



DINNER MENU

APPETIZERS

FRIED GREEN TOMATOES	<i>goat cheese, tomato chutney, balsamic glaze</i>	10
CRAWFISH BEIGNETS	<i>Tabasco syrup</i>	11
OYSTERS ROCKEFELLER*⊙	<i>spinach, smoked bacon, parmesan, Pernod</i>	16
FRIED CALAMARI	<i>pickled peppers, feta, citrus chili glaze</i>	12
JUMBO LUMP CRAB CAKE	<i>chilled mustard cream sauce</i>	16
BEEF CARPACCIO*⊙	<i>capers, EVOO, arugula, pecorino Romano, black truffle aioli, soft boiled egg, 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, balsamic syrup</i>	15

SOUPS & GREENS

FRENCH ONION SOUP⊙	<i>sweet onions, gruyere, French bread</i>	9
CHEF KERRY'S SHE CRAB SOUP	<i>a creamy low country favorite with crab meat & roe</i>	12
CAESAR SALAD⊙	<i>parmesan cracker, buttermilk croutons, white anchovies</i>	10
RIESLING POACHED PEAR ⊙	<i>spinach, arugula, blue cheese, candied pecans, dried cranberries, shallot Dijon mustard vinaigrette</i>	12
WEDGE SALAD ⊙	<i>iceberg lettuce, grape tomatoes, bacon, bleu cheese crumbles, marinated onions, croutons, choice of dressing: ranch, bleu cheese or white balsamic vinaigrette.</i>	12

ENTREES

ADD A LOBSTER TAIL TO ANY ENTRÉE **19**

SHRIMP & GRITS⊙	<i>stone ground smoked cheddar grits, applewood smoked bacon, rosemary barbecue sauce</i>	25
PAN SEARED JUMBO SCALLOPS*⊙	<i>risotto, lemon herb cream, arugula, truffle oil</i>	34
PECAN FRIED FLOUNDER	<i>Savannah River Farms andouille sausage & vegetable potato hash, citrus honey butter</i>	32
PAN SEARED SALMON*	<i>skin on fillet Israeli couscous & roasted vegetables. Arugula & lemon beurre blanc</i>	28
ATLANTIC SHELLFISH MÉLANGE*	<i>scallops, shrimp, lobster tail, tagliatelle pasta, English pea & herb beurre blanc</i>	46
JUMBO LUMP CRAB CAKES	<i>parmesan risotto, grilled asparagus, chilled mustard cream</i>	38
FRIED SHRIMP or OYSTERS	<i>french fries, southern coleslaw, cocktail sauce</i>	25
GRILLED 9oz FILET MIGNON*⊙	<i>sour cream and chive mashed potatoes, grilled asparagus, madeira wine demi-glace</i>	48
BRAISED BEEF SHORT RIB⊙	<i>sour cream and chive mashed potatoes, haricots verts, baby carrots, Cheerwine reduction</i>	27
SEARED PORK CHOP AU POIVRE	<i>sour cream & chive mashed potatoes, broccolini, trumpet mushrooms</i>	31
SOUTHERN BBQ MEATLOAF	<i>beef, tempura onion rings, haricots verts, mashed potatoes</i>	21
VIC'S FRIED CHICKEN	<i>macaroni and cheese, collard greens, sorghum chili sauce</i>	25

SANDWICHES

Served with choice of side

8oz BEEF BURGER*⊙	<i>lettuce, tomato, red onion, pickles, brioche bun</i>	17
	<i>ADD+ gruyere, cheddar, blue cheese, bacon, sautéed mushrooms, or caramelized onions for \$1 ea</i>	
FRIED FLOUNDER PO BOY	<i>lettuce, tomato, remoulade on hoagie</i>	15

SIDES

Individual sides are 5 or create a combination plate of four sides for 18

OLD BAY FRENCH FRIES - MACARONI & CHEESE - SMOKED CHEDDAR GRITS⊙ - ASPARAGUS⊙
HARICOTS VERTS⊙ - COLLARD GREENS⊙ - SOUR CREAM & CHIVE MASHED POTATOES⊙
PARMESAN RISOTTO - ANDOUILLE SAUSAGE HASH⊙ - SAUTÉED SPINACH

*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

wines by the glass

Champagne & Sparkling Wine

Jean Dorsene Brut NV Champagne Blend, France	9
Acinum NV Prosecco, Italy	10
Jacques Pelvas Sparkling Brut Rosé NV Grenache	10

White & Rose Wines by the glass

Vic's on the River House Wine Pinot Grigio, California	7
Zenato 2019 Pinot Grigio, Della Venezia, Italy	9
Dr. Loosen 2019 Riesling, Mosel, Germany	9
Columna 2021 Albarino, Rias Baixas, Spain	9
Stoneleigh 2019 Sauvignon Blanc, Marlborough, New Zealand	11
Vic's on the River House Wine Chardonnay, California	7
Willowbrook 2019 Chardonnay Napa Valley, California	11
Stag's Leap 2020 Chardonnay, Napa, California	14
Luna Nuda Rosé 2020 Montepulciano, Merlot, Italy, Montepulciano, Cortina	9

Red Wines by the glass

Vic's on the River House Wine Pinot Noir, California	7
Chemistry 2018 Pinot Noir, Willamette Valley, Oregon	12
Murphy Goode 2019 Merlot, Alexander Valley, California	10
Casamatta 2018 Sangiovese Tuscany, Italy	12
Babylonstoren Babel 2020 Bordeaux Blend, South Africa	12
Chateau Carignan 2017 Cadillac Cotes de Bordeaux	15
Vic's on the River House Wine Cabernet, California	7
The Critic 2019 Cabernet Sauvignon, Napa Valley, California	12
Roth Estate 2019 Cabernet Sauvignon, Alexander Valley, California	15
Terra d'Oro 2019 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 %	6
Miller Light	4.2 %	4
Treehorn Cider	5.9 %	7
Yuengling	4.4 %	4

draft beer

Guinness Dublin, Ireland "Extra Stout"	4.2 %	6
Service Brewing Savannah, GA "Rally Point" Bohemian Style Pilsner	4.6 %	5.5
Southbound Savannah, GA "Hoplin" IPA	6.2 %	6.5
New Realm "Hazy like a fox" "Hazy IPA"	6.5 %	7
Wild Leap , La Grange GA "Local Gold" American Blonde	5.4 %	6.5
Golden Road Brewing , LA "Mango Cart" Wheat Ale	4 %	7
Blake's Hard Cider Armada, MI "Triple Jam" strawberry, blackberry, raspberry	6.5 %	6.5

bottled Water

Aqua Panna - "100% Natural Spring Water"	5.5
San Pellegrino - "Sparkling Mineral Water"	5.5

signature cocktails

Savannah Peach - martini or cocktail Fruitland Georgia Peach Vodka, Peach Liqueur, cranberry and orange juice	10
Drunken Pecan Vic's Private Label Union Horse Reserve Bourbon, Rivulet Pecan liqueur, muddled cherry, orange	12
Tybee Tide Sugar Island Coconut Rum, blue curacao, pineapple juice, egg white	12
Cucumber Gimlet Burnt Church Cucumber Vodka, fresh lime juice, simple syrup	12
Savannah Citrus Sting Ghost Coast Vodka, grapefruit, jalapeno	13
Blueberry Lemon Drop Blueberry Smirnoff, fresh lemon juice, blueberry, lemon	13
Summer Gin Ford's Gin, rosemary, muddled mint, fresh squeezed lemon	13
Berry Basil Smash Vic's Private Label Maestro Dobel tequila, strawberries, basil	13
Hawaiian Ginger (Non-Alcoholic option) Organic Tres Agaves Pineapple and Ginger + Herradura Tequila for \$2	10/12