

Vic's on the River Lunch Menu

APPETIZERS

FRIED GREEN TOMATOES	<i>goat cheese, tomato chutney, balsamic glaze</i>	9
CRAWFISH BEIGNETS	<i>Tabasco syrup</i>	10
OYSTERS ROCKEFELLER*⊙	<i>spinach, smoked bacon, cream cheese, parmesan, Pernod</i>	16
FRIED CALAMARI	<i>pickled peppers, feta, citrus chili glaze</i>	10
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>	13

SOUPS & GREENS

ADD+ Grilled Chicken 6 Fried Oysters 7 Grilled or Fried Shrimp 9 Catch 10

FRENCH ONION SOUP ⊙	<i>sweet onions, French bread, gruyere</i>	9
ROASTED TOMATO BISQUE ⊙	<i>topped with herb crème fraiche</i>	7
CHEF KERRY'S SHE CRAB SOUP	<i>a creamy low country favorite with crab meat & roe</i>	10
BABY TUSCAN KALE ⊙	<i>preserved lemon, toasted almonds, fried garlic, parmesan, honey cider vinaigrette</i>	9
CAESAR SALAD ⊙	<i>parmesan cracker, shredded parmesan, buttermilk croutons, white anchovies</i>	7
RIESLING POACHED PEAR ⊙	<i>spinach, arugula, blue cheese, candied pecans, dried cranberries, shallot Dijon mustard vinaigrette</i>	11
CROBB MIXED GREEN SALAD ⊙	<i>lump crab, applewood smoked bacon, goat cheese, pineapple, tomato, cucumber, creamy citrus vanilla dressing</i>	16
GRILLED VEGETABLE SALAD ⊙	<i>zucchini, yellow squash, artichokes, haricots verts, grape tomatoes, wild mushrooms, grilled romaine wedge, creamy chive and feta dressing</i>	12

ENTREES

ADD+ Maine Lobster Tail to any entrée 19

SHRIMP & GRITS ⊙	<i>stone ground smoked cheddar grits, applewood smoked bacon, rosemary barbecue sauce</i>	14
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>	16
PAN SEARED FRESH CATCH ⊙	<i>rice pilaf, butter beans, roasted red pepper relish, lemon beurre blanc</i>	15
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>	13
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>	14
CHICKEN SALAD WITH NAAN ⊙	<i>diced chicken, red grapes, toasted pecans, sliced tomatoes, tarragon cream dressing</i>	10
GRILLED 6oz FILET MIGNON*⊙	<i>asparagus, parmesan truffle fries, roasted garlic and herb butter</i>	18

SANDWICHES

Served with choice of side unless otherwise stated

8oz BEEF BURGER*⊙	<i>lettuce, tomato, red onion, pickles, on a brioche bun</i>	14
	<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>	12
CHEERWINE SHORT RIB⊙	<i>cherry glaze, arugula, tempura onion rings on a pretzel bun, horseradish cream, coleslaw</i>	14
FRIED GREEN TOMATO BLT	<i>goat cheese, sun dried tomato pesto, applewood bacon, lettuce on toasted sourdough</i>	11
REUBEN	<i>house cured corned beef, sauerkraut, 1000 island, gruyere toasted marble rye</i>	12
FRIED PO' BOY	<i>CHOICE of shrimp, oysters or flounder. Lettuce, tomato, remoulade on hoagie</i>	14

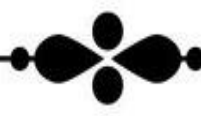
SIDES

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

OLD BAY FRENCH FRIES – TEMPURA ONION RINGS – MACARONI & CHEESE – SMOKED CHEDDAR GRITS⊙
HARICOTS VERTS⊙ – ASPARAGUS⊙ – COLLARD GREENS⊙ – SOUR CREAM & CHIVE MASHED POTATOES



beverage menu



wines by the glass

Champagne & Sparkling Wine

Duc de Valmer NV Champagne Blend, France	9
Acinum NV Prosecco, Italy	10
Jacques Pelves Sparkling Brut Rosé NV Grenache	10

White & Rose Wines by the glass

Vic's on the River Private Label Chardonnay, California	7
Willowbrook 2019 Chardonnay Napa Valley, California	11
Stag's Leap 2019 Chardonnay, Napa, California	14
Vic's on the River Private Label Pinot Grigio, California	7
Zenato 2019 Pinot Grigio, Della Venezie, Italy	9
Dr. Loosen 2019 Riesling, Mosel, Germany	9
Stoneleigh 2019 Sauvignon Blanc, Marlborough, New Zealand	11
Luna Nuda Rosé 2020 Montepulciano grapes, Merlot, Italy, Montepulciano, Cortina	9

Red Wines by the glass

Vic's on the River Private Label Cabernet, California	7
The Critic 2019 Cabernet Sauvignon, Napa Valley, California	12
Murphy Goode 2019 Merlot, Alexander Valley, California	10
Vic's on the River Private Label Pinot Noir, California	7
Portlandia 2019 Pinot Noir, Oregon	10
Terra d'Oro 2019 Red Zinfandel Amador County, California	11
Casamatta 2018 Sangiovese Tuscany, Italy	12

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	4.2 %	6
<i>"Extra Stout"</i>		
Service Brewing Savannah, GA	4.6 %	5.5
<i>"Rally Point" Bohemian Style Pilsner</i>		
Southbound Savannah, GA	6.2 %	6.5
<i>"Hoplin" IPA</i>		
Stella Artois	5.2 %	6
<i>European Lager</i>		
Sweetwater Brewing Atlanta	5.7 %	6.5
<i>"420" American Pale Ale</i>		
Wild Leap, La Grange GA	5.4 %	6.5
<i>"Local Gold" American Blonde</i>		
Sycamore Brewing Charlotte, NC	7.5 %	6.5
<i>"Mountain Candy" IPA</i>		
Blake's Hard Cider Armada, MI	6.5 %	6.5
<i>"Triple Jam" strawberry, blackberry, raspberry</i>		

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>	
Georgia Mule	12
<i>Savannah Vodka, Ghost Coast Peach liqueur, ginger beer</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>	