

COLD STARTERS

RAW OYSTERS ON THE HALF SHELL*
Chesapeake Bay, Maryland ea...3

SHRIMP COCKTAIL
five jumbo shrimp, house made cocktail sauce 15

SEARED BLACK + WHITE SESAME TUNA*
seared ahi, pickled cucumber slaw,
mango salsa, hoisin sauce 13

HOT STARTERS

CRISPY SHRIMP + SHISHITOS
creamy polenta, charred scallion pesto,
piquillo pepper coulis 13.5

GRILLED OCTOPUS
saffron risotto, black olive tapenade,
watermelon radish chips 17

CRISPY PORK BELLY SKEWERS
watermelon, kimchi vinaigrette,
spiced candied cashews, black garlic oil 14

FIRECRACKER SHRIMP
tempura battered, creamy sweet chili glaze 12

DYNAMITE SCALLOPS
crab encrusted, basil oil 14.5

MARYLAND STYLE CRAB CAKE
roasted corn sauté, mustard sauce 15.5

CALAMARI FRITTO MISTO
flash fried with pickled peppers,
chipotle aioli, honey-sriracha glaze 13

ALMOND ENCRUSTED BRIE
peach jam, crostini 12.5

SOUPS

BUTTERNUT SQUASH BISQUE
vegetarian, goat cheese, buttered crouton, brown butter 7

LOBSTER BISQUE
lobster mascarpone 9.5

CHARLEY'S CHOWDER
mediterranean-style fish chowder 7

About Sixty South® Salmon

Sixty South® salmon is sustainably farmed from the pristine, pure waters of the Antarctic Ocean. Untouched by antibiotics, hormones or antifouling chemicals, Sixty South® salmon is defined by its impeccable flavor, beautifully marbled fat lines and firm, delicate texture.

SALADS

ICEBERG WEDGE
blue cheese crumbles, tomato, red onion,
applewood smoked bacon, blue cheese dressing 9.5

MARTHA'S VINEYARD SALAD
pine nuts, blue cheese, red leaf, bibb,
red onion, maple-raspberry vinaigrette 9

KALE + ARUGULA SALAD
butternut squash, roasted beets, toasted hazelnuts,
parmesan, white balsamic vinaigrette 8

CLASSIC CAESAR
house made dressing, parmesan, croutons, anchovy 9

OCEAN COBB
chilled lobster, shrimp & crab "louie",
bacon, egg, avocado, blue cheese crumbles,
red onion, white balsamic 22

add chicken or shrimp to any salad 5
add Sixty South® salmon to any salad 12

—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
BUTTERNUT SQUASH BISQUE

— CHOICE of ENTRÉE —
ANTARCTIC SALMON 27
SHRIMP + ARTICHOKE LINGUINE 24
POTATO CRUSTED WHITEFISH 26
CAJUN CHICKEN TORTELLINI 22
MARYLAND STYLE CRAB CAKE 23
SHRIMP DANIELLE 23

— CHOICE of DESSERT —
RASPBERRY SORBET
VANILLA BEAN ICE CREAM
substitute CHEESECAKE or KEY LIME PIE (add \$3)
SANDER'S HOT FUDGE SUNDAE (add \$1)

TODAY'S CATCH

Enjoy one of our recommended specialty fish preparations OR choose "Simply Great":
sautéed, blackened, or broiled

- LAKE PERCH 25
- GULF SNAPPER 25
- CHILEAN SEA BASS 37
- GREAT LAKES WHITEFISH 23
- SIXTY SOUTH® SALMON 26.5
- MAHI MAHI 27

POTATO ENCRUSTED WHITEFISH
crispy bacon & onion hashbrowns, fresh vegetables 26

APPLEJACK SEA BASS
sweet bourbon reduction, granny smith apples, sun-dried cherries, wild rice risotto 39

PLANKED SIXTY SOUTH® SALMON
tarragon mustard glaze, vegetable couscous 29

WHITEFISH CHARLEY
sherried scallops, mushrooms & scallions,
coconut ginger rice, fresh vegetables 29

SNAPPER HEMINGWAY
parmesan crusted, lump crab, lemon beurre blanc,
coconut ginger rice, asparagus 31

DYNAMITE MAHI MAHI
crab encrusted, basil oil drizzle, coconut ginger rice,
asparagus 33

PASTA

JUMBO SHRIMP + CRAB LINGUINE
butternut squash puree, broccolini, kale,
walnuts, parmesan crumbs 24

CAJUN CHICKEN TORTELLINI
blackened chicken, mushrooms,
tomato, cilantro, cream sauce 19.5

JUMBO SHRIMP SCAMPI
roasted grape tomatoes, spinach, angel hair pasta,
white wine garlic sauce, shaved parmesan 22.5

ROASTED VEGETABLE RAVIOLI
smoked marinara, shaved parmesan 17

SENSATIONAL SEAFOOD

SEARED SCALLOPS + GREEN APPLE HASH
butternut squash puree, chimichurri 31

MARYLAND STYLE CRAB CAKES
roasted corn sauté, mustard sauce,
coconut ginger rice, asparagus 30

ULTIMATE SEAFOOD MIXED TRIO
Sixty South® salmon, crab cakes, coconut shrimp,
coconut ginger rice, fresh vegetables 34

OVEN ROASTED LOBSTER TAIL
coconut ginger rice, asparagus 38

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

ALASKAN KING CRAB LEGS
1 1/2 lbs, coconut ginger rice, fresh vegetables 59

BEEF + FOWL

FILET MIGNON*
mâitre d'butter, whipped potatoes, asparagus
6oz... 33 | 8oz... 38

NEW YORK STRIP STEAK*
12oz, mushroom-shallot confit, whipped potatoes,
asparagus 36

PRIME STEAK + LOBSTER TAIL*
8oz sliced flat iron, oven roasted lobster tail, whipped
potatoes, house made steak sauce, drawn butter 48

PRIME STEAK + SHRIMP SCAMPI*
8oz sliced flat iron, jumbo shrimp scampi,
whipped potatoes, house made steak sauce 34

CRISPY DUCK
grand marnier demi-glace, sweet potato mashed 33

LEMON CHICKEN
artichoke hearts, mushrooms,
lemon beurre blanc, whipped potatoes 20

— ACCOMPANIMENTS —

OSCAR TOPPING crab, asparagus, béarnaise 8.5	LUMP BLUE CRAB 6
DYNAMITE TOPPING zesty crab glage 7	OVEN ROASTED LOBSTER TAIL 27
CHARLEY TOPPING sherried scallops, mushrooms 8	JUMBO FRESH ASPARAGUS 7
SHRIMP BROCHETTE grilled or blackened 7	MARYLAND STYLE CRAB CAKE 15.5

Seasonally Inspired Selections | 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.