



**FRIED GREEN TOMATOES** *goat cheese, tomato chutney, balsamic glaze* **9**

**CRAWFISH BEIGNETS** *Tabasco syrup***10**

**OYSTERS ROCKEFELLER\*** *spinach, smoked bacon, parmesan, Pernod* **14**

**FRIED CALAMARI** *pickled peppers, feta, citrus chili glaze* **10**

**JUMBO LUMP CRAB CAKE** *chilled mustard cream sauce* **13**

**BEEF CARPACCIO\*** *capers, EVOO, arugula, pecorino Romano, black truffle aioli, soft boiled egg, bread* **14**

**SPICY FRIED SHRIMP** *sweet and sour aioli, Thai chili peppers* **12**

**CHAR GRILLED OCTOPUS** *tomatoes, kalamata olives, feta, garlic, Greek olive oil, balsamic syrup* **13**

**SHRIMP REMOULADE**  *Old Bay* *seasoned wild caught Georgia shrimp, served chilled with remoulade* **12**



**FRENCH ONION SOUP** *sweet onions, gruyere, French bread* **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 SALAD** *preserved lemon, toasted almonds, fried garlic, parmesan, honey cider vinaigrette* **9**

**CAESAR SALAD** *parmesan cracker, buttermilk croutons, white anchovies* **7**

**RIESLING POACHED PEAR**  *spinach, arugula, blue cheese, candied pecans, dried cranberries,* **11**

*shallot Dijon mustard vinaigrette*



 *Served with a wedge salad. soups and salads above can be substituted for an additional charge*

 *Add a Lobster Tail to any Entrée* ***17***

**SHRIMP & GRITS** *stone ground smoked cheddar grits, applewood smoked bacon, rosemary barbecue sauce* **24**

**PAN SEARED JUMBO SCALLOPS\*** *citrus risotto, lemon herb cream, truffle oil* **30**

**PECAN FRIED FLOUNDER**  *Savannah River Farms andouille vegetable potato hash, citrus honey butter* **30**

**PAN SEARED SALMON\*** *skin on fillet over Israeli couscous & roasted vegetables* **28**

**ATLANTIC SHELLFISH MÉLANGE\*** *scallops, shrimp, lobster tail, lump crab, tagliatelle pasta, English pea & herb beurre blanc* **42**

**JUMBO LUMP CRAB CAKES** *parmesan risotto, wilted arugula, chilled mustard cream* **30**

**FRIED SHRIMP or OYSTERS** *French fries, southern coleslaw, cocktail sauce* **22**

**GRILLED 9oz FILET MIGNON\*** *sour cream and chive mashed potatoes, grilled asparagus, madeira wine demi glace* **42**

**BRAISED BEEF SHORT RIB***sour cream and chive mashed potatoes, haricots verts, baby carrots, Cheerwine reduction* **27**

**SEARED PORK CHOP AU POIVRE** *Vic’s Farms Mangalitsa, sour cream & chive mashed potatoes, broccolini, trumpet mushrooms* **26**

**SOUTHERN BBQ MEATLOAF** *Vic’s farm raised beef, tempura onion rings, haricot verts, mashed potatoes* **21**

**VIC’S FRIED CHICKEN** *macaroni and cheese, collard greens, sorghum chili sauce*  **25**



 *Served with choice of side*

**VIC’S FARM 8oz BEEF BURGER\*** *lettuce, tomato, red onion, pickles, brioche bun* **14**

 *ADD+ gruyere, cheddar, blue cheese, bacon, sautéed mushrooms, or caramelized onions for* ***$1*** *ea*

**FRIED FLOUNDER PO BOY** *Lettuce, tomato, remoulade on hoagie* **17**



 Individual sides are 5 or create a combination plate of four sides for 15

***OLD BAY FRENCH FRIES– TEMPURA ONION RINGS– MACARONI & CHEESE– SMOKED CHEDDAR GRITS*** ***-ASPARAGUS*** ***HARICOT VERTS*** ***– COLLARD GREENS*** ***– SOUR CREAM & CHIVE MASHED POTATOES*** ***– PARMESAN RISOTTO – ANDOUILLE SAUSAGE HASH*** ***- SAUTÉED SPINACH***

***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*

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**Champagne & Sparkling Wine**

**Duc de Valmer** *NV Champagne Blend, France 7*

**Luna Nuda Prosecco** *NV Champagne Blend, Treviso Italy 10*

**Jacques Pelvas 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**Rosé2019 Montepulciano grapes, Merlot, Italy, Montepulciano, Cortina *9*

**Red Wines by the glass**

 **Vic’s on the River Label** *2018 Cabernet Sauvignon, California 6*

**Chateau Smith** *2018 Cabernet Sauvignon, Washington 11*

**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*

**Luna Nuda***2017 Italian Red Blend 9*

**Chateau Carignan Cadillac Cotes de Bordeaux** *2015* Merlot, Cabernet Sauvignon, Cabernet Franc *14*

**Terra d’Oro** 2017 Red Zinfandel Amador County, California 9



***Bud Light***

***Budweiser***

***Coors Light***

***Corona Extra***

***Heineken***

***Michelob Ultra***

***Miller Light***

***Treehorn Cider***

***Yuengling***

***Wild Leap “Gratuity”***



***Catawba “Brown Bear” Brown Ale***

***Guiness “Extra Stout”***

***Service “Rally Point” Pilsner***

***Southbound “Hoplin” IPA***

***Stella Artois***

***Sweetwater “420” American Pale Ale***

***Wild Leap “Local Gold” Blonde Ale***

***Southern Barrel “Porter Royal”***





**Savannah Peach**- *martini or cocktail 9*

*Fruitland Georgia Peach Vodka, Peach Liqueur, cranberry and orange juice*

**Drunken Pecan** *12*

*1792 bourbon, Rivulet Pecan liqueur, muddled cherry and orange*

**Vic’s Figs** *12*

*Black Fig Vodka, amaretto, orange*

**Spiced Persian Pear** *13*

 *St. George Spiced Pear Liqueur, Opihr Oriental Gin, ginger beer*

**Savannah Citrus Sting** *13*

*Savannah Vodka, Deep Eddy Grapefruit Vodka, jalapeno, lime*

**Savannah Cider** *13*

 *Vic's Proprietary Knob Creek, apple cider, salted caramel drizzle* **Elderflower**  *15*

*Hendricks Gin, St Germain liqueur, splash fresh lemon juice*

**Scarlett & Rhett** *16*

*Vic’s Proprietary Breckenridge Aged Bourbon, Dolin Vermouth Rouge, Cherry Heering liqueur*

***Aqua Panna***

***San Pellegrino***