

Teasers

Riverhouse Roll \$8.99

Gently spiced crab meat, lightly tempured. Teriyaki glaze, sriracha sauce & spring mix.

Kickin' Shrimp \$8.49

½ pound of shrimp crisped to perfection and tossed in sweet chili, sriracha aioli.

Ahi Tuna \$9.49

Seasoned, seared rare & thinly sliced, with pickled ginger, wasabi aioli, & spring mix.

Green Goddess Shrimp \$8.49

½ pound of lightly coated shrimp, fried and tossed in our herbal lime sauce over a bed of crisp romaine lettuce.

Reef Mussels \$8.49

One pound of mussels, sautéed in white wine, lemon, garlic, fresh tomatoes & basil. Served with crisp garlic toast.

Calamari \$7.99

Dusted in our seasoned flour mix, lightly fried, with marinara & pineapple chili dipping sauce.

Island Ribs \$7.99

Half rack of tender Danish baby backs ribs seasoned with our dry rub. Served on a bed of fries & our pineapple papaya BBQ!

Wings \$7.99

Perfectly seasoned. Hot, medium, or mild. Served with blue cheese and celery.

Peel & Eat Shrimp \$7.99 / \$13.99

1/2 or full pound of Gulf shrimp

Key West Shrimp Cocktail \$8.49

Six jumbo shrimp served in a martini glass

Coconut Shrimp \$8.49

Hand dipped in beer batter then rolled in coconut-banana chip mix. Lightly fried. Served with Pineapple chili dipping sauce.

Spinach Artichoke Dip \$6.99

Creamy blend of cheese, spinach, artichoke and herbs. Perfect baked. With garlic toast

Bacon Wrapped Scallops \$8.99

Six sea scallops wrapped in bacon. Baked & flashed fried to a perfect crisp. Topped with brown sugar glaze & tropical salsa.

Smoked Fish Dip \$6.99

Heaping scoop of smoked fish dip served with crackers.

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

Take Out Menu

941-729-0616

www.RiverhouseReef.com

Vegetarian Menu & Kids Menu Available

Lunch Specials Served from 11:30 to 4:00

Lunch specials (EXCEPT STIR-FRY) served with one side

Tacos \$9.99 Mahi \$10.99 Ahi \$8.49 Chicken

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

Honey Mustard Chicken \$7.49

5 oz grilled chicken finished in the oven with a smothering of homemade honey mustard.

Hawaiian Chicken \$7.49

Island marinated 5oz chicken breast then fire grilled. Served with our fire roasted pineapple salsa.

Fish and Chips \$8.49

Everyone's favorite. Crunchy and delicious! Served with our house made chips as the side, OR substitute another side.

Stir-fry Chicken \$7.49 Steak \$10.49 Veggie \$7.49

Sautéed in a large Wok with broccoli, mushrooms, green & red peppers, carrots, snow peas, water chestnuts, and brown rice with our homemade oriental style sauce.

Chicken Parmesan \$8.49

Fresh chicken breast marinated then coated in Italian bread crumbs. Loaded with marinara, mozzarella & parmesan.

Sandwiches Served from 11:30 to 4:00

Served on a toasted Kaiser roll with lettuce, tomato, onion, pickle spear. Your choice of Side

Mahi Mahi \$9.99

Grilled, blackened, pan sautéed, or fried served with our cilantro lime aioli.

Grouper \$ Market Price

Grilled, blackened, pan sautéed, or fried served with caramelized onions and our cilantro lime aioli.

Ahi-tuna Club \$10.99

Seasoned and Seared rare with bacon, lettuce, tomato, pickled ginger with a wasabi aioli.

Ultimate Club \$8.49

Turkey and ham sliced thin, American cheese, lettuce, tomato, bacon, mayo. White or wheat bread.

Pulled Pork \$7.49

Slow roasted pork shoulder smothered in our pineapple sweet & hot BBQ. Prepared Southern style.

Chicken or tuna salad \$6.99

LIGHT and FRESH. Homemade chunk chicken or white Albacore tuna salad. Fresh avocado. White or Wheat bread.

Monterey Jack Chicken \$7.49

Grilled chicken breast topped with crispy bacon, Monterey blended cheese, and BBQ sauce.

Grilled Chicken Breast \$7.49

Seasoned and grilled to perfection. Bacon and cheese upon request.

Certified Angus Beef Selections



Open faced Meatloaf \$7.49

Mama's homemade Certified Angus Beef meatloaf served with our mushroom gravy. White or wheat bread.

Sloppy Joe \$7.49

Homemade Certified Angus Beef Sloppy Joe slow cooked and gently spiced. The best in town!

Blackened Ribeye \$13.99

5 oz of shaved Ribeye blackened and served Philly Style with onions, mushrooms & Swiss. Our finest sandwich!

Award Winning Certified Angus Beef Burgers

Served on a toasted Kaiser roll with lettuce, tomato, onion, pickle spear. Your choice of Side.

River House Burger \$8.99

Seasoned and stuffed with onions, bacon, cheddar cheese, minced garlic

Mushroom Swiss Burger \$8.99

Seasoned and grilled with sautéed mushrooms and Swiss cheese piled high.

BBQ Burger \$8.99

Seasoned and grilled, then smothered in our homemade sweet hot BBQ sauce and American cheese.

Cajun Crawfish Burger \$8.99

Seasoned & grilled Certified Angus Beef burger topped with our spicy Cajun Crawfish sauce. A Reef Exclusive!

Sides (add extra for \$2.49)

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

Fresh Salads

Traditional Caesar \$4.49

RiverHouse "House" \$5.49

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

Island Time \$6.49

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

Tomato Stuffed Chicken or Tuna Salad \$8.49

Stuffed vine ripe tomato on bed of romaine lettuce served with a side of fruit ambrosia.

Chef's Salad \$9.99

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

Additions

Make any of the above a large Add \$2.00

Shrimp \$4.99 Chicken Breast \$2.99
(Grilled or Blackened)

Dressings

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

Original Homemade Soups

Tomato Basil \$4.49

Creamy tomato bisque with just the right amount of mushrooms and fresh basil.

King Crab & Lobster Corn Chowder \$7.49

Chunks of King Crab and cold water lobster in a fresh creamy chowder.

Desserts

Killer Key Lime Pie \$5.99

Sweet and tart. A Reef favorite!

Chocolate-Chocolate Cake \$5.99

Doubly rich served a la mode!

Coral Reef Brownie \$5.49

Reef brownie served a la mode and topped with chocolate drizzle and whipped cream

Reese's Peanut Butter Cup Pie \$5.49

Chocolate graham crust, crunchy peanut butter filling, topped with Reese's Peanut Butter cups, chocolate ganache, and caramel

Apple Crumb \$5.49

Grandma's apple pie served a la mode

Chocolate Ice Cream Roll \$4.99

Chef's favorite treat

JOIN US for HAPPY HOUR 4 - 7 pm Daily

House Wine - \$3 glass
House Draught - \$1.50 Pints

RIVERHOUSE

Reef & Grill

Dinner Served from Anytime

All entrées are served with two side items

From the Reef

Your choice of grilled, blackened, or pan sautéed. Mahi, Scallops and Shrimp can be fried.

Fresh Fish

Shrimp	\$13.99
Mahi	\$14.99
Salmon	\$14.99
Redfish	\$16.99
Scallops	\$16.99
Ahi tuna	\$17.99
Lobster Cakes	\$21.99
Grouper	\$ Market
Fresh Catch	\$ Market

Fresh Salsas and Sauces

Tropical Salsa - Seasonal tropical fruit, red onion, cilantro and sweet chili sauce

Lemon Dill Aioli - Creamy tangy sauce perfect on seafood.

Cajun Remoulade - Our version of the traditional creamy Cajun seafood sauce.

Cajun Crawfish - Juicy crawfish mixed in our own creamy Cajun sauce

King Crab \$25.99

Just over a pound of the most succulent King crab that Alaska has to offer. Served with drawn butter.

Steamed Lobster Tail \$25.99

Two cold water lobster tails, steamed, and served with drawn butter. If you like your lobster to stand alone this is the way to go. Add on as many tails as you like.

Lobster Pot Pie \$13.99

Sweet lobster, peas, carrots, potatoes, shallots, chives baked to perfection in a lobster sauce under a puff pastry.

Melt In Your Mouth Butterfish \$17.49

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



From the Grill

Seasoned Ribeye \$21.99

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

Sirloin \$16.99

10oz Center cut sirloin seasoned and grilled to order served with our homemade mushroom gravy.

Filet \$24.99

Tender select cut 8oz filet of beef, perfectly seasoned then grilled to your liking. Add Gorgonzola Crumble \$.99

Full Rack of Island Ribs \$16.99

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

Chicken Parmesan \$13.99

8oz chicken breast marinated then coated in Italian bread crumbs. Loaded with marinara, mozzarella & parmesan.

Mediterranean Chicken \$12.99

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

Pork Chops \$17.99

Two massive chops seasoned and grilled to order. Topped with brown sugar, Dijon mustard, and a port wine reduction.

Mama's Meatloaf \$11.99

Chef's Mom's recipe for her delicious homemade meatloaf made with certified angus beef. Topped with our mushroom gravy,

Hawaiian Chicken \$12.99

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

Sides (add extra for \$2.49)

Steamed Veggies, Cheesy Mashed Potatoes, Homemade Chips, Riverhouse Rice, French Fries, Fruit Ambrosia, Asian Slaw

Add On's

Grilled Shrimp \$4.99- Six perfectly seasoned grilled or fried shrimp

Lobster Tail \$9.99- Everyone likes an extra lobster tail every now and again!

Banquet Space and Large Group Parties Available

Take Out Menu

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Vegetarian Menu Available

Kids Menu Available

Specialty Drink Menu Available