

NEW CHEF SPECIALS

AVAILABLE FRIDAY-MONDAY

STARTERS



SMOKED DRY RUBBED WINGS

Served with blue cheese dressing
\$14

SWORD FISH BITES

Sesame crusted and served with teriyaki
glaze and seaweed salad
\$12

EGGPLANT NAPOLEON

Eggplant cutlet layered with sliced
tomato and wet mozzarella served over
plum tomato sauce with pesto and
balsamic glaze
\$13

CREAM OF CHICKEN VEGETABLE SOUP

Homemade!
\$8

MEATBALL CONE

Semolina bread stuffed with meatballs
topped with mozzarella cheese served in
a bread cone
\$13

OYSTERS ON THE HALF SHELL

CAPE MAY SALTYS

Served with lemon and cocktail sauce
\$12 FOR 6 \$19 FOR 12

ENTRÉES

BONE IN FILET MIGNON & KING CRAB CLAW

6 OZ USDA Choice bone in filet and
Alaskan king crab claw with baked
potato
\$35

CAJUN BAY SCALLOPS

Fresh bay scallops in a creamy Cajun
sauce with broccoli and mushrooms
served over fettuccini
\$22

ITALIAN HOT DOG

2 hot dogs, onion, peppers, and potato
served in pizza bread
\$10

SMOKED BBQ BRISKET SANDWICH

Dry rubbed and slow smoked brisket
sliced and topped with caramelized
onion and Bourbon BBQ sauce served
with wedge fries and coleslaw
\$14

CHICKEN CACCIATORE

Bone on chicken simmered with onion,
peppers, and mushrooms in our plum
tomato sauce served over penne
\$17



#OnlyAtRivers

