

River House

Sunday Brunch Menu – Served every Sunday November -March 10AM – 4PM

Appetizers

Seafood Chowder - Defending chowder fest champ
A rich blend of clams, shrimp, scallops, haddock and lobster.
8oz cup- 6.95 13oz bowl - 9.95

Shrimp Cocktail - Four jumbo gulf shrimp served with cocktail sauce and a lemon. 11.95

Ahi Tuna Poke Tower Yellowfin Tuna tartar, avocado, cucumbers, jalapenos, pineapple, edamame and quinoa. Lightly dressed with sesame ginger sauce and served with pita chips. 15.95

Crab Cakes - Two cakes prepared with blue crab and pretzel bread crumbs, and served with stone ground mustard remoulade. 15.95

Warm Lobster Artichoke - Maine lobster meat, artichoke hearts, asiago & Romano cheese. Served with toast. 15.95

Salads

(Salad add-ons: Steak tips - 11, Salmon - 9, Lobster salad- 12)

Quinoa Salad - Mixed greens, cucumbers, red peppers, avocado, mandarin oranges and feta cheese. Served with honey vinaigrette.

Appetizer 7.95 Entree 11.95

Fig Salad - Mixed greens topped with figs, candied walnuts, and blue cheese dressed with balsamic vinaigrette.

Appetizer 7.95 Entrée 11.95

Caesar Salad - Romaine lettuce, croutons, and asiago cheese served with our classic caesar dressing.

Appetizer 6.95 Entrée 10.95

Spinach Salad - Baby spinach, mushrooms, red onions, dried cranberries, goat cheese and bacon served with bacon vinaigrette.

Appetizer 6.95 Entrée 10.95

Sandwiches

Vermont Turkey Panini - Turkey, crisp bacon, cheddar cheese, pressed between slices of parmesan sage bread, with a side of sweet honey mustard sauce. 12.95

River House Lobster Roll - A very generous portion of lightly dressed sweet Maine lobster meat and greenleaf lettuce nestled in a grilled brioche roll. 21.95

The Bow Street Burger - Chargrilled, topped with lettuce & tomato on a toasted potato roll. Choice of pepper jack, swiss, cheddar, gorgonzola, or American 11.95

Add Mushrooms, Caramelized Onions, or Bacon 2

California - 8 oz. burger served with avocado, bacon jam and cheddar cheese. 13.95

Cranberry Walnut Chicken Salad Wrap - Chicken salad prepared with cranberries, walnuts and celery, rolled with baby salad greens in a large garlic herb flour wrap. 12.95

The Ships Plate A 4 or 6 inch Maine lobster roll on a grilled Brioche roll, with a cup of Award Winning Seafood chowder & hand cut potato chips. 18.95 / 26.95

Breakfast Items

The Bow Street Breakfast - 2 eggs prepared to your liking, your choice of sausage links, ham or bacon, home fries and your choice of toast. 9.95 Sub homemade hash. 2.95

Omelet - Build your own: Pick 1 from each category
Served with potatoes and choice of toast. 10.95

Additional selections add 1.95

<u>Cheese</u>	<u>Veg</u>	<u>Protein</u>
American	Mushrooms	Sausage
Cheddar	Carm Onions	Bacon
Swiss	Peppers	Ham
Pepper jack	Tomatoes	
Goat Cheese	Spinach	

French Toast - served with home fries.

The Standard - with whipped butter 9.95

Fruity Tuttie - Stuffed with mixed berries and cream cheese 10.95

Sweet tooth - Stuffed with Nutella and marshmallows 10.95

Add 100% Grade A Local Maple Syrup 1.95

Biscuits and Gravy - House made cheddar scallion biscuits topped with a creamy sausage gravy, 2 eggs prepared to your liking. Served with home fries. 12.95

Steak and Eggs - 2 eggs prepared to your liking served with Prime Rib, home fries and your choice of toast. 18.95

Eggs Benedict - Served on an English muffin with poached eggs and hollandaise with a side of home fries
Lobster - Warm buttered lobster meat 17.95
Crab Cake - House made cakes 14.95
The Standard - Ham 11.95
California- Tomato and avocado 11.95

Sides

Egg 1.95 Sausage / Bacon 3.95
Toast 2.95 Home made hash 6.95
Fruit 2.95 Home fries 2.95

Homemade Breakfast pastries

Jumbo blueberry muffin - 3.50
Jumbo frosted cinnamon bun - 4.50

Entrees

Prime Rib - Oven roasted prime rib served with cheddar bacon mashed potatoes and veg. 23.95

Fish and Chips - Fresh haddock nuggets, served with french fries, coleslaw, and tartar sauce. 16.95

Lobster Mac' N Cheese - Pasta shells, white cheddar and fontina, with fresh ME lobster topped with goldfish crust. 22.95
Served without lobster 15.95

Salmon - Atlantic salmon center cut fillet, chargrilled and topped with pomegranate mandarin compote, or garlic butter. 19.95

Kids (12 and under) 5.95

Kids French Toast 2 eggs, bacon & toast
Hot dog Mac and cheese
Grilled cheese Pastry & Fruit

River House

Brunch Drink Menu

Brunch Beverages

Coffee Regular / Decaf 2.95
Assorted teas 2.95
Orange juice Sm 2.95 Lg 3.95
Grapefruit juice 2.95 Lg 3.95
Apple juice 2.95
Cranberry juice 2.95
Ice tea / Lemonade 2.95
Flavored ice tea / lemonade 3.50
(Strawberry, Raspberry, Mango & Peach)
Coke, Diet Coke, Sprite, Ginger ale 2.95

Coffee Drinks

Bavarian Coffee

Kahlua, peppermint schnapps, chocolate & whipped cream

Nutty Irishman

Baileys, Frangelico & whipped cream

Gunner

Jameson, Kahlua, Baileys & whipped cream

Roasty Toasty

Black Velvet toasted caramel whiskey & whipped cream

Mexican Coffee

Kahlua, Jose Cuervo & whipped cream

Butterscotch

Butterscotch schnapps, baileys & whipped cream

Salted Karamel

Godiva chocolate, Stoli Karamel & whipped cream

Mochacino

Kahlua, Hot Cocoa & whipped cream

Grand Coffee

Grand Marnier & whipped cream

Hot buttered Rum

Butter, brown sugar, spices, ice cream batter Mt Gay Rum

Bloody

Add Shrimp \$2.50

The 5 Dollar Bloody

House vodka, house bloody mix and celery

Fancy Schmancy Bloody

Grey Goose, house bloody mix, celery & dilly bean

You're Bacon me Crazy Bloody

House infused Bacon Vodka, house bloody mix, slab of bacon

Hot Hot Hot Bloody

House infused jalapeno vodka, river house bloody mix and celery

Bubbly

The 5 Dollar Mimosa

House bubbly, fresh orange juice

Fancy Shmancy Mimosa

Cantine Maschio Prosecco, Cointreau and fresh orange juice

The Bobmosa – A Portsmouth classic

Cantine Maschio Prosecco, Stoli O, fresh orange juice with a Grand Marnier float

Peach Bellini

House bubbly, peach purée and peach schnapps

Mango Mimosa

House bubbly, mango puree and orange liqueur

Martinis

Grapefruit

Deep Eddy Vodka, orange liqueur & fresh lime

Salted Karamel & Apple

Stoli Salted Karamel Vodka, fresh cider & a caramel swirl

Espresso

Bailys, Kahlua, and Grand Marnier with a shot of chilled espresso

French Pear

Pear vodka, elderflower liquor, topped with prosecco