

TO GO Menu

941-729-0616

RiverhouseReef.com

Open Daily for
Lunch & Dinner

Appetizers

CABO FISH BITES *9

Fresh whitefish fried in our special spiced batter. With our tangy Cilantro Lime Aoli. & Romaine.

Kickin Chicken *9

Fresh chicken breast bites fried crispy with our special kickin sauce. With blue cheese dressing & Romaine.

Island Calamari *11

Dusted in seasoned flour mix, lightly fried. Marinara & pineapple-chili dipping sauce.

Reef Wings *10

Tender baked and flash fried wings. Hot, medium, or mild. Blue cheese & celery.

Lobster Fritters *10

Lightly spiced Lobster chunks in house recipe fritter batter. With Roumelade & Romaine.

Cajun Crawfish Loaded Chips *10

Housemade Riverhouse chips loaded with bacon, cheese, green onions. With blue cheese & Cajun crawfish sauce.

Seafood Starters

AHI Tuna California Rolls *10

Cucumber, avocado, and spices wrapped in Nori and Sushi rice. Wasabi and ginger.

Kickin Shrimp *10

1 pound of shrimp crisped to perfection and tossed in sweet chili, Sriracha aioli.

Green Goddess Shrimp *10

Crispy fried shrimp in special herbal lime sauce on a bed of crisp romaine lettuce.

Coconut Shrimp *11

Dipped in beer batter, rolled in coconut and banana chips. Pineapple chili sauce.

Seared AHI Tuna *13

Rare Ahi seasoned, seared rare. Sliced thin, with pickled ginger and wasabi aioli.

Reef Mussels *12

Prince Edward Island mussels in white wine, garlic, tomatoes & basil. Garlic toast.

Bacon Wrapped Scallops *14

Grande sea scallops wrapped in hickory bacon. Fried to crisp perfection with a Brown sugar glaze.

Oysters on the Half Shell

Half dozen *8 Dozen *14
Fresh Gulf oysters on the half shell over ice. With horseradish, cocktail sauce & 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

Lunch Specials

Served Daily from 11:30 to 4. Select One Side

Fish Tacos

Cabo Bites *10 Kickin Shimp *13 Mahi or AHI *14
2 soft shell tacos with fresh seafood, lettuce, cheese, pico de gallo & cilantro lime aioli.

Fish and Chips *10

Alaskan Pollock in a hand dusted batter. Crunchy and delicious! Served with house chips.

Hawaiian Chicken *11

Island marinated fresh chicken breast fire grilled. Topped with our fire roasted pineapple salsa.

Chicken Parmesan with Pasta *12

Tender breaded chicken breast topped with house marinara. Over angel hair pasta.

Fresh Stuffed Tomato

Chicken Salad *10 Tuna Salad *12
Vine ripe tomato stuffed with fresh chicken salad or Albacore tuna salad with green salad & fruit ambrosia.

Stir-fry

Veggie *9 Grilled Chicken *10 Shrimp *13
Fresh vegetables sauteed in extra virgin olive oil with water chestnuts, brown rice & soy sauce.

Island Ribs *14

Half rack of tender juicy baby backs. Seasoned & smothered with pineapple papaya BBQ.

Lobster Pot Pie *15

Cold water lobster, carrots, peas, potatoes, shallots & chives baked under a puff pastry.

Lunch Sandwiches

Served Daily from 11:30 to 4. Select One Side

Corona Beach Fish Sandwich *11

Alaskan whitefish splashed in Corona beer batter & fried crispy. With slaw, Roumelade & slice of lime!

AHI Tuna Club *15

Seasoned encrusted seared rare. Topped with bacon, lettuce, tomato, pickled ginger & wasabi aioli.

Mahi Mahi Market

A Fresh Florida classic. Grilled, blackened, pan sauteed, or fried served with cilantro lime aioli.

Grouper Market

Gulf grouper grilled, blackened, pan sauteed or fried served with caramelized onions & cilantro lime aioli.

Ultimate Club *11

Sliced smoked turkey & ham. Triple stacked with American cheese, lettuce, tomato, hickory bacon & mayo. White or wheat bread.

Fried Alaskan *9

Alaskan Pollock battered and fried in our specialty batter, with grilled onions, on a toasted hoagie.

Shrimp Po Boy *12

Key West Style. Battered & flash fried shrimp on crusty baguette with lettuce, tomato, onion rings & our special seafood Roumelade.

Florida Lobster Cake *13

Our house made gently spiced Lobster Cake topped with shoestring onion rings & cajun Roumelade.

Chicken or Albacore tuna salad *11

Housemade chunk chicken or white Albacore tuna salad with fresh avocado & tomato. White or Wheat

Monterey Jack Chicken *10

Grilled chicken breast topped with crispy hickory smoked bacon, Monterey blended cheese & sweet tangy BBQ sauce.

Certified Angus Beef Burgers

On toasted Kaiser roll with lettuce, tomato & onion. Select one side.



Stuffed Riverhouse Burger *11

The ultimate burger. Filled with onions, bacon, cheddar cheese, minced garlic

Mushroom Swiss Burger *11

Seasoned & grilled then topped with sauteed mushrooms & Swiss cheese.

Kings Hawaiian Sliders *10

Three sliders on famous Kings Hawaiian mini rolls. Topped with cheese & onion straws.

BBQ Burger *11

Seasoned & grilled. Smothered in homemade sweet hot BBQ sauce. American cheese.

Cajun Crawfish Burger *12

A Riverhouse exclusive. Certified Angus burger with spicy Cajun Crawfish sauce.

Bacon and Blue Burger *13

Our Certified Angus burger topped with hickory smoked bacon & blue cheese crumble.

Sides add extra for *2.50

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

Take Out Menu

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Fresh Salads

Riverhouse House \$6

Fresh Romaine with plump tomatoes, carrots, cucumbers, mixed cheese, onions, & our garlic toasted homemade croutons.

Traditional Caesar \$6

Crisp Romaine lettuce, grated parmesan, house croutons, house Caesar dressing.

Island Time \$7

Spring mix with fresh strawberries, dried cranberries, red onion, feta, candied pecans & honey lime dressing.

Black and Blue \$15

Fresh spring mix, red onion and cherry tomatoes, seared sirloin, blue cheese crumble with port reduction.

Chef Salad \$14

Romaine, fresh smoked turkey, ham, bacon, red onions, carrots, Swiss cheese, sliced egg, tomato, & cucumbers.

Salad Additions

Chicken or Shrimp \$5

Salmon, Mahi or Grouper \$8

Extra Large Salad Add \$3

House Created Dressings

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

Original Soups

Tomato Basil \$5.50

Our house recipe. Creamy tomato bisque with fresh mushrooms, basil, Gorgonzola & Blue cheese.

Lobster Corn Chowder \$7.50

Riverhouse unique creation. Cold water lobster meat & fresh seafood combined in creamy chowder.

Happy Hour

Daily 3 to 6 pm

Drink Specials

\$5 Happy Hour Appetizers

Sunday Brunch

Sunday 11:30 to 2

Other Menus Avail

Dessert Menu Kids Menu

Vegetarian Menu

Drinks & Cocktails

RIVERHOUSE

Reef & Grill

Dinner Select two sides & one salsa or sauce, except pasta entrees.
Fresh Seafood From the Reef

Saut ed, Grilled or Blackened. Fish & Chips are fried. Shrimp can be fried.

Fish & Chips	\$15	Original Salsas & Sauces
Gulf Shrimp	\$16	Tropical Salsa Tropical fruit, red onion cilantro & sweet chili sauce
Salmon	\$17	Lemon Dill Aioli Creamy tangy sauce perfect for fresh seafood.
Redfish	\$18	Cajun Remoulade traditional creamy Cajun seafood sauce.
Mahi Mahi	Market	Cajun Crawfish Juicy spiced crawfish mixed creamy Cajun sauce
Grouper	Market	
Lobster Cakes	\$20	
AHI Tuna rare to medium recommended	\$24	
Fresh Sea Scallops	\$26	
Lobster Cake Stuffed Grouper	\$26	

Island Tacos

Kickin Shrimp, Mahi Mahi or AHI Tuna \$16

2 soft shell tacos served with island style. With lettuce, cheese, fresh pico & cilantro lime aioli.

Melt In Your Mouth Butterfish \$19

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

Steamed Lobster Tails \$30

Two cold water lobster tails steamed tender, served with drawn butter. Choose one of our salsas or sauces for flavorful twist.

Lobster Pot Pie \$17

Cold water lobster meat, peas, carrots, potatoes, shallots & chives baked under fresh puff pastry.

Gulf Seafood Pasta \$19

Large shrimp, bay scallops, & steamed mussels heaped over angel hair pasta, marinara & parmesan.

Shrimp Pasta Chablis \$19

Large saut ed Shrimp simmered in Chablis, butter & garlic over angel hair pasta with parmesan.

From the Grill

Entrée Add On

Gulf Shrimp \$5

Coldwater Lobster Tail \$12

Hawaiian Chicken \$15

Marinated chicken breast then fire grilled. With our fire roasted pineapple salsa.

Mediterranean Chicken \$16

Grilled chicken saut ed with artichokes, green peppers, onions, spinach, olives, & feta.

Chicken Parmesan & Pasta \$17

Fresh chicken breast coated in Italian bread crumbs. Angel hair pasta, marinara, mozzarella & parmesan.

Island Ribs

Half Rack \$15 Full Rack \$20

Tender baby backs dry rub seasoned & slow grilled. With our flavorful pineapple papaya BBQ.

Bone-In French Pork Chop \$19

Tender 10oz bone-in French chop seasoned & grilled. Topped with port wine reduction glaze.

Reef Cowboy

BBQ Chicken & Ribs \$20

Our sweet pineapple BBQ on tender grilled chicken breast & half rack of baked & grilled Island Ribs.



Certified Angus Beef Steaks

Add Gorgonzola Crumble \$1. Select two sides.

Center Cut Seasoned Sirloin \$20

Tender Certified Angus center cut sirloin. Seasoned & grilled to your liking. Topped with house made mushroom gravy.

House Cut 12 Ounce Ribeye \$24

Perfectly marbled Ribeye seared & grilled. Topped with fresh onion straws. Served with side of Cajun crawfish sauce.

Sides add extra for \$2.50

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