

Vic's on the River Lunch Menu

APPETIZERS

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

SOUPS & GREENS

	ADD+ Grilled Chicken 5	Fried Oysters 7	Grilled or Fried Shrimp 8	Catch 10
FRENCH ONION SOUP ⊙	sweet onions, French bread, gruyere			9
ROASTED TOMATO BISQUE ⊙	topped with herb crème fraiche			7
CHEF KERRY'S SHE CRAB SOUP	a creamy low country favorite with crab meat & roe			10
BABY TUSCAN KALE ⊙	preserved lemon, toasted almonds, fried garlic, parmesan, honey cider vinaigrette			9
CAESAR SALAD ⊙	parmesan cracker, shredded parmesan, buttermilk croutons, white anchovies			7
RIESLING POACHED PEAR ⊙	spinach, arugula, blue cheese, candied pecans, dried cranberries, shallot Dijon mustard vinaigrette			11
CROBB MIXED GREEN SALAD ⊙	lump crab, applewood smoked bacon, goat cheese, pineapple, tomato, cucumber, creamy citrus vanilla dressing			12
GRILLED VEGETABLE SALAD ⊙	zucchini, yellow squash, artichokes, haricots verts, grape tomatoes, wild mushrooms, grilled romaine wedge, creamy chive and feta dressing			12

ENTREES

	ADD+ Maine Lobster Tail to any entrée 17	
SHRIMP & GRITS ⊙	stone ground smoked cheddar grits, applewood smoked bacon, rosemary barbecue sauce	14
PAN SEARED SEA SCALLOPS	pearled vegetable cous cous, lemon herb cream sauce, truffle oil	28
FRIED SHRIMP ⊙ or OYSTERS	French fries, southern coleslaw, cocktail sauce	16
PAN SEARED FRESH CATCH ⊙	rice pilaf, southern butterbeans, roasted red pepper relish, lemon beurre blanc	15
CRAB, SHRIMP & OYSTER STEW	a creamy stew with crab, sautéed shrimp, fried oysters & Yukon gold potatoes	14
PECAN FRIED FLOUNDER	mashed potatoes, haricot verts, citrus honey butter	25
DAILY CATCH FRIED FISH TACOS	pineapple salsa, chipotle crème, flour tortillas, coleslaw, and corn tortilla chip	13
BLACKENED SHRIMP PASTA	lump crab, tagliatelle pasta, andouille sausage, fried garlic, parmesan Cajun cream sauce	16
PAN SEARED CRAB CAKES	pearled vegetable cous cous, chilled mustard cream, wilted arugula	28
SOUTHERN BBQ MEATLOAF	Vic's farm raised beef, tempura onion rings, haricots verts, mashed potatoes	14
FRIED CHICKEN ⊙	airline chicken breast, mashed potatoes, haricots verts, pink peppercorn gravy	14
CHICKEN SALAD WITH NAAN ⊙	diced chicken, red grapes, toasted pecans, sliced tomatoes, tarragon cream dressing	10
GRILLED 6oz FILET MIGNON*⊙	asparagus, parmesan truffle fries, roasted garlic and herb butter	18

SANDWICHES

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

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



beverage menu

Restaurant & Bar
wines by the glass

Champagne & Sparkling Wine

Duc de Valmer NV Champagne Blend, France	7
Luna Nuda Prosecco NV Champagne Blend, Treviso Italy	10
Jacques Pelve Sparkling Brut Rosé NV Grenache	10

White & Rose Wines by the glass

Vic's on the River Label 2018 Chardonnay, California	6
Diora 2018 Chardonnay, Monterey, California	11
Stags' Leap 2018 Chardonnay, Napa Valley, California	14
Vic's on the River Label 2018 Pinot Grigio, California	6
Luna Nuda 2018 Pinot Grigio, Trentino - Alto Adige, 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

Vic's on the River Label 2018 Cabernet Sauvignon, California	6
Chateau Gabaron 2018 Cabernet Sauvignon, Bordeaux, France	10
Luna Nuda Red Blend Cabernet, Merlot & Lagrein 2016 Alto Adige, Italy	9
Murphy Goode 2016 Merlot, Alexander Valley, California	9
Vic's on the River Label 2017 Pinot Noir, California	6
Rascal 2019 Pinot Noir, Oregon	10
Le Mistral "Joseph's Blend" 2017 Red Rhone Blend Monterey County, California	15
Chateau Carignan Cadillac Cotes de Bordeaux 2015 Merlot, Cabernet Sauvignon, Cabernet Franc	14
Terra d'Oro 2017 Red Zinfandel Amador County, California	

bottled beer

Bud Light
Budweiser
Coors Light
Corona Extra
Heineken
Michelob Ultra
Miller Light
Treehorn Cider
Yuengling
Wild Leap "Gratuity"

draft beer

Sierra Nevada "Oktoberfest"
Guinness "Extra Stout"
Service "Rally Point"
Southbound "Hoplin IPA"
Stella Artois
Sweetwater "420" American Pale Ale
Wild Leap "Local Gold" Blonde Ale
Southern Barrel "Porter Royal"

bottled Water

Aqua Panna
San Pellegrino

signature cocktails

Savannah Peach- martini or cocktail	9
<i>Fruitland Georgia Peach Vodka, Peach Liqueur, cranberry and orange juice</i>	
Drunken Pecan	12
<i>1792 bourbon, Rivulet Pecan liqueur, muddled cherry and orange</i>	
Vic's Figs	12
<i>Black Fig Vodka, amaretto, orange</i>	
Spiced Persian Pear	13
<i>St. George Spiced Pear Liqueur, Opihr Oriental Gin, ginger beer</i>	
Savannah Citrus Sting	13
<i>Savannah Vodka, Deep Eddy Grapefruit Vodka, jalapeno, lime</i>	
Savannah Cider	13
<i>Vic's Proprietary Knob Creek, apple cider, salted caramel drizzle</i>	
Elderflower	15
<i>Hendricks Gin, St Germain liqueur, splash fresh lemon juice</i>	
Scarlett & Rhett	16
<i>Vic's Proprietary Breckenridge Aged Bourbon, Dolin Vermouth Rouge, Cherry Heering liqueur</i>	