



The River House is committed to the safety of our guests and staff. Thank you for your patronage as we look to rebuild our staff, menu and River House way of life.

*GF = Items may be prepared gluten free. Please discuss any allergies or dietary restrictions with your server.*

### Soups & Appetizers

**Seafood Chowder GF** - A hearty chowder with lobster, scallops, shrimp, clams and haddock. Golden Ladle winner for the last 7 years! Cup **7** | Bowl **10**

**River House Chili GF** - A River House specialty. Braised beef & bean chili, topped with cheese, sour cream and scallions. Cup **7** | Bowl **10**

**Chicken Fingers GF** - 6 grilled or golden fried tenders with a choice of sauce served on the side or tossed, BBQ, honey-garlic, buffalo or honey-mustard. **14** Extra sauce **2**

**Crab Cakes GF** - Two cakes prepared with blue crab and pretzel breadcrumbs, served with stone ground mustard remoulade. **16**

### Salads

**BLT Chopped Salad GF** - Mixed greens topped with pork belly, sliced avocado, red onions, grape tomatoes and cucumbers. Served with balsamic-vinaigrette. Appetizer **8** Entrée **12**

**The River "House" Salad GF** - Mixed greens, cherry tomatoes, shredded carrots, red onions and croutons. Served with balsamic vinaigrette on the side. Appetizer **8** | Entrée **12**

**Caesar GF** - Chopped romaine, croutons, and asiago cheese, served tossed in Caesar dressing. Appetizer **7** | Entrée **11** |

**Waldorf Chicken Salad GF** - Chicken salad dressed with mayo, walnuts, dried cranberries and celery, served on mixed greens with grape tomatoes and shredded carrots, served with balsamic vinaigrette. **15**

#### Salad Add-Ons GF

RH Steak Tips <b>11</b>	Grilled Salmon Filet <b>10</b>
Lobster Salad <b>13</b>	Lobster Poached in Butter <b>15</b>
3 Grilled or Fried Chicken Tenders <b>6</b>	

### Sandwiches & Burgers

*Served with crisp french fries and pickle chips. Substitute sweet potato fries 2*

*GF - All sandwiches can be prepared Gluten Free using our gluten free bread for additional 2*

**Haddock Sandwich GF** - Fresh haddock fillet, golden fried or oven broiled. Served on a toasted brioche bun, with coleslaw, lemon and house-made tartar sauce. **14**

**Cranberry Walnut Chicken Salad Wrap GF** - Chicken salad dressed with mayo, walnuts, cranberries and celery. Rolled in a herb wrap. **13**

**The Bow Street Burger GF** - 8oz Grilled angus beef topped with lettuce and tomato on a toasted brioche bun. Choice of pepper jack, cheddar, swiss, gorgonzola or american. **14**

*Add bacon, mushrooms, caramelized onions, or smashed avocado 2 ea.*

**Turkey Panini GF** - Thin sliced turkey, crisp bacon, and cheddar cheese hot pressed and served on parmesan-sage bread, with honey mustard. **13**

*Make it a cup and a half:* Half panini, and a cup of seafood chowder. **15**

**Crab Cake BLT GF** - River House crab cake served with crispy bacon, lettuce, and tomato, served on a brioche bun with stone ground mustard. **16**

**Chicken Sandwich GF** - Chicken breast golden fried or chargrilled, served on toasted brioche bun. Topped with lettuce, tomato, and choice of pepper jack, swiss, cheddar, or american. **13** *Add bacon, mushrooms, caramelized onions, or smashed avocado 2 ea.*

**Veggie Burger GF** - Sweet potato puree, crushed black beans, shredded carrots, red onions and garlic. Served on a toasted brioche bun. **13**

### Lobster Rolls

*Our lobster sandwiches are prepared with fresh Maine lobster meat. Choose your style:*

- **Lobster salad** - Lobster lightly dressed with mayonnaise, celery, salt, pepper and lemon juice.
- **Lobster warmed** - Lobster poached in butter add **2** to sandwich price.

**Small Ship Plate GF** - M.E. lobster served on a small brioche roll, served with a cup of award-winning seafood chowder and hand cut potato chips. **19**

**Tall Ship Plate GF** - M.E. lobster prepared on a brioche roll, served with a cup of award-winning seafood chowder and hand cut potato chips. **29**

**River House Lobster Roll GF** - M.E. lobster prepared on a traditional brioche roll, served with french fries. **24**

### Entrees

**Fish Tacos** - 3 Fried haddock tacos prepared with shredded cabbage, pineapple mango salsa, and cotija cheese. Served with cilantro lime blank beans. **16**

**Miso Glazed Atlantic Salmon GF** - Miso glazed grilled salmon, served on top of a crispy rice cake, and baby bok choy. **22**

**Chicken Parmesan** - Golden fried chicken topped with marinara and romano cheese. Served over rigatoni with a side of garlic bread. **15**

**Haddock Basket | Shrimp Basket GF** - Golden fried haddock or shrimp served with french fries, lemon, coleslaw and tartar sauce. Haddock basket **19** | Shrimp Basket **17** | Haddock & Shrimp Basket **19**

### Dessert

**Peanut butter pie** - Graham cracker crust, served drizzled in chocolate sauce and whipped cream. **8**

**Crème Brulee** - Vanilla brulee, caramelized and served with whipped cream and berries. **8**



## Cocktails

### **RH Lemonade 9**

Svedka Citron Vodka, lemonade, sour mix, splash of cranberry juice and club soda.

### **Ginnie Hendricks 9**

Hendricks Gin, grapefruit juice and tonic

### **Winter Bourbon Smash 9**

Bulliet Rye, raspberry simple syrup, triple sec, orange juice and club soda

### **Winter Mule 9**

Jameson, orange juice, ginger beer, with cinnamon

### **Apple Cider Margarita 9**

El jimador, triple sec, apple cider cin & sugar rim

### **Karamel Apple Sangria 9**

Stoli Salted Karamel Vodka, apple pucker, apple cider and pinot.

## Martinis

### **Ruby red 11**

Deep eddy Grapefruit vodka, triple sec and fresh lime juice

### **Bellini Martini 11**

New Amsterdam peach vodka, peach schnapps, topped with prosecco

### **Espresso Martini 11**

Kahlua, Baileys, Stoli Vanil and espresso

### **Salted Karamel Apple 11**

Stoli Salted Karamel, apple cider and apple pucker

## Winter Warmers Served with coffee or cocoa

### **Nutty Irishman 8.50**

Baileys, Frangelico and whipped cream

### **The Gunner 8.50**

Kahlua, Baileys, Jameson and whipped cream

### **Roasty Toasty 8.50**

Black Velvet Toasted Caramel whiskey and whipped cream

### **Butterscotch 8.50**

Buttershots Schnapps, Baileys and whipped cream

## Draft Beer

**RH Brew, Tuckerman PA, Conway, NH 6.50**

**Bud Light, St. Louis, MO, 4.25**

**Stoneface IPA, Newington, NH 7**

**Allagash White, Portland, ME 7**

**Great Rhythm Tropical Haze, Ports., NH, 7.00**

**Cisco Brewers Rotating Draft, Ports., NH, 6.50**

**Brew Of The Month Rotating Line**

## Bottled Beer

**Bud Light, St. Louis, MO, ABV 4.2%**

**Budweiser, St. Louis, MO, ABV 5%**

**Coors Light, Boulder, CO ABV 4.2%**

**Michelob Ultra, St. Louis, MO ABV 4.1%**

**Miller Lite, Milwaukee, WI ABV 4.5%**

**Corona Extra, Chicago, IL ABV 4.5%**

**Pabst Blue Ribbon, L.A., CA 16oz ABV 5%**

**Guinness Irish Stout, Dublin, IR 16oz ABV 4.3%**

**Kona Big Wave, Portsmouth, NH 16oz ABV 4.4%**

**GNA Robust Vanilla Porter, NH 16oz ABV 6.5%**

**Sam Adams Lager Boston, MA 12oz ABV 4.7%**

**G. Rhythm Squeeze IPA, Ports, NH 16oz ABV 6%**

**L. Hobo Boomsauce, MA 16oz ABV 7.8%**

**Bonus Stage IPA, Middlebury, VT ABV 6.7%**

**Moat Mt. Czech Pils, N. Conway, NH ABV 4.9%**

**Night Shift Whirlpool, Everett, MA ABV 4.5%**

**Citizens U. Cider, Burlington, VT 16oz ABV 5.2%**

**Stormalong Cider Rotator, MA**

**White Claw Black Cherry Seltzer, IL ABV 5%**

**Omission Brew. Lager, Portland, OR ABV 4.6%**

**O'Doul's N/A, St Louis, MO**

**Heineken 0.0 N/A, Holland**

## White Wine - Glass | Bottle

**House White, Glen Ellen, California 7 | -**

Rich creamy flavors of pear & butterscotch with a clean finish.

**Placido Pinot Grigio, Italy 7 | -**

Fresh fruity aromas of pear, citrus & grapefruit.

**Prophecy S. Blanc, N. Zealand 9 | 32**

Aromas of grapefruit, lime zest with flavors of mandarin orange and green apple.

**Kim Crawford S. Blanc, N. Zealand 13 | 49**

Intense tropical fruit & fresh cut grass with flavors of passion fruit, citrus & ripe grapefruit.

**Chloe Rose, California 9 | 34**

Delicate notes of fresh strawberries, raspberries and watermelon on the nose and palate.

**Sonoma Cutrer Chardonnay, California 13 | 52**

Full bodied with tropical fruit flavors, toasted vanilla & honey.

**Cupcake Prosecco, Italy 8 | 28**

Aromas of white peach, honeydew and grapefruit that lead to a toasted brioche finish.

## Red Wine - Glass | Bottle

**House Red, Glen Ellen, California 7 | -**

Medium body with juicy flavors of berry & black cherry with soft tannins.

**Benziger Pinot Noir, California 11 | 44**

Aromas of red cherry raspberry a touch of clove.

**Meomi Pinot Noir, California 14 | 56**

Medium body with berry notes, balanced tannins.

**Ava Grace Merlot, California 9 | 36**

Fruity, with aromas of blackberry & spice. Soft crisp body.

**Trapiche Malbec, Mendoza 9 | 38**

Fruit forward, black cherry with hints of spice.

**Louis Martini Cab. Sauv., California 11 | 44**

Smooth, fresh & juicy, plum spice flavors hints of oak.