

— LUNCH MENU —

STARTERS

RAW OYSTERS ON THE HALF SHELL*
1/2 dozen; ask for today's selection 15

FIRECRACKER SHRIMP
tempura battered;
creamy sweet chili glaze 11

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 12.5

ALMOND ENCRUSTED BRIE
warm apple chutney, crostini 12

EAST MEETS WEST*
zesty tuna tartare with wasabi cream;
seared peppered ahi with avocado 15

SOUPS

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

NEW ENGLAND CLAM CHOWDER
traditional new england style 7.5

CHARLEY'S CHOWDER
mediterranean-style fish chowder 6.7

SALADS

ICEBERG WEDGE
point Reyes blue cheese, tomato,
applewood smoked bacon, red onion;
blue cheese dressing 9

MARTHA'S VINEYARD SALAD
pine nuts, blue cheese, red leaf, bibb,
red onion; maple-raspberry vinaigrette 8.5

CLASSIC CAESAR
house made dressing, parmesan,
croutons, anchovy 8.5

—Power Lunch— Fast + Fresh

*Two Courses • Only \$16
Please, No Substitutions*

— CHOOSE A STARTER —

MARTHA'S VINEYARD SALAD

CAESAR SALAD

CHARLEY'S CHOWDER

NEW ENGLAND CLAM CHOWDER

— 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 SALMON
dry spice rubbed; sweet & spicy roasted
pepper sauce; coconut ginger rice

ENTREES

JUMBO SHRIMP SCAMPI
roasted grape tomatoes, spinach, angel hair pasta, white wine garlic sauce 18

PLANKED SIXTY SOUTH SALMON
tarragon mustard glaze; roasted vegetables, roasted redskins 23.5

MARYLAND STYLE CRAB CAKE
classic rouille, roasted red pepper sauce; coconut ginger rice, asparagus; twin cakes..... 30 17.5

COCONUT SHRIMP
mango salsa, sweet thai chili butter; coconut ginger rice, fresh vegetables 19.5

LEMON CHICKEN
artichoke hearts, mushrooms, lemon beurre blanc, smashed redskins 15

CAJUN CHICKEN TORTELLINI
blackened chicken, mushrooms, tomato, cilantro, cream sauce 16

TOURNEDOS + SHRIMP*
filet medallions, sautéed shrimp, casino butter, smashed redskins, asparagus 29

ENTREE SALADS

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

CHICKEN CAESAR
traditional caesar; grilled chicken breast 12

CHICKEN CAPE CODDER
pine nuts, blue cheese, red leaf, bibb, red onion, maple-raspberry vinaigrette;
raspberry-glazed chicken 14

TENDERLOIN SALAD*
grilled medallions, toasted walnuts, sundried tomatoes, blue cheese, baby greens,
balsamic vinaigrette, chipotle aioli 17

SANDWICHES

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 13.5

BISTRO CHICKEN SANDWICH
goat cheese, sun-dried tomatoes, field greens, balsamic vinaigrette, grilled focaccia 11.5

BACON CHEDDAR BURGER*
1/2 lb grilled to your specification 13

TURKEY + ASPARAGUS MELT
swiss cheese, thousand island 10.5

CHILI DUSTED TUNA SANDWICH*
chargrilled; bacon, pepper jack, honey-jalapeño aioli 15

CRAB CAKE SANDWICH
tomato, melted cheddar, english muffin; mustard sauce 16.8

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.