



## SOUP AND SALAD

**House Salad** **GF** Without Croutons  
Crisp Romaine, cherry tomato, cucumber, carrots, red onion, mixed cheese, croutons 7.50

**Traditional Caesar** **GF** Without Croutons  
Crisp Romaine, grated parmesan, croutons, tossed in Riverhouse Caesar dressing 8

**Island Time Salad** **GF**  
Spring mix, fresh sliced strawberries, dried cranberries, red onion, candied pecans, Feta crumble 9

**Grilled Chicken Chop** **GF**  
Romaine, red onion, diced tomatoes, cucumber, shaved parmesan and grilled chicken 15

**Black and Bleu** **GF** Without Onion Straws  
Spring mix, red onion, cherry tomato, dried cranberries, bleu cheese crumble. Thin sliced Sirloin, onion straws, and port wine reduction 18

**Soup and Salad**  
Your choice of salad - House, Caesar or Island Time  
Your choice of house created soup 13.50

### SALAD ADD-ONS \*

Chicken 5 Shrimp 6 Salmon 7 Grouper 9

### FRESH SOUPS

**Tomato Gorgonzola Bisque**  
Mushrooms, basil, gorgonzola and bleu cheese 6

**Lobster Corn Chowder**  
House favorite. Steamed lobster, vegetables, potatoes, and creamy corn chowder 7.50

**Classic Cajun Gumbo**  
Cajun shrimp, chicken, and Andouille sausage, red peppers and creole seasoning 7.50

### **GF** SCRATCH MADE DRESSINGS

Ranch Balsamic Vinaigrette Italian Honey-Lime Blue Cheese Honey Mustard Green Goddess House Caesar

## APPETIZERS AND STARTERS

### Bruschetta

Tomato, basil, parmesan, balsamic, toasted garlic bread 9

### Smilin' Bob Key West Fish Dip

Famous Smilin' Bob's Fish Dip. Amberjack and Mackerel.  
Served with capers, red onions, and Saltines 13

### Cabo Fish Bites

Flash fried dusted whitefish. Side of Cilantro Lime Aioli 8

### Island Calamari

Crispy fried. Side of marinara and pineapple-chili sauce 14

### Kickin' Chicken

Flash fried, Sriracha aioli. Side of bleu cheese dressing 9

### Bacon Wrapped Scallops

Hickory bacon, brown sugar glaze, with tropical salsa 17

### Spinach Artichoke Dip

Scratch made. Parmesan, spinach, tomato, artichoke 10

### Lobster Quesadillas

House Lobster quesadillas, pico de gallo, and sour cream 15

### Steamed PEI Mussels

**GF** Without Garlic Bread

PEI Mussels, white wine, lemon, garlic, tomatoes, basil 16

### Blue Crab Dip

Scratch made. Blue Crab, roasted red pepper, diced tomato, shaved parmesan. With house fried tortillas 14

### Oven Baked Wings

Dry rubbed and oven baked. Flash fried to order 11

Choose: Mild Spicy BBQ Teriyaki Herb

### BAKED OYSTERS

Baked Gulf oysters topped with spinach, artichokes, cream cheese and parmesan (5 per order) 12

### RAW BAR

#### Oysters on the Half Shell \*\*

**GF** Without Saltines

Fresh shucked oysters, horseradish, cocktail sauce, saltines  
Dozen 20 1/2 Dozen 12

#### Seared AHI Tuna \*

**GF** Without Teriyaki Drizzle

Sushi grade, seasoned and flash seared, with Teriyaki drizzle.  
Accompanied by wasabi aioli and pickled ginger 15

### FAMOUS FRIED SHRIMP

**Kickin Shrimp** Spicy Riverhouse Sriracha 12

**Green Goddess Shrimp** Herbal Lime sauce 12

**Coconut Shrimp** with Pineapple-Chili dipping sauce 12



### Gluten Free Options and Other Allergens

Our Gluten Free menu items are prepared using dedicated utensils and trays, however they are prepared in the same facility as our regular menu items. We cannot guarantee that there is no cross contamination. Please consider this when ordering, and alert your server if you have a severe gluten allergy or any other food allergy.

### \* Consumer advisory \*

Consuming raw or undercooked meats, poultry, seafood, oysters, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

### \*\* There is a risk associated with consuming raw oysters \*\*

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician

SOUP



SALAD



APPETIZERS



WINGS

# SANDWICHES

Available ALL day. Choice of One Side

## Shrimp Po Boy

Lightly spiced fried shrimp, lettuce, tomato, onion straws. Cajun Remoulade. Toasted hoagie 13

## Grilled Chicken Smokehouse

Grilled chicken breast topped with bacon, Jack cheese, Riverhouse BBQ sauce. Kaiser Roll 13

## Tampa Bay Crab Cake

House made Blue Crab cake, onion straws. Side of Cajun Remoulade. Locally Baked Kaiser Roll 16

## AHI Tuna BLT Club \*

Thin sliced seared rare Ahi Tuna, bacon, lettuce, tomato, pickled ginger, wasabi aioli, Kaiser Roll 15

## New England Style Lobster Roll

Blend of cold-water and Langostino lobster, mayo, celery and onion. On a toasted New England style roll 19

## Grilled Portabella Sandwich

Marinated and grilled Portabella, roasted red peppers, caramelized onions, mozzarella, pesto aioli 13

## FRESH CATCH FAVORITES\*

Pan Sautéed, Grilled, or Blackened

### Red Fish

Side of House Remoulade 14

### Mahi Mahi

Fresh Mahi Mahi  
Side of Cilantro Lime Aioli *Market*

### Fresh Caught Grouper

Fresh Grouper  
Side of Cilantro Lime Aioli *Market*



Gluten Free Menu Options

# CRAFT BURGERS\*

Choice of One Side

## CLASSIC

Angus Beef, seasoned and grilled to order. Choice of cheese. Locally baked bun 12

## RIVERHOUSE BURGER

Stuffed with onions, bacon, and garlic. Choice of cheese 13

## HOUSE TURKEY BURGER

House made! Fresh ground turkey, breadcrumbs, and topped with mozzarella, sautéed onions and peppers 13

## CAJUN BURGER

Angus Beef seasoned and grilled. Topped with scratch made Cajun Lobster sauce. Locally baked bun 14

## BACON and BLEU

Topped with hickory bacon and bleu cheese crumble 15

## KING'S HAWAIIAN BEEF SLIDERS

Three Angus beef sliders topped with onion straws and choice of cheese. On King's Hawaiian slider rolls 12

# ISLAND TACOS

Two flour tortillas filled with Super Slaw, shredded cheese blend, house made Pico de Gallo (salsa), side of sour cream.  
Choice of One Side

**Cabo Fish Bites** 13

**Kickin' Chicken** 12

**Kickin' Shrimp** 14

**Blackened Redfish** 16

**Seared Ahi Tuna\*** 17

**Mahi Mahi** *Market*

**Portabella Mushroom** 13

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# LUNCH SPECIALS

Available until 4pm

## Lunch Fish and Chips

Wild Alaskan Pollock in light spiced flour batter With house Riverhouse chips or French Fries 12.50

## Lobster Pot Pie

Lobster, Langostino Lobster, vegetables, potatoes, shallots, mushrooms, under a baked puff pastry. Choice of one side 15

## Chicken Stuffed Tomato

Vine ripened tomato stuffed with house made chicken salad, with a small tossed salad and side of Ambrosia 12.50

## Lunch Island Ribs

1/2 rack of premium baby back ribs, dry rubbed and slow roasted. With sweet BBQ glaze. Choice of one side 15

## Lunch Hawaiian Chicken

Grilled chicken breast topped with fire-roasted pineapple salsa. Choice of one side 12.50

## Lunch Chicken Parmesan

Hand breaded chicken breast, topped with house marinara and melted mozzarella. Over linguini pasta 14

# FRESH FISH

Choice of two sides

**GF** Gluten Free Menu Options

<b>GF</b> Shrimp	18
<b>GF</b> Atlantic Salmon *	20
<b>GF</b> Redfish	20
House Blue Crab Cakes	23
<b>GF</b> Gulf Scallops	24
<b>GF</b> Mahi Mahi	Market
<b>GF</b> Grouper	Market
<b>GF</b> Cold Water Lobster Tails	34
<i>Select a Signature Sauce</i>	
Tropical Salsa <b>GF</b>	Lemon Dill Aioli <b>GF</b>
Cajun Remoulade <b>GF</b>	Cajun Lobster

## FISH AND CHIPS

Wild Alaskan Pollock hand dipped in our own recipe of flour batter, golden fried. Choice of signature sauce 16

## LOBSTER POT PIE

Cold water and Langostino lobster, vegetables, potatoes, shallots, mushrooms topped with a baked puff pastry 19

## BUTTERFISH

Caramelized Black Cod marinated in sweetened rice wine topped with Riverhouse tropical salsa 22

## SHRIMP AND SCALLOP SKEWERS **GF**

Grilled skewers with large shrimp and scallops 22

## LOBSTER RISOTTO **GF**

Risotto with cold water lobster, roasted red pepper, green onion and shaved parmesan. Topped with Asparagus. No sides 25

# REEF GRILL

Choice of two sides

## POULTRY

**Hawaiian Chicken** Grilled, with fire-roasted pineapple salsa 17

**GF** **Mediterranean Chicken** Artichokes, green peppers, onions, spinach, olives and feta 18

## PORK

**GF** **Island Ribs** Baby back ribs, sweet papaya BBQ glaze 18 / 24

## ANGUS BEEF STEAKS \* **GF** Without Onion Straws

**Center Cut Sirloin** 8 ounce, grilled to order, with onion straws 24

**House Cut Ribeye** 12 ounce, onion straws, Cajun Lobster sauce 27

**New York Strip** 10 ounce, seasoned and grilled, topped with onion straws 25

### Add to any Entrée

**Shrimp** Sautéed or Skewer Grilled 6

**Lobster Tail** Half a grilled lobster tail 9

# PASTA ENTREES

## Chicken Parmesan

Italian bread crumbs, house marinara, melted mozzarella, basil, and shaved parmesan. Over fresh Fettuccini pasta 18

## Blackened Chicken Alfredo

Seasoned and blackened chicken, creamy alfredo, basil, shaved parmesan, over fresh Fettuccini pasta 18

## LOBSTER MAC AND CHEESE

White cheddar shell pasta mac and cheese topped with lobster and bread crumbs, baked in a cast iron skillet 18

## Shrimp Pasta Chablis

Sautéed Shrimp tossed in white wine, crushed tomatoes, butter, crushed garlic, over fresh Fettuccini pasta 20

## Shrimp and Scallop Alfredo

Sautéed Shrimp and bay scallops, creamy alfredo, over fresh Fettuccini. Topped with shaved parmesan 24

## Gulf Seafood Pasta

Shrimp, scallops, steamed PEI mussels, tossed in house marinara, over fresh Fettuccini. Shaved parmesan 24

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# SIDES

French Fries

House Potato Chips

Sweet Potato Fries

Cole Slaw **GF**

Riverhouse Rice

Seasonal Vegetables **GF**

Cheesy Mashed Potatoes **GF**

Add A Side for 3<sup>50</sup>

## PREMIUM SIDES \$1 additional

House Risotto **GF**

Steamed Asparagus **GF**

Fruit Ambrosia **GF**

Add A Premium Side for 4<sup>50</sup>

# WINE

House Wine \$7 / \$5 happy hour

House Bottles \$20

## Whites and Sparkling

	Glass	Bottle
<b>Chloe</b> Chardonnay, California	8	30
<b>LOLA</b> Chardonnay, California	12	42
<b>Pighin</b> Pinot Grigio, Italy	9	36
<b>J. Lohr White Riesling</b> Riesling, Cal	8	30
<b>Nobilo</b> Sauvignon Blanc, New Zealand	8	30
<b>1749</b> Sauvignon Blanc, California	8	30
<b>Riondo</b> Prosecco, Italy	9	36
<b>Benziger</b> Rose, California	9	36

## Reds and Blends

	Glass	Bottle
<b>Dante</b> Merlot, California	8	30
<b>J Lohr Los Osos</b> Merlot, California	10	38
<b>Montpellier</b> Pinot Noir, California	8	30
<b>LOLA Pinot Noir</b> Pinot Noir, California	12	42
<b>J Lohr Seven Oaks</b> Cabernet, California	10	38
<b>The Originals</b> Cabernet, Washington	10	38
<b>Hess</b> Cabernet, California	15	55
<b>Bogle Vineyards Essential Red</b> Blend	9	36

### Argentinian Tincho "New Age"

Sparkling blend of Torrontes and Sauvignon Blanc. Served chilled over ice, with fresh lime, in a rocks glass 8

### Riverhouse Sangria

Traditional recipe, natural and refreshing. Served chilled over ice with fresh fruit. **Glass** 7 **Pitcher** 22

## BEER

Domestics, Imports, Local Crafts, and Pints

### Domestic Drafts (Pints)

**Happy Hour** 3 **Regular** 4

Yuengling, Bud Light, Miller Lite, Mich Ultra

### Domestic Bottles

**Happy Hour** 3 **Regular** 4

Bud, Bud Light, Miller Lite, Coors Light, Mich Ultra

### Premium Bottles 5

Corona, Corona Light, Samuel Adams, Heineken, Guinness, Stella Artois Cidre

### Premium and Craft Pints 7

Stella Artois

Local Seasonal Selections from Local Breweries: Motor Works, Naughty Monk, Darwin, Big Top

### Specialty Craft Beers Bottles & Cans

<b>Reef Donkey APA</b> Tampa Bay Brewing, PINT can	5.5%	7
<b>Poolside Kolsch</b> JDUB'S Brewing, Sarasota, can	5.0%	7
<b>Bell's Two Hearted Ale</b> Bell's Brewery, bottle	7.0%	7
<b>CIRCA</b> Darwin Brewing Co, Bradenton, FL, can	5.2%	7
<b>Jai Lai IPA</b> Cigar City Brewing, Tampa, can	7.5%	7
<b>Orange Seltzer</b> 3 Daughters Brewing, St. Pete, can	4.5%	7
<b>Dogfish 60 Min IPA</b> Dogfish Head Brewery, bottle	6.0%	7

## MARGARITAS

House Margarita **Happy Hour** 5 **Regular** 7

**Grand Reef** Premium El Mejor Reposado and Grand Marnier 9

## HOUSE COCKTAILS 9

**Riverhouse Long Island**

**Classic Mojito**

**Espresso Martini**

**Chocolate Martini**

**Lemon Drop Martini**

## CRAFT COCKTAILS 9

**Blue Lagoon** Vodka, Blue Curacao, lemonade, lemon, rocks

**Frozen Mud Slide** Vodka, Bailey's, coffee liquor, ice cream mix, chocolate lace

**Tito's American Mule** Tito's Vodka, Ginger Beer, Fresh Limes

**Back Porch Tea** Bourbon, peach schnapps, ice tea, lemon

**Whiskey Smash** Bourbon, fresh squeezed lemons, fresh mint

**Palmetto Old Fashioned** Bourbon, orange bitters, aromatic bitters, muddled oranges and cherries

**Reef Mule** Cucumber lime vodka, ginger beer, fresh cucumbers and mint, on the rocks

PLEASE DRINK RESPONSIBLY

**RIVERHOUSE**

Reef & Grill

BEER



WINE



COCKTAILS