



SALTWATER GRILL

River Bend

DINNER

APPETIZERS

ALLIGATOR BITES 16

Farm-raised Cajun-style alligator and jalapeños, lightly fried and served with ranch.

SOUTHWEST EGGROLLS 10

Three eggrolls with chicken, corn, black beans, peppers, and pepper jack, served with ranch.

RHODE ISLAND-STYLE CALAMARI 17

Buttermilk-marinated calamari, fried and topped with cherry tomatoes, banana peppers, and balsamic glaze, served with marinara.

CRAB DIP 15

Cream cheese, white wine, onions, crab meat, and black spice, topped with Asiago and served with pita points or gluten-free chips.

SAKU TUNA 16

Lightly blackened yellowfin tuna, seared rare, served with seaweed salad, teriyaki sauce, and cucumber-wasabi sauce.

CAULIFLOWER BITES 10

Battered, lightly fried, tossed with your choice of sweet Thai chili, mild buffalo, or BBQ sauce.

BUFFALO SHRIMP 10

Lightly fried popcorn shrimp tossed in buffalo sauce, served with ranch.

SOUP & SALADS

HOUSE SALAD 9

Fresh lettuce with red onion, cucumbers, tomatoes, cheddar, and croutons, served with your choice of dressing.

CAESAR SALAD 10

Romaine tossed with shredded Asiago, croutons, and Caesar dressing.

SPINACH & STRAWBERRY SALAD 12.50

Baby spinach with Greek feta, fresh strawberries, candied walnuts, and homemade poppy seed dressing.

ADD-ONS

(grilled or blackened)

Chicken Breast	Tuna	Shrimp	Salmon	Crab Cake
9	12	10	12	12

SHE CRAB SOUP 10

Cream simmered with cream sherry, paprika, white pepper, and crab.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DINNER

CHEF CREATIONS

ANGELS ON HORSEBACK

30

Bacon-wrapped scallops and Atlantic shrimp served over housemade risotto with crab velouté sauce, topped with asparagus, fresh crab meat, and a balsamic glaze reduction.

No Substitutions

GRILLED ATLANTIC SALMON

24

Atlantic salmon cooked to a perfect pink medium; paired with your choice of two sides.

GRILLED CHICKEN

20

Two fire-grilled chicken breasts served over your choice of starch and vegetable, finished with mushroom velouté sauce.

MAHI-MAHI

22

Grilled or blackened mahi-mahi topped with pineapple jerk salsa; paired with your choice of two sides.

CRAB CAKES

24

Two hand-rolled crab cakes topped with Carolina remoulade sauce; paired with your choice of two sides.

YELLOWFIN TUNA

24

Your choice of blackened or grilled yellowfin tuna steak, topped with Asian purple cabbage slaw, paired with your choice of two sides.

SALTWATER SHRIMP & GRITS

22

Cajun-spiced shrimp sautéed with peppers, onions, and andouille sausage, then simmered in a rich Creole cream sauce over stone-ground grits.

PASTA

GREEK PASTA

18

Large shrimp sautéed with garlic, simmered in a Kalamata feta sauce with tomatoes, onions, and spinach.

Gluten-free pasta available for an additional 2.

BLACKENED CHICKEN ALFREDO

18

Campanelle pasta tossed with housemade garlic Alfredo sauce, topped with blackened chicken breast and Asiago cheese.

Substitute grilled or blackened shrimp for the chicken for an additional 4.

PASTA AURORA

13

Marinara blended with Alfredo, tossed with campanelle pasta and spinach.

Gluten-free pasta available for an additional 2.



DINNER

SOUTHERN FRIED SEAFOOD

FRIED OYSTERS

MARKET PRICE

Local NC select oysters, fried and served with French fries and coleslaw.

FRIED SHRIMP

18

Large shrimp lightly battered and fried, served with French fries and coleslaw.

FRIED FLOUNDER

18

Atlantic flounder fillet, lightly battered and fried, served with French fries and coleslaw.

FISH & CHIPS

22

Tempura-battered mahi-mahi, fried golden, served with French fries and coleslaw.

FRIED POPCORN SHRIMP

17

Lightly fried popcorn shrimp, served with French fries and coleslaw.

FRIED SEAFOOD PLATTER

20

Flounder and shrimp lightly battered and fried, served with French fries and coleslaw.
Add fried oysters — Market Price.

FIRE GRILL

ALL STEAKS ARE SERVED WITH TWO SIDES OF YOUR CHOICE

RIBEYE

29

12 oz. aged, well-marbled ribeye, hand-cut, seasoned, and grilled with garlic butter.

NEW YORK STRIP

26

12 oz. hand-cut New York strip, seasoned and grilled, topped with mushroom velouté sauce.

STEAK DONENESS GUIDE

FIND YOUR PERFECT BITE

	RARE COOL, RED CENTER. VERY TENDER AND JUICY.	DEEP RED THROUGHOUT
	MEDIUM RARE WARM, RED CENTER. JUICY WITH RICH FLAVOR.	RED CENTER WITH A SLIGHT PINK RING
	MEDIUM WARM PINK CENTER. BALANCED JUICINESS AND FLAVOR.	PINK CENTER WITH BROWN EDGES
	MEDIUM WELL SLIGHTLY PINK CENTER. FIRMER TEXTURE WITH RICH FLAVOR.	A HINT OF PINK IN THE CENTER
	WELL DONE NO PINK, FULLY COOKED. FIRMER TEXTURE, LESS JUICY.	BROWN THROUGHOUT

SIDE CHOICES

French Fries 4 • Sweet Potato Fries 4 • Rice 4 • Coleslaw 4
Sautéed Spinach 4 • Asparagus 4 • Broccoli 4
Asiago Risotto (+2) • Mashed Potatoes (+2 for bacon, cheese, and butter)
Substitute a side salad 2.99 • Add a side salad 4.50

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