

River House Seafood

125 W River St 31401-1102 · +19122341900 · Updated: Jan 14, 2026

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MAIN 8

Crème Brulee	\$8.00
Chocolate Cheesecake	\$8.00
White Chocolate Coconut Cream Pie	\$8.00
Chocolate Hazelnut Bread Pudding	\$9.00
Peach Cobbler	\$9.00
Georgia Pecan Pie	\$8.00
Praline Cheesecake	\$8.00
Key Lime Pie	\$6.50

APPETIZERS 9

Fried Green Tomatoes	\$10.00
Breaded and fried to perfection, served with goat cheese, house made Vidalia onion relish, and sriracha remoulade	
Pan Seared Scallops	\$15.00
Served with steamed spinach, crispy bacon, roasted shallots, and drizzled with peppered lemon butter sauce	
Jumbo Lump Crab Cake	\$16.00
Native blue crab, seasoned and combined with a touch of panko breading served with sriracha remoulade and lemon dill aioli	
Crispy Calamari	\$12.00
Served with lemon, pepperoncini, and a lemon dill aioli for dipping	
Local Blue Crab Dip	\$11.00
Blue crab folded into a parmesan cream, crusted with bread crumbs, topped with green onion, and served with house made flour tortilla chips	
Low Country "O - Rock"	\$13.00
A low country twist on the classic Oysters Rockefeller prepared with with braised collards and parmesan panko gratiné	
House Yukon Gold Chips	\$10.00
House made chips drizzled in truff le oil and white cheddar sauce, garnished with sour cream, green onion, and crispy bacon	
Escargot	\$14.00
Placed in garlic butter and paired with sun-dried tomatoes, served with crispy French bread on the side	

Chef's Selections

\$18.00

A hand selected assortment, including two of our Fried Green Tomatoes, two Low Country "O-Rock" and a mini Lump Crab Cake

SANDWICHES 7

River House Prime Beef Burger

AVAILABLE OPTIONS

Half pound burger, served on a toasted roll with lettuce, tomato, onion and your choice of cheddar, blue cheese or Swiss

\$14.00

Add Bacon or Mushrooms:

\$1.00

Corvina Fish Taco

\$14.00

A white fish filet, blackened and topped with roasted corn, pico de gallo, lettuce, and avocado, placed in a flour tortilla

French Onion Dip Sliders

\$15.00

Slow roasted beef tenderloin with swiss cheese and stone ground Dijon mustard on toasted Hawaiian buns, accompanied by a savory beef au jus

Flounder Sandwich

\$12.00

Prepared blackened, grilled, or fried. Served on a roll with lettuce, tomato and remoulade sauce

Fresh Fried Po' Boy

\$15.00

Lightly fried fresh shrimp OR oysters on a hoagie roll, served with lettuce, tomato, and spicy sriracha remoulade

Pepper Jelly Chicken Sandwich

\$13.00

Southern fried chicken breast, pepper jelly, avocado, lettuce, and tomato on a toasted bun

Lobster & Shrimp Roll

AVAILABLE OPTIONS

Lobster meat and shrimp tossed with diced celery, green onion and mayo, served on a toasted roll with potato chips

One: \$13.00

Two: \$18.00

SOUPS & SALADS 7

Lobster & Lump Crab Bisque

AVAILABLE OPTIONS

Our smooth and creamy signature bisque seasoned with a blend of coastal flavors and a touch of sherry

Cup: \$6.00

Bowl: \$8.00

French Onion Soup

\$8.00

Topped with sour dough bread, melted cave-aged gruyere

Iceberg Wedge

\$9.00

A crisp wedge of iceberg lettuce topped with blue cheese crumbles, bacon, tomatoes with house made blue cheese dressing

Famous Regency Salad

\$9.00

A romaine and iceberg blend with parmesan cheese, scallions, bacon, and house made croutons

Apple Salad

\$10.00

Arugula, River Street Sweets glazed pecans, goat cheese, fresh apple slices, and an apple-strawberry vinaigrette

Fried Green Tomato Salad	\$10.00
Our Fried Green Tomatoes on a bed of arugula with sweet corn, goat cheese and roasted red pepper coulis	
Purple Crab Salad	\$22.00
Our lump crab cake atop fresh spinach, with roasted beets, goat cheese, red onions, yellow peppers and glazed pecans with balsamic vinaigrette	

FRIED SEAFOOD 3

Jumbo Fried Shrimp Platter	\$23.00
Hand battered and served with sour cream & chives fries, house-made coleslaw, cocktail and tartar sauce	
Crispy Fried Catfish	\$22.00
Hand battered and served over shrimp and andouille creole sauce with our Lowcountry cornbread	
Corn Dusted Lobster Ravioli	\$28.00
Pan fried and served over shrimp and garlic butter cream sauce, grilled asparagus, and micro basil to garnish	

ENTREES 16

Savannah Paella	\$29.00
Our signature dish packed with low country flavor! Shrimp, clams, crabmeat, grouper, and chicken served over yellow rice	
Jumbo Lump Crab Cakes	\$35.00
Two of our native blue crab cake accompanied by a lemon dill aioli, and sriracha remoulade. Served with a side of mashed potatoes and sauteed asparagus	
Shrimp & Grits	\$26.00
A local favorite prepared with blackened shrimp, country ham and slow roasted tomatoes paired with a butter reduction sauce, and served over parmesan grits	
Pecan Bourbon Salmon*	\$27.00
Salmon filet crusted in bourbon glazed pecans, grilled to perfection and served with mashed sweet potatoes and southern style collard greens	
Iron Skillet Blackened Mahi	\$28.00
Fresh caught, seasoned and seared on a hot iron skillet then served with a savory and sweet pineapple tomato salsa, accompanied by an herbed orzo	
Grouper Oscar	\$29.00
Fresh grouper prepared with native blue crab meat and asparagus over mashed potatoes and accompanied with a rich béarnaise sauce	
Shrimp & Scallop Pasta	\$26.00
Fresh shrimp and scallops, pan seared and placed atop fresh fettuccine in a flavorful parmesan and white wine herb sauce	
Blackened Flounder	\$30.00
Pan blackened flounder filet, topped with sauteed crabmeat and chives on a bed of creamy goat cheese risotto with spinach and mushrooms	
Seafood Mac & Cheese	\$25.00
Fresh shrimp and crabmeat baked into a creamy cheddar cheese macaroni, topped with a panko blend and served with steamed broccoli on the side	

Southern Fried Chicken

\$20.00

Springer mountain buttermilk dipped fried boneless chicken breast, served with a helping of mac 'n cheese, and southern style collard greens

Chicken & Sausage Gumbo

\$24.00

Sautéed chicken breast and andouille sausage, simmered together with okra, corn, peppers and onions in a savory tomato sauce over white rice

Baked Stuffed Chicken Breast

\$26.00

Baked chicken breast stuffed with cheddar, cream cheese, spinach, herbs, and spices then served with southern style green beans and roasted potatoes

NY Strip*

\$38.00

12oz. New York strip grilled. Topped with au poivre sauce. Served with a side of mashed potatoes and steamed asparagus

Filet Mignon*

\$34.00

6oz. filet mignon grilled. Topped with a Madeira sauce. Served with a helping of mashed potatoes and sautéed haricot verts

Catch of the Day

A fresh caught local fish prepared with our chef 's expertise, ask your server for today's feature and accompaniment

Seafood Tower

Lobster, jumbo shrimp, mussels, half shell oysters, and red stone crab claws with assorted sauces for dipping, served chilled or steamed. Available in For two, For four