

Vic's on the River Lunch Menu

APPETIZERS

FRIED GREEN TOMATOES	<i>goat cheese, tomato chutney, balsamic glaze</i>	9
CRAWFISH BEIGNETS	<i>Tabasco syrup</i>	10
OYSTERS ROCKEFELLER*⊙	<i>spinach, smoked bacon, cream cheese, parmesan, Pernod</i>	14
FRIED CALAMARI	<i>pickled peppers, feta, citrus chili glaze</i>	10
JUMBO LUMP CRAB CAKE	<i>arugula, diced tomatoes, chilled mustard cream sauce</i>	13
BEEF CARPACCIO*⊙	<i>capers, EVOO, arugula, pecorino Romano, black truffle aioli, soft boiled egg, grilled bread</i>	14
SPICY FRIED SHRIMP ⊙	<i>sweet and sour aioli, Thai chili peppers</i>	12
CHAR GRILLED OCTOPUS ⊙	<i>tomatoes, kalamata olives, feta, garlic, Greek olive oil</i>	13
SHRIMP REMOULADE ⊙	<i>Old Bay seasoned wild caught Georgia shrimp, remoulade</i>	12

SOUPS & GREENS

ADD+ Grilled Chicken 5 Fried Oysters 7 Grilled or Fried Shrimp 8 Catch 10

FRENCH ONION SOUP ⊙	<i>sweet onions, French bread, gruyere</i>	9
ROASTED TOMATO BISQUE ⊙	<i>topped with herb crème fraiche</i>	7
CHEF KERRY'S SHE CRAB SOUP	<i>a creamy low country favorite with crab meat & roe</i>	10
BABY TUSCAN KALE ⊙	<i>preserved lemon, toasted almonds, fried garlic, parmesan, honey cider vinaigrette</i>	9
CAESAR SALAD ⊙	<i>parmesan cracker, shredded parmesan, buttermilk croutons, white anchovies</i>	7
RIESLING POACHED PEAR ⊙	<i>spinach, arugula, blue cheese, candied pecans, dried cranberries, shallot Dijon mustard vinaigrette</i>	11
CROBB MIXED GREEN SALAD ⊙	<i>lump crab, applewood smoked bacon, goat cheese, pineapple, tomato, cucumber, creamy citrus vanilla dressing</i>	16
GRILLED VEGETABLE SALAD ⊙	<i>zucchini, yellow squash, artichokes, haricots verts, grape tomatoes, wild mushrooms, grilled romaine wedge, creamy chive and feta dressing</i>	12

ENTREES

ADD+ Maine Lobster Tail to any entrée 17

SHRIMP & GRITS ⊙	<i>stone ground smoked cheddar grits, applewood smoked bacon, rosemary barbecue sauce</i>	14
PAN SEARED SEA SCALLOPS	<i>pearled vegetable cous cous, lemon herb cream sauce, truffle oil</i>	28
FRIED SHRIMP ⊙ or OYSTERS	<i>French fries, southern coleslaw, cocktail sauce</i>	16
PAN SEARED FRESH CATCH ⊙	<i>rice pilaf, butter beans, roasted red pepper relish, lemon beurre blanc</i>	15
PECAN FRIED FLOUNDER	<i>mashed potatoes, haricots verts, citrus honey butter</i>	25
DAILY CATCH FRIED FISH TACOS	<i>pineapple salsa, chipotle crème, flour tortillas, coleslaw, and corn tortilla chip</i>	13
BLACKENED SHRIMP PASTA	<i>lump crab, tagliatelle pasta, andouille sausage, fried garlic, parmesan Cajun cream sauce</i>	18
PAN SEARED CRAB CAKES	<i>pearled vegetable cous cous, chilled mustard cream, wilted arugula</i>	28
SOUTHERN BBQ MEATLOAF	<i>beef, tempura onion rings, haricots verts, mashed potatoes</i>	14
FRIED CHICKEN	<i>airline chicken breast, mashed potatoes, haricots verts, pink peppercorn gravy</i>	14
CHICKEN SALAD WITH NAAN ⊙	<i>diced chicken, red grapes, toasted pecans, sliced tomatoes, tarragon cream dressing</i>	10
GRILLED 6oz FILET MIGNON*⊙	<i>asparagus, parmesan truffle fries, roasted garlic, and herb butter</i>	18

SANDWICHES

Served with choice of side unless otherwise stated

8oz BEEF BURGER*⊙	<i>lettuce, tomato, red onion, pickles, on a brioche bun</i>	14
	<i>ADD gruyere, cheddar, blue cheese, bacon, sautéed mushrooms, or caramelized onions for \$1 ea.</i>	
BLACK AND BLUE CHICKEN⊙	<i>dusted with Cajun seasoning and grilled. Blue cheese, applewood smoked bacon, lettuce, tomato, red onion, pickles on brioche bun with side of chipotle ranch</i>	12
CHEERWINE SHORT RIB⊙	<i>cherry glaze, arugula, tempura onion rings on a pretzel bun, horseradish cream, coleslaw</i>	14
FRIED GREEN TOMATO BLT	<i>goat cheese, sun dried tomato pesto, applewood bacon, lettuce on toasted sourdough</i>	11
REUBEN	<i>house cured corned beef, sauerkraut, 1000 island, gruyere toasted marble rye</i>	12
FRIED PO' BOY	<i>CHOICE of shrimp, oysters or flounder. Lettuce, tomato, remoulade on hoagie</i>	14

SIDES

Individual sides are **4** or create a combination plate of four sides for **12**

OLD BAY FRENCH FRIES – TEMPURA ONION RINGS – MACARONI & CHEESE – SMOKED CHEDDAR GRITS⊙
HARICOTS VERTS⊙ – ASPARAGUS⊙ – COLLARD GREENS⊙ – SOUR CREAM & CHIVE MASHED POTATOES⊙
GEM WEDGE SALAD⊙ – Choice of white balsamic vinaigrette, ranch, honey mustard or blue cheese

*The consumption of raw or undercooked meats or fish, that may contain harmful bacteria, may cause serious illness or death. ⊙ item can be prepared gluten free

** Checks cannot be split more than six ways

18% gratuity will be added to tables of 6 or more guests



beverage menu

wines by the glass

Champagne & Sparkling Wine

Duc de Valmer NV Champagne Blend, France	7
Benvolio Prosecco NV Champagne Blend, Treviso Italy	10
Jacques Pelves Sparkling Brut Rosé NV Grenache	10

White & Rose Wines by the glass

Stags' Leap 2018 Chardonnay, Napa Valley, California	14
Vic's on the River Private Label Chardonnay, California	7
Diora 2018 Chardonnay, Monterey, California	11
Vic's on the River Private Label 2018 Pinot Grigio, California	7
Zenato 2018 Pinot Grigio, Della Venezie, Italy	9
Heinrich Vollmer "V" 2018 Riesling, Rhein Pfalz, Germany	10
Whitehaven 2018 Sauvignon Blanc, Marlborough, New Zealand	11
Luna Nuda Rosé 2019 Montepulciano grapes, Merlot, Italy, Montepulciano, Cortina	9

Red Wines by the glass

Stags' Leap 2017 Cabernet, Napa Valley, California	26
Vic's on the River Private Label Cabernet, California	7
Chateau Smith 2018 Cabernet Sauvignon, Washington	11
Murphy Goode 2016 Merlot, Alexander Valley, California	10
Vic's on the River Private Label Pinot Noir, California	7
Portlandia 2019 Pinot Noir, Oregon	10
Chateau Carignan Cadillac Cotes de Bordeaux 2015 Merlot, Cabernet Sauvignon, Cabernet Franc	15
Terra d'Oro 2017 Red Zinfandel Amador County, California	11

bottled beer

Bud Light	4.3 %	4
Budweiser	5.0 %	4
Coors Light	4.0 %	4
Corona Extra	4.6 %	5
Heineken	5.4 %	5.5
Heineken 0.0	0.0 %	5
Michelob Ultra	4.2 %	5
Miller Light	4.2 %	4
Treehorn Cider	5.9 %	7
Yuengling	4.4 %	4

draft beer

Guinness Dublin, Ireland	4.2 %	6
<i>"Extra Stout"</i>		
Service Brewing Savannah, GA	4.6 %	5.5
<i>"Rally Point" Bohemian Style Pilsner</i>		
Southbound Savannah, GA	6.2 %	6.5
<i>"Hoplin" IPA</i>		
StillFire Suwanee, GA	6.4 %	7
<i>"Orange Diva" Blood Orange Wheat Beer</i>		
Stella Artois	5.2 %	6
<i>European Lager</i>		
Sweetwater Brewing Atlanta	5.7 %	6.5
<i>"420" American Pale Ale</i>		
Wild Leap LaGrange, GA	5.4 %	6.5
<i>"Local Gold" Blonde Ale</i>		
New Realm Atlanta, GA	5 %	6.5
<i>"River Street Lager"</i>		

bottled Water

Aqua Panna	
<i>"100% Natural Spring Water"</i>	3.5
San Pellegrino	
<i>"Sparkling Natural Mineral Water"</i>	3.5

signature cocktails

Savannah Peach- martini or cocktail	10
<i>Fruitland Georgia Peach Vodka, Peach Liqueur, cranberry and orange juice</i>	
Drunken Pecan	12
<i>1792 bourbon, Rivulet Pecan liqueur, muddled cherry, orange</i>	
Savannah Citrus Sting	13
<i>Savannah Vodka, Deep Eddy Grapefruit Vodka, jalapeno, lime</i>	
Blueberry Lemondrop	13
<i>Smirnoff Blueberry, fresh squeezed lemon juice</i>	
Summer Gin	13
<i>Bombay Sapphire Gin, mint, rosemary, fresh squeezed lemon</i>	
Ghost Orange Mule	12
<i>Ghost Coast Orange Vodka, Fevertree Ginger Beer</i>	
Roman Spritz	13
<i>Luna Nuda Prosecco, Italicus Bergamot Orange Liqueur</i>	
Papa's Passion Daquiri	12
<i>Papa's Pilar Blonde Rum, Chinola Passionfruit Liqueur, lime</i>	
Hawaiian Ginger (Non-Alcoholic option)	10/12
<i>Organic Tres Agaves Pineapple and Ginger + Herradura Tequila for \$2</i>	