



## STARTERS

**Crab Cake Fritters-** Cajun spiced crab cake fritters, served with a chipotle mayonnaise, spring greens, Pico de Gallo, and lemon wedge. **\$11**

**Cheese Curds-** Fried breaded yellow curds served with golden crispy fries and a side of our home-made ranch dressing. **\$9**

**Loaded Tots-** Golden fried tater-tots covered in a blend of cheddar and Monterey Jack cheeses, hickory smoked bacon, sour cream, and green onions. **\$8**

**Riverside Sampler-** Onion rings, jalapeno poppers, mozzarella sticks, cheddar snaps, battered mushrooms, and waffle fries over a bed of our golden french fries. Served with house made ranch dressing. **\$13**

**Chips Combo-** In-house tortilla chips served with our homemade guacamole and salsa. **\$7**  
-Add 4oz of nacho cheese **\$2**

**Nachos-** A large serving of in-house made tortilla chips topped with jalapeno nacho cheese sauce, chopped romaine lettuce, shredded cheese, Pico de Gallo, fresh jalapenos, sour cream, green onions and fresh cilantro. Served with a side of homemade salsa. **\$8**

Add 4oz of nacho cheese or Guacamole **\$2**  
-Add Chicken **\$2**, Beef **\$2**, Steak **\$4**

## WINGS

**Boneless Wings-** 12 boneless wings tossed in your choice of sauce! Served with golden French fries, with ranch or bleu cheese dressing. **\$9**

**Sauces include:** Buffalo, BBQ, Spicy BBQ, Honey BBQ, Honey Mustard, Garlic Parm, Spicy Parm, Habanero Mango, Teriyaki, Thai Chili.

## WRAPS & SALADS

(Wraps served with choice of side)

(Upgrade to sweet potato fries or side salad for additional \$2)

**Dressings Include:** Ranch, Mexi Ranch, French, Caesar, Bleu Cheese, Adobo Citrus Vinaigrette, Cilantro Lime Vinaigrette, Balsamic Vinaigrette

**Ahi Tuna-** Blackened Ahi Yellowfin Tuna lightly seared, over a bed of mixed greens, in house made Guacamole, Pico de Gallo & Adobo Citrus Chipotle Vinaigrette. **\$14**  
Salad is served with slivered almonds and Adobo Citrus Chipotle Vinaigrette.

**Southwest Chicken-** Cajun seasoned chicken breast sautéed with peppers and onions, mixed greens, black beans & sweet corn, Pico de Gallo, and our chipotle mayonnaise **\$12**  
Salad is served with our home-made Mexi Ranch.

**Bacon Chicken Ranch-** Crispy chicken, hickory smoked bacon topped with spring greens, tomatoes, onions, a blend of cheddar and Monterey Jack cheeses. Served with our homemade ranch dressing. **\$12** -Spice it up - make it buffalo!  
-Substitute grilled chicken **\$2**

## TACOS

(2 tacos per order served with choice of side)

(Upgrade to sweet potato fries or side salad for additional \$2)

**Baja Fish Tacos-** Warm flour tortilla, beer battered cod, Mexican ranch, shredded cabbage, Monterey Jack and cheddar cheeses, in house made Pico de Gallo, and fresh cilantro. **\$12**

**Shrimp Tacos-** Seared chili rubbed shrimp on a warm flour tortilla, with shredded cabbage, Pico de Gallo, fresh cilantro, and sour cream. **\$12**

**American Tacos-** Beef or chicken, topped with chopped lettuce, Monterey Jack & cheddar cheese blend, homemade Pico de Gallo, sour cream, finished with fresh cilantro. **\$11**  
Substitute Steak **\$2**

**Mahi-Mahi Tacos-** Blackened Mahi-Mahi on a warm flour tortilla topped with chopped cabbage, Pico de Gallo and our house made chipotle mayonnaise, garnished with fresh cilantro. **\$14**

## BURGERS

(Served with choice of side)

(Upgrade to sweet potato fries or side salad for additional \$2)

**Sunrise Burgers-** Wake up your taste buds with a third pound beef patty topped with hickory smoked bacon, sautéed onions, cheddar cheese, and a fried egg. **\$14**

**Long Board-** Bring on the heat with a Cajun spiced burger served with fresh jalapenos, onions, lettuce, melted pepper jack cheese and in our house made chipotle mayo. **\$12**

**Mushroom Swiss-** A seasoned burger complimented by sautéed onions and mushrooms, then finished with melted swiss cheese. **\$12**

**Beach Bum-** A truly classic burger served with lettuce, tomatoes, and onions with your choice of cheese: cheddar, pepper jack or swiss. **\$10**

## SANDWICHES

(Served with choice of side)

(Upgrade to sweet potato fries or side salad for additional \$2)

**Cuban-** Pulled pork and ham, with melted swiss cheese, pickles, and Dusseldorf mustard on a pressed French roll. **\$13**

**Cheese Steak-** Seasoned steak, peppers, onions and mushrooms with pepper jack and cheddar cheeses, on a French roll. **\$14** -Try it with nacho cheese!

**Calibu-lou-** Hickory smoked bacon, turkey, melted cheddar cheese, guacamole, spring greens, and chipotle mayo. On a toasted focaccia bun. **\$14** -Add a fried egg \$.50

**Chieftain-** Cajun rubbed and seared chicken breast, layered in sautéed onions, peppers and melted pepper jack cheese, and chipotle mayo all on a toasted focaccia bun. **\$12**

**Lobster Roll-** Brought back by popular demand! A cool lobster and crab mix with mayonnaise, lemon, and green onions, set in a buttery warm French roll. **\$14**

**Shore Bird-** Seared chicken breast seasoned to perfection with lettuce, tomatoes, onions; tarragon, sage, and lemon aioli served on a basil focaccia bread. **\$11**

**Honey Bobber-** Crispy boneless wings, ham, swiss cheese, and our home-made honey mustard sauce. Served all on a focaccia bread. **\$12**

**Harbor Village Club-** The trifecta of smoked ham, turkey, and hickory smoked bacon all in one place, melted cheddar cheese, lettuce, tomatoes, and onions with our tarragon, sage, and lemon aioli, served on a focaccia bread.  
-Try as a wrap, we dare you. **\$13**

## ENTREES

**Chicken N Shrimp Bowl-** Blackened chicken breast and chili rubbed shrimp, sautéed peppers, and onions, on a bed of our cilantro lime rice and finished with our new pineapple salsa and cilantro. **\$18**

**Puebla Steak-** Our seasoned flank steak with a rich and creamy roasted poblano sauce, sautéed peppers, onions, and mushrooms, plus a side of our cilantro lime rice. **\$17**  
- Add 6 chili seasoned shrimp. **\$4**

**Honey Mustard Salmon-** Atlantic salmon fillet paired with our homemade honey mustard sauce, placed over our cilantro lime rice, topped with chopped bacon and green onions. **\$17**

**Fried Fish Basket-** Crispy beer battered Cod served over a bed of golden French fries, served with sides of Cole slaw, tartar sauce, rye bread, onions and lemon. **\$15**  
-Check out Fridays for our hand breaded perch option.

**Branzino-** Seared Mediterranean Sea Bass served with a quinoa mixed salad, sundried tomatoes, capers, and a lemon tarragon infused oil. **\$20**

## SEA'S SIDES

**French Fries-** Golden delicious shoestring French-fried potatoes, salted with a homemade seasoning blend. **\$4**

**Tater Tots-** Tater tots fried crispy finished in our house fry seasoning. **\$4**  
-Load 'em up! With bacon, cheddar and Monterey Jack cheese blend, sour cream, and green onion. **\$8**

**Chips & Salsa-** In-home fried tortilla chips paired with our fresh made salsa. **\$4**

**Pasta Salad-** Ask about our rotating pasta salads! **\$3**

**Potato Salad-** Our cool mustard style potato salad. **\$3**

**Cole Slaw-** Refreshing and crisp coleslaw, perfect to beat the heat. **\$3**

**Sweet Potato Fries-** Sweet potato fries, fried and tossed in our house made seasoning mix. **\$4**

**Side Salad** – Fresh spring greens, cucumbers, tomatoes, onions, and our cheddar & Monterey jack cheese blend. Served with your choice of dressing. **\$5**

