

## COLD STARTERS

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**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

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**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

**ALMOND ENCRUSTED BRIE**  
peach jam, crostini 12.5

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

## SOUPS

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**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

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**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

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

## ENTRÉE SALADS

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

**CHICKEN CAESAR**  
traditional caesar, grilled chicken breast 13

**CHICKEN CAPE CODDER**  
pine nuts, blue cheese, red leaf, bibb, red onion,  
maple-raspberry vinaigrette, raspberry-glazed chicken 14.5

**PRIME STEAK TITANIC WEDGE\***  
sliced prime flat iron, blue cheese crumbles,  
applewood smoked bacon, tomato, red onion,  
blue cheese dressing 18

## SANDWICHES

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*all sandwiches are served with french fries*

### IMPOSSIBLE BURGER

plant based "meaty" vegetarian patty, lettuce, tomato, pickles, avocado salsa 15

### ISLAND FISH TACOS

avocado, pico de gallo, mango salsa, pepper jack cheese, dynamite sauce 14

### BISTRO CHICKEN SANDWICH

goat cheese, sun-dried tomatoes, field greens, balsamic vinaigrette, grilled focaccia 12

### BACON CHEDDAR BURGER\*

1/2 lb grilled to your specification 13.5

### TURKEY + ASPARAGUS MELT

swiss cheese, thousand island 11.5

### CHILI DUSTED TUNA SANDWICH\*

chargrilled, bacon, pepper jack, honey-jalapeno aioli 15.5

### CRAB CAKE SANDWICH

tomato, melted cheddar, english muffin, mustard sauce 17

### —Power Lunch—

#### Fast + Fresh

*Two Courses • Only \$16.50*

*Please, No Substitutions*

— CHOOSE a STARTER —

MARTHA'S VINEYARD SALAD

CLASSIC CAESAR SALAD

CHARLEY'S CHOWDER

BUTTERNUT SQUASH BISQUE

— CHOOSE a MAIN PLATE —

SHRIMP + ARTICHOKE LINGUINE

provencale tomato sauce

IPA FISH + CHIPS

IPA beer battered, french fries, coleslaw

DINER BURGER\*

bacon, cheddar, diner sauce,  
pickles; french fries

SHRIMP CAESAR SALAD

crowned with jumbo grilled shrimp

BRONZED SIXTY SOUTH® SALMON

dry spice rubbed, sweet & spicy roasted  
pepper sauce, coconut ginger rice

## SENSATIONAL SEAFOOD

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### 🦞 SEARED SCALLOPS + GREEN APPLE HASH

butternut squash puree, chimichurri 31

### PLANKED SIXTY SOUTH® SALMON

tarragon mustard glaze, vegetable couscous 24

### MARYLAND STYLE CRAB CAKE

roasted corn sauté, mustard sauce,  
coconut ginger rice, asparagus 17.5

### COCONUT SHRIMP

mango salsa, sweet thai chili butter,  
coconut ginger rice, fresh vegetables 20

### BRONZED SALMON

dry spice rubbed, sweet & spicy roasted  
pepper sauce, coconut ginger rice 22

## ENTRÉES

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### PRIME STEAK + SHRIMP SCAMPI\*

8oz sliced flat iron, jumbo shrimp scampi,  
whipped potatoes, house made steak sauce 34

### LEMON CHICKEN

artichoke hearts, mushrooms,  
lemon beurre blanc, whipped potatoes 15.5

### PRIME STEAK FRITES\*

grilled, sliced, chimichurri, french fries 22.5

## PASTA

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### 🦞 JUMBO SHRIMP + CRAB LINGUINE

butternut squash puree, broccolini, kale,  
walnuts, parmesan crumbs 24

### CAJUN CHICKEN TORTELLINI

blackened chicken, mushrooms,  
tomato, cilantro, cream sauce 16.5

### JUMBO SHRIMP SCAMPI

roasted grape tomatoes, spinach, angel hair pasta,  
white wine garlic sauce, shaved parmesan 18.5

### ROASTED VEGETABLE RAVIOLI

smoked marinara, shaved parmesan 16

🦞 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.

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