

STARTERS

BEETS + BURRATA

"Chef's Garden" roasted heirloom beets 15

RAW OYSTERS ON THE HALF SHELL*

1/2 dozen; ask for today's selection 13

FIRECRACKER SHRIMP

tempura battered;
creamy sweet chili glaze 10.9

SHRIMP COCKTAIL

five jumbo shrimp;
house made cocktail sauce 15

DYNAMITE SCALLOPS

crab encrusted, basil oil 14

MUSSELS À LA MUER

white wine, garlic, fresh herbs 11

MARYLAND STYLE CRAB CAKE

classic rouille & roasted red pepper sauce 15.5

CALAMARI FRITTO MISTO

flash fried with pickled peppers,
chipotle aioli, honey-sriracha glaze 12

ALMOND ENCRUSTED BRIE

warm apple chutney, crostini 12

EAST MEETS WEST*

zesty tuna tartare with wasabi cream;
seared peppered ahi with avocado 15

SOUPS

NEW ENGLAND CLAM CHOWDER

traditional new england style 7.5

CHARLEY'S CHOWDER

mediterranean-style fish chowder 6.7

LOBSTER BISQUE

tender lobster meat, sherry crème fraîche 9

SALADS

KALE + ARUGULA SALAD

butternut squash, roasted beets, toasted hazelnuts,
parmesan, white balsamic vinaigrette 8

OCEAN COBB

chilled lobster, shrimp & crab "louie",
bacon, egg, avocado, red onion,
point Reyes blue cheese, white balsamic 21

ICEBERG WEDGE

point Reyes blue cheese, tomato,
applewood smoked bacon, red onion;
blue cheese dressing 8

MARTHA'S VINEYARD SALAD

pine nuts, blue cheese, red leaf, bibb,
red onion; maple-raspberry vinaigrette 8.3

CLASSIC CAESAR

house made dressing, parmesan,
croutons, anchovy 8.3

—Twilight Prix Fixe—

Available 3pm - 6pm Monday - Saturday,
excluding holidays; Please, no substitutions

— CHOICE of STARTER —

MARTHA'S VINEYARD SALAD

CAESAR SALAD

CHARLEY'S CHOWDER

NEW ENGLAND CLAM CHOWDER

— CHOICE of ENTRÉE —

ANTARCTIC SALMON 26.5

SHRIMP + ARTICHOKE LINGUINE 23

POTATO CRUSTED WHITEFISH 26

CAJUN CHICKEN TORTELLINI 22

MARYLAND STYLE CRAB CAKE 23

SHRIMP DANIELLE 22

— CHOICE of DESSERT —

RASPBERRY SORBET • VANILLA BEAN ICE CREAM

substitute CHEESECAKE or KEY LIME PIE (add \$3)

SANDER'S HOT FUDGE SUNDAE (add \$1)

SENSATIONAL SEAFOOD

TUSCAN SCALLOPS + SHRIMP

sundried tomato relish, basil oil, roasted campari tomato risotto 28

JUMBO SHRIMP SCAMPI

roasted grape tomatoes, spinach, angel hair pasta, white wine garlic 22

MARYLAND STYLE CRAB CAKES

classic rouille, roasted red pepper sauce; coconut ginger rice, asparagus 29.9

ULTIMATE SEAFOOD MIXED TRIO

Sixty South salmon, crab cake, coconut shrimp, coconut ginger rice, fresh vegetables 33.5

OVEN ROASTED LOBSTER TAIL

coconut ginger rice, asparagus 37

COCONUT SHRIMP

mango salsa, sweet thai chili butter; coconut ginger rice, fresh vegetables 24

PASTA PAGLIARA

scallops, salmon, shrimp, mussels, baby spinach, white clam sauce 24.5

ALASKAN KING CRAB LEGS

1 1/2 lbs; coconut ginger rice, asparagus 58

TODAY'S CATCH

Enjoy one of our recommended specialty fish preparations OR choose
"Simply Great" - sautéed, blackened, broiled, or grilled with olive oil

ORA KING SALMON 30

GREAT LAKES PERCH 25

GULF SNAPPER 25

CHILEAN SEA BASS 37

GREAT LAKES WHITEFISH 23

ANTARCTIC SALMON 26.5

MAPLE GLAZED ORA KING SALMON

creamed mushroom farro, rainbow swiss chard, hot bacon vinaigrette 32

POTATO ENCRUSTED WHITEFISH

crispy bacon & onion hashbrowns, fresh vegetables 25

APPLEJACK SEA BASS

sweet bourbon reduction, granny smith apples, sun-dried cherries, wild rice risotto 37

PLANKED SIXTY SOUTH SALMON

tarragon mustard glaze; roasted vegetables, roasted redskins 28.5

PECAN CRUSTED WHITEFISH

maple-mustard beurre blanc, sweet potato mash, cherry apple-horseradish slaw, asparagus 26

SNAPPER HEMMINGWAY

parmesan crusted; lump crab, lemon beurre blanc, coconut ginger rice, asparagus 30.5

BEEF + FOWL

FILET MIGNON*

maitre d'butter; smashed redskin potatoes, asparagus 6oz... 31 | 8oz... 36.5

NEW YORK STRIP STEAK*

12oz, mushroom-shallot confit, smashed redskins, asparagus 35

PEPPER CRUSTED TENDERLOIN MEDALLIONS*

cremini cream; reggiano potato croquettes, asparagus 26.5

SURF & TURF*

6oz filet, lobster tail; maitre d' butter, smashed redskin potatoes, asparagus 49

CRISPY DUCK

grand marnier demi-glace; sweet potato mashed 33

CHICKEN PORTOBELLO LINGUINE

spinach, sundried tomatoes, roasted shallots, hearty vegetable broth 21
vegetarian style... 17

CAJUN CHICKEN TORTELLINI

blackened chicken, mushrooms, tomato, cilantro, cream sauce 19

LEMON CHICKEN

artichoke hearts, mushrooms, lemon beurre blanc, smashed redskins 19

ACCOMPANIMENTS

OSCAR TOPPING crab, asparagus, béarnaise 8.5

DYNAMITE TOPPING zesty crab glaçage 7

SHRIMP BROCHETTE grilled or blackened 7

OVEN ROASTED LOBSTER TAIL 27

JUMBO FRESH ASPARAGUS 7

SMASHED REDSKIN POTATOES 3.5

LUMP BLUE CRAB 6

MARYLAND STYLE CRAB CAKE 15.5

REGGIANO POTATO CROQUETTES 4.5

Martha Collins, General Manager | Scott Schneider, Executive Chef

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

*Caution: These items may be served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician. River Crab is a wholly owned subsidiary of Landry's, Inc.