

# Vic's On the River

26 E Bay St 31401-1218 · +19127211000 · Updated: Mar 21, 2026

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## APPETIZERS 9

|   |                  |
|---|------------------|
| <b>Classic Oysters Rockefeller</b>  | <b>\$\$12.00</b> |
| Fresh spinach, smoked bacon, Parmesan cheese, pernod.   |                  |
| <b>Jumbo Lump Crab Cake</b>   | <b>\$\$13.00</b> |
| Local blue crab, chilled mustard cream sauce.   |                  |
| <b>Pan Seared Chicken Livers</b>  | <b>\$\$8.00</b>  |
| Country ham, caramelized sweet onions, red wine demi glace.   |                  |
| <b>Char Grilled Octopus</b>   | <b>\$\$13.00</b> |
| Tomatoes, kalamata olives, feta cheese, garlic, Greek olive oil.  |                  |
| <b>Award Winning Crawfish Beignets</b>  | <b>\$\$10.00</b> |
| Tabasco syrup.  |                  |
| <b>Crispy Calamari</b>  | <b>\$\$10.00</b> |
| Pickled peppers, citrus chili glaze, feta cheese.   |                  |
| <b>Beef Carpaccio</b>   | <b>\$\$14.00</b> |
| Hall farms soft boiled egg, shallots, capers, EVOO, black truffle aioli, arugula, Pecorino Romano, housemade bread. |                  |
| <b>Fried Green Tomatoes</b>   | <b>\$\$8.00</b>  |
| Goat cheese, tomato chutney, balsamic glaze.  |                  |
| <b>Spicy Fried Shrimp</b>   | <b>\$\$12.00</b> |
| Local shrimp, breaded, and tossed in a sweet, and sour aioli, with Thai chili peppers.                              |                  |

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## GREENS & SOUPS 6

|   |                  |
|---|------------------|
| <b>French Onion Soup</b>  | <b>\$\$9.00</b>  |
| By the crock with sweet onions, Gruyere cheese, crouton.  |                  |
| <b>Roasted Tomato Bisque</b>  | <b>\$\$7.00</b>  |
| Herb crème fraiche.   |                  |
| <b>Poached Pear &amp; Bleu Cheese Salad</b>   | <b>\$\$11.00</b> |
| Riesling bosc pears, spinach, arugula, bleu cheese crumbles, candied pecans, Dijon-shallot mustard vinaigrette. |                  |
| <b>Romaine Caesar Salad</b>   | <b>\$\$7.00</b>  |
| Parmesan cheese cracker, white anchovies, buttermilk croutons, caesar dressing.                                 |                  |

**Chef Kerry's She Crab Soup** **\$\$9.00**

A rich combination of cream, roe and crabmeat.

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**Baby Tuscan Kale Salad** **\$\$9.00**

Parmesan cheese, preserved lemon, toasted almonds, fried garlic, honey cider vinaigrette.

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## **DINNER SANDWICHES** 2

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**Vic's Farm Raised Beef Burger** **\$\$14.00**

8 ounces of vic's farm raised beef, lettuce, tomato, shaved red onion, pickles.

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**Local Flounder Po-Boy** **\$\$17.00**

Locally caught and fried, lettuce, vine ripened tomatoes, housemade remoulade.

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## **FROM THE SEA** 9

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**Wild Georgia Shrimp & Smoked Cheddar Stone Ground Grits** **\$\$24.00**

Applewood smoked bacon and rosemary BBQ sauce.

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**Mussels & Linguini** **\$\$22.00**

Seasonal mussels, white wine garlic broth over linguine.

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**Pan Seared North Atlantic Salmon** **\$\$28.00**

Skin on, lemon beurre blanc, Israeli couscous, eggplant, zucchini, yellow squash, bell peppers and grape tomato.

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**Jumbo Lump Crab Cakes** **\$\$30.00**

Local blue crab, chilled mustard cream sauce, Parmesan risotto, and wilted arugula.

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**Pecan Crusted Flounder** **\$\$30.00**

Flash fried, citrus honey butter sauce and savannah sausage CO. Andouille hash.

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**Crispy Fried Wild Georgia Oysters** **\$\$22.00**

French fries, Southern coleslaw, cocktail sauce (shrimp can be gluten-free, oysters cannot).

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**Atlantic Shellfish Melange** **\$\$39.00**

**Pan Seared Jumbo Scallops** **\$\$30.00**

Citrus risotto, lemon-herb cream and truffle oil.

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**Crispy Fried Wild Georgia Shrimp** **\$\$22.00**

French fries, Southern coleslaw, cocktail sauce (shrimp can be gluten-free, oysters cannot).

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## **FROM THE LAND** 6

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**Grilled Filet Mignon** **\$\$36.00**

Madeira wine demi-glace, asparagus and sour cream chive mashed potatoes.

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**Vic's Farms' Southern Meatloaf** **\$\$18.00**

Crispy onions, sautéed haricots vert, mashed potatoes and glazed with vic's BBQ sauce.

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| <b>Braised Beef Short Ribs</b>   | <b>\$\$27.00</b> |
| Boneless cheerwine marinated beef, haricot vert, baby carrots, sour cream and chive mashed potatoes, cheerwine reduction.                        |                  |
| <b>Vic's Southern Fried Chicken</b>  | <b>\$\$25.00</b> |
| Macaroni and cheese, collard greens, sorghum chili sauce.  |                  |
| <b>Braised Lamb Shank</b>  | <b>\$\$29.00</b> |
| Braised in port wine, Mission fig demi-glace, fall vegetable hash of sweet potato, brussels sprouts, snip top carrots, onion and wild mushrooms. |                  |
| <b>Fried Double Cut Pork Chop</b>  | <b>\$\$26.00</b> |
| Savannah river farms pork chop with vidalia onion gravy, haricots vert, sour cream, and chive mashed potatoes.                                   |                  |

## SIDES 10

|   |                  |
|---|------------------|
| <b>Sour Cream &amp; Chive Mashed Potatoes</b> | <b>\$\$5.00</b>  |
| <b>Parmesan Risotto</b>                       | <b>\$\$4.00</b>  |
| <b>Macaroni &amp; Cheese</b>                  | <b>\$\$5.00</b>  |
| <b>Collard Greens</b>                         | <b>\$\$5.00</b>  |
| <b>Andouille Potato Hash</b>                  | <b>\$\$5.00</b>  |
| <b>Smoked Cheddar Grits</b>                   | <b>\$\$4.00</b>  |
| <b>Braised Spinach</b>                        | <b>\$\$4.00</b>  |
| <b>Grilled Asparagus</b>                      | <b>\$\$4.00</b>  |
| <b>Sautéed Haricot Verts</b>                  | <b>\$\$5.00</b>  |
| <b>Vegetable Plate (4)</b>                    | <b>\$\$14.00</b> |

## HOMEMADE DESSERTS 6

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| <b>Pecan Pie</b>   | <b>\$\$8.00</b> |
| Local pecans, vanilla bean ice cream.  |                 |
| <b>Praline Berry Basket</b>  | <b>\$\$8.00</b> |
| Pecan basket, vanilla ice cream, fresh seasonal berries and crème anglaise.                              |                 |
| <b>Peach Trio</b>  | <b>\$\$8.00</b> |
| Peach cheesecake and vanilla honey glaze, fried peach bread pudding, and caramel sauce, peach ice cream. |                 |
| <b>Apple, Fig &amp; Walnut Turnover</b>  | <b>\$\$8.00</b> |
| Vanilla bean ice cream and salted caramel.   |                 |
| <b>Chocolate Mousse Cake</b>   | <b>\$\$7.00</b> |
| Crème anglaise, raspberry coulis.  |                 |

## **Praline Cheesecake**

**\$\$6.00**

Warm praline sauce.