



SALTWATER GRILL

River Bend

LUNCH

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.

LUNCH

SANDWICHES

SERVED WITH ONE SIDE

PO' BOY 11

Lightly toasted hoagie with lettuce, tomato, Carolina remoulade, and your choice of shrimp, flounder, or oysters. Seafood selection may be market price.

CRAB CAKE SANDWICH 14

Hand-rolled crab cake with Carolina remoulade, lettuce, and tomato on a brioche bun.

SALTWATER CLUB 12

Ham, roasted turkey, bacon, cheddar, lettuce, and vine-ripe tomato on toasted sourdough bread.

REUBEN 12

Corned beef, sauerkraut, Swiss, and Thousand Island on rye.

CHICKEN SANDWICH 13

Fried chicken breast with lettuce, tomato, and pickles on a brioche bun. Try it Buffalo style.

TURKEY & BRIE 13

Sliced turkey, brie, sautéed spinach, and cranberry aioli on sourdough bread.

ASIAN TUNA SANDWICH 15

Blackened yellowfin tuna with avocado, Asian purple cabbage, and teriyaki sauce on a brioche bun.

PHILLY CHEESESTEAK 12

Thinly sliced sirloin with peppers, onions, mushrooms, and Provolone on a hoagie roll.

BURGERS

SERVED WITH ONE SIDE

DECK HAND BURGER 12

Ground chuck, cheddar, lettuce, and tomato on a brioche bun.

BACON JAM BURGER 14

Ground chuck with signature bacon jam, lettuce, tomato, and bacon on a brioche bun.

BREAKFAST BURGER 13

Ground chuck topped with bacon, egg, cheese, lettuce, and tomato on a brioche bun.

TACOS

FLOUNDER, SHRIMP, MAHI, OR CHICKEN 14

Two tacos on flour tortillas with pineapple salsa, Carolina remoulade sauce, and purple oriental slaw, served with one side.



LUNCH

SEAFOOD

SALTWATER SHRIMP & GRITS

15

Large shrimp sautéed with peppers, onions, spinach, and andouille sausage in a Creole cream sauce over grits.

FISH & CHIPS

15

Beer-battered mahi-mahi, fried until crisp and served with French fries and coleslaw.

FRIED OYSTERS

MARKET PRICE

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

FRIED SHRIMP

12

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

FRIED FLOUNDER

12

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

FRIED POPCORN SHRIMP PLATTER

14

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

FRIED SEAFOOD PLATTER

15

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

PASTA

GREEK PASTA

18

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

Gluten-free pasta available for an additional 2.

BLACKENED CHICKEN ALFREDO

15

Campanelle noodles with housemade garlic Alfredo, topped with blackened chicken breast and Asiago.

Gluten-free pasta available for an additional 2.

PASTA AURORA

12.50

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

Gluten-free pasta available for an additional 2.

SIDE CHOICES

French Fries 4 • Sweet Potato Fries 4 • Sautéed Spinach 4 • Asparagus 4
Broccoli 4 • Pasta Salad 4 • Coleslaw 4
Substitute a side salad 2.99 • Add a side salad 4.50

