



Lunch 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, cream cheese, parmesan, Pernod</i>	16
FRIED CALAMARI	<i>pickled peppers, feta, citrus chili glaze</i>	12
JUMBO LUMP CRAB CAKE	<i>arugula, diced tomatoes, chilled mustard cream sauce</i>	16
BEEF CARPACCIO*⊙	<i>capers, EVOO, arugula, pecorino Romano, black truffle aioli, soft boiled egg, grilled 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</i>	14

SOUPS & GREENS

	<i>ADD+ Grilled Chicken 6 Fried Oysters 7 Grilled or Fried Shrimp 9 Catch 10</i>	
FRENCH ONION SOUP ⊙	<i>sweet onions, French bread, gruyere</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, shredded parmesan, buttermilk croutons, white anchovies</i>	10
RIESLING POACHED PEAR ⊙	<i>spinach, arugula, blue cheese, candied pecans, dried cranberries, shallot Dijon mustard vinaigrette</i>	12
CROBB MIXED GREEN SALAD ⊙	<i>lump crab, applewood smoked bacon, goat cheese, pineapple, tomato, cucumber, creamy citrus vanilla dressing</i>	16
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

	<i>ADD+ Maine Lobster Tail to any entrée 19</i>	
SHRIMP & GRITS ⊙	<i>stone ground smoked cheddar grits, applewood smoked bacon, rosemary barbecue sauce</i>	16
PAN SEARED SEA SCALLOPS	<i>pearled vegetable cous cous, lemon herb cream sauce, truffle oil</i>	28
FRIED SHRIMP ⊙ or OYSTERS	<i>French fries, southern coleslaw, cocktail sauce</i>	18
PAN SEARED FRESH CATCH ⊙	<i>rice pilaf, butter beans, roasted red pepper relish, lemon beurre blanc</i>	16
PECAN FRIED FLOUNDER	<i>mashed potatoes, haricots verts, citrus honey butter</i>	25
CRAB CAKES	<i>pearled vegetable cous cous, chilled mustard cream, arugula</i>	32
DAILY CATCH FRIED FISH TACOS	<i>pineapple salsa, chipotle crème, flour tortillas, coleslaw, and corn tortilla chip</i>	15
BLACKENED SHRIMP PASTA	<i>tagliatelle pasta, andouille sausage, fried garlic, parmesan Cajun cream sauce</i>	18
SOUTHERN BBQ MEATLOAF	<i>beef, tempura onion rings, haricots verts, mashed potatoes</i>	14
FRIED CHICKEN	<i>airline chicken breast, mashed potatoes, haricots verts, pink peppercorn gravy</i>	16
CHICKEN SALAD WITH NAAN ⊙	<i>diced chicken, red grapes, toasted pecans, sliced tomatoes, tarragon cream dressing</i>	12
GRILLED 6oz FILET MIGNON*⊙	<i>asparagus, parmesan truffle fries, roasted garlic and herb butter</i>	21

SANDWICHES

	<i>Served with choice of side unless otherwise stated</i>	
8oz BEEF BURGER*⊙	<i>lettuce, tomato, red onion, pickles, on a brioche bun</i>	16
	<i>ADD gruyere, cheddar, blue cheese, bacon, sautéed mushrooms, or caramelized onions for \$1 ea.</i>	
BLACK AND BLUE CHICKEN⊙	<i>dusted with Cajun seasoning and grilled. Blue cheese, applewood smoked bacon, lettuce, tomato, red onion, pickles on brioche bun with side of chipotle ranch</i>	14
CHEERWINE SHORT RIB⊙	<i>cherry glaze, arugula, tempura onion rings on a brioche bun, horseradish cream, coleslaw</i>	14
FRIED GREEN TOMATO BLT	<i>goat cheese, sun dried tomato pesto, applewood bacon, lettuce on toasted sourdough</i>	12
REUBEN	<i>house cured corned beef, sauerkraut, 1000 island, gruyere toasted marble rye</i>	13
FRIED PO' BOY	<i>CHOICE of shrimp, oysters or flounder. Lettuce, tomato, remoulade on hoagie</i>	15

SIDES

Individual sides are **4** or create a combination plate of four sides for **12**

OLD BAY FRENCH FRIES- MACARONI & CHEESE - SMOKED CHEDDAR GRITS⊙

HARICOTS VERTS⊙ - ASPARAGUS⊙ - COLLARD GREENS⊙ - SOUR CREAM & CHIVE MASHED POTATOES

*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
Trehorn 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 Savannah, GA "Hazy Like A Fox" IPA	6.5%	7
Stella Artois European Lager	5.2 %	6
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	10
<i>Fruitland Georgia Peach Vodka, Peach Liqueur, cranberry, and orange juice</i>	
Drunken Pecan	12
<i>Vic's Private Label Union Horse Reserve Bourbon, Rivulet Pecan liqueur, muddled cherry, orange</i>	
Tybee Tide	12
<i>Sugar Island Coconut Rum, blue curacao, pineapple juice, egg white</i>	
Cucumber Gimlet	12
<i>Burnt Church Cucumber Vodka, fresh lime juice, simple syrup</i>	
Savannah Citrus Sting	13
<i>Ghost Coast Vodka, grapefruit, jalapeno</i>	
Blueberry Lemon Drop	13
<i>Blueberry Smirnoff, fresh lemon juice, blueberry, lemon</i>	
Summer Gin	13
<i>Ford's Gin, rosemary, muddled mint, fresh squeezed lemon</i>	
Berry Basil Smash	13
<i>Vic's Private Label Maestro Dobel tequila, strawberries, basil</i>	
Hawaiian Ginger (Non-Alcoholic option)	10/12
<i>Organic Tres Agaves Pineapple and Ginger + Herradura Tequila for \$2</i>	