	\$15
<b>Salmon</b>	\$16
<b>Redfish</b>	\$17
<b>Mahi Mahi</b>	\$18
<b>Lobster Cakes</b>	\$19
<b>Grouper</b>	\$20
<b>AHI Tuna</b>	\$22
<b>Fresh Sea Scallops</b>	\$24
<b>Lobster Cake Stuffed Grouper</b>	\$24

### Original Salsas and Sauces

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

### Island Tacos **Mahi or Ahi Tuna** \$15

2 soft shell tacos with Mahi or Ahi Tuna. Lettuce, cheese, pico de gallo & our cilantro lime aioli.

### Grouper Sandwich \$16

Flaky Grouper grilled, blackened, pan sautéed, or fried. With caramelized onions and Cilantro Lime Aioli.

### Melt In Your Mouth Butterfish \$18

Alaskan Black Cod marinated in sweetened rice wine & sake. Broiled & caramelized. Tropical salsa.

### Entrée Add On's

**Gulf Shrimp** \$5

**Coldwater Lobster Tail** \$12

### Lobster Pot Pie \$15

Sweet lobster leg meat in our pot pie recipe baked to perfection topped with flaky fresh puff pastry.

### Gulf Seafood Pasta \$18

Shrimp, bay scallops, and steamed mussels heaped over angel hair pasta, marinara and grated parmesan.

### Shrimp Pasta Chablis \$18

Large sautéed Shrimp simmered in Chablis, butter & garlic over angel hair pasta with grated parmesan.

### Steamed Lobster Tails \$30

Two large cold water lobster tails steamed tender, served with melted drawn butter. Nothing better!

## From the Grill

### Hawaiian Chicken \$14

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

### Mediterranean Chicken \$15

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

### Chicken Parmesan and Pasta \$16

Fresh chicken breast coated in Italian bread crumbs. Angel hair pasta, marinara, mozzarella & parmesan.

### Bone-In French Pork Chop \$18

Juicy and tender 10oz bone-in choice french chop Seasoned and grilled. Glazed with port wine reduction.

### Reef Cowboy **BBQ Chicken & Ribs** \$20

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

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

Tender pork ribs seasoned with our dry rub. Smothered with a flavorful pineapple, papaya BBQ!

### Mama's Meatloaf \$16

Delicious homemade meatloaf made with Certified Angus Beef. Topped with mushroom gravy.



## Certified Angus Beef Steaks

**Add Gorgonzola Crumble** \$1

### Center Cut Seasoned Sirloin \$20

10oz Center cut sirloin seasoned and grilled to order. Served with mushroom gravy.

### House Cut 12 Ounce Ribeye \$24

Perfectly marbled 12oz Ribeye, seasoned, grilled to order, served with our Cajun crawfish sauce.

## Sides

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

add extra for \$2.50

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