

Sandwiches

Fish Sandwich, fried, Kaiser roll, leaf lettuce, tomato, red onion, tartar sauce, dill pickle, choice of French fries and cole slaw or Cuban black beans and rice. 13.50

Cuban Mahi Melt, Cuban bread, Jack cheese, tomato, smoked bacon, dill pickle, house mustard sauce, Cuban black beans and rice 12.50

Slow Roasted "Rare" Beef, French bread with horseradish mustard sauce, crispy shallots, potato chips, dill pickle and herb au jus 12.50

Lobster Salad "Gyro", pita bread, leaf lettuce, tomato, smoked bacon, dill pickle, and potato chips 15.25

Char-grilled Chuck Hamburger, Kaiser roll, leaf lettuce, tomato, red onion, dill pickle, cole slaw, French fries and choice of American, Swiss or Cheddar cheese. 11.95

Barbecue Pulled Pork, hoagie roll, mango BBQ sauce, dill pickle, onion straws and cole slaw 11.75

3 Fish Tacos, fried, flour tortillas, chipotle aioli, shredded cabbage, salsa, Cuban black beans and rice 12.50

Grouper, grilled, blackened or fried, Kaiser roll, leaf lettuce, tomato, red onion, Creole remoulade, dill pickle, choice of French fries and cole slaw or Cuban black beans and rice 15.95

Island Jerk Chicken, grilled, whole wheat Kaiser roll, avocado sauce, leaf lettuce, tomato, red onion, dill pickle, choice of French fries and cole slaw or Cuban black beans and rice 11.50

Our Philosophy...

...On History Riverwalk is truly part of Naples' past, a throwback to the years in which fishing was a primary industry of Collier County. Tin City, the building in which we're located, was built in the 1940's as a working dock, and Riverwalk is the site of Doxsee's Clam Factory, one of the best-known businesses of Naples' early years. The various pieces of Naples' history around the restaurant, as well as nautical artifacts collected by the owner from around the country, are intended to share some of this rich history with you.

...On Fun In the 1970's, partners Vin DePasquale and Kenney Schryver decided to convert this piece of history into a lively shopping area, and later added a "Fish House" called Riverwalk. It was an instant hit, and we have locals who have been regulars for 30 years, and visitors who come back to us every time they come to Naples. Between the Gordon River views, the terrific food, and the laid-back attitude, we give people a contemporary look at Florida as it was meant to be.

We're especially proud of the original carvings of sea life, including the railings and doors, and the oversized fishing lures in a case near the front entrance – all of which were designed and crafted by an extremely talented artist, the late Clint Beatty.

...And On Food Our menu is meant to echo our roots, with authentic Gulf Coast preparations of the freshest fish and blue-ribbon fruits and vegetables as the cornerstone of the Riverwalk menu. Here, local products are integrated into regional specialties such as gumbos and barbecue, employing "equator" hot char-grills and ovens, for a style that is identifiably Southwest Florida. The menu brims with innovative interpretations of salads, sandwiches, pastas, and steaks, as well as seafood entrees that are grilled, seared, roasted, barbecued or fried, all complemented by daily features. *Riverwalk – it's the Flavor the Gulf Coast.*

Enjoy!
-Vin DePasquale

Appetizers

New England Clam Chowder 6.50

Big Bend Seafood Gumbo, spicy blend of seafood, sausage and vegetables over rice 6.95

Keewaydin Calamari with scallion-jalapeno aioli, bermuda onion, and peppers 10.25

Crooked Island Conch Fritters, Florida orange, chayote slaw and three citrus sauce 9.50

Tenderloin Stix "Barbacoa" skewered grilled beef tenderloin with guacamole, fresh lime and tostadas 9.95

Blue Crab Rolls, seasoned crab meat wrapped in phyllo dough served with sherry dressing and frisée lettuce 11.95

Maine Lobster Quesadilla, flour tortillas filled with Lobster, Mexican cheese and roasted Poblanos garnished with avocado sour cream and salsa fresca 11.95

Tin City Wings, served mild or spicy with bleu cheese dressing and celery sticks 9.25

Tomato and Mozzarella "Flat Bread", topped with pesto, fresh mozzarella and vine ripened yellow tomatoes garnished with dressed greens 10.95

Seared Yellowfin Tuna Tataki, thinly sliced sushi grade tuna served with rice noodle salad, yum yum and Japanese steak sauces, pickled ginger, wasabi and fried won ton 11.95

Rock Shrimp Nachos, tortilla chips, topped with Jack cheese, green chiles, sour cream, salsa, and chili glazed rock shrimp 11.95

Sautéed Black Mussels, with white wine, tomato, garlic, red chiles and herbs 12.95

Coconut Grouper Fingers served with pineapple salsa and a sweet chili dipping sauce 11.75

Baked Gulf Oysters "Rockefeller", a creamy blend of spinach, smoked bacon and parmesan cheese with a hint of Pernod 11.50

RIVERWALK RAW BAR BUCKET

Three oysters, three clams, ¼ lb peel and eat shrimp, ¼ lb peel and eat crawfish with Bloody Mary cocktail sauce and Cajun mignonette 15.95

Salads

Gordon River Chopped Cobb Salad, with grilled chicken, gorgonzola, smoked bacon, tomato, chopped egg, avocado, mixed greens and scallion vinaigrette 14.50

Gulf Shrimp & Crab Louie Salad, with mixed greens, tomato, shaved Bermuda onion, hard boiled egg, swiss and cheddar cheeses and classic "Louie" dressing 14.95

Baby Spinach and Blackened Salmon, topped with gorgonzola cheese, toasted pecans, warm peach and smoked bacon vinaigrette 14.95

The 1850 House Salad, radicchio, arugula, Belgian endive, shaved parmesan, "lost bread" croutons and French Quarter vinaigrette 8.95

Grilled Shrimp, Yellow Fin Tuna and Grouper Salad "Nicoise," mixed greens, boiled egg, roasted tomatoes, cannellini beans, Kalamata olives, feta cheese and potato with a balsamic vinaigrette 14.95

Caesar salad, with homemade dressing, parmesan and seasoned croutons
with chicken 12.95 **with shrimp** 13.50
with blackened grouper 15.50

Riverwalk Traditions

All Riverwalk Traditions are deep-fried with heart healthy 0% trans fat Rice Bran Oil, served with tartar sauce and cole slaw and choice of black beans and rice or French fries

Fish and Chips 15.25	Fried Oysters 18.50
Gulf Shrimp 18.95	Sea Scallops 20.95
	Grouper and Chips 20.50
Tin City Mixed Fry (Sea Scallops, Shrimp and Grouper) 24.50	

Daily Fish Market

Your Choice of Fish, Grilled, Blackened or Fried

PICK A FISH

Tilapia 18.95
 Mahi Mahi 20.95
 Salmon 21.95
 Ahi Tuna 22.95
 Grouper 23.95
 Sea Bass 24.95

PICK A SAUCE

Cajun BBQ
 Coconut Beurre Blanc
 Lemon Hollandaise
 Pineapple Salsa
 Tartar Sauce
 Tomato Basil Sauce

PICK A SIDE

Black Beans & Rice
 Whipped potato & Asparagus
 Crispy Yucca & Sweet Plantains
 French Fries & Cole Slaw
 Sweet Mash & Spinach
 Butter & parmesan linguini and vegetables

Down Island BBQ Shrimp, served with mashed sweet potatoes, sautéed spinach, Barbados-style barbecue sauce and fresh mango, garnished with onion rings 20.95

Florida Citrus Grouper and Crab, served with steamed asparagus and whipped potatoes, topped with blue crab and lemon hollandaise 24.75

Black Angus New York Strip Steak, char-grilled and served with julienne vegetables, whipped potatoes and Riverwalk steak sauce 27.95

Pecan Crusted Tilapia, with sweet potato dumplings, tossed with julienne vegetables, tasso ham and Holy Trinity blackened shrimp cream topped with southern peach salsa 22.95

Key West Bag and Bake, grouper, shrimp, and mahi mahi baked in parchment paper with julienne vegetables, tomato and key lime butter, served with black beans and rice 22.50

Shellfish Linguini with Clams, Scallops and Shrimp sautéed with garlic, chili flakes, parsley and olive oil garnished with tomato bread crumbs and watercress 22.95

Riverwalk Jambalaya, shrimp, scallops, crawfish, mussels, grouper, ham and andouille sausage baked with rice and jambalaya sauce, topped with crispy leeks 22.95

Caribbean Caramelized Mahi Mahi, with sweet plantains, crispy yucca, coconut butter sauce, guava mojo and pineapple salsa 21.95

BBQ Baby Back Ribs, braised in Red Stripe Beer and glazed with a mango barbeque sauce, served with fries and cole slaw 21.95

Texas Border Chicken, mesquite smoke-roasted half chicken and vegetables with Cilantro mashed potatoes and Corona BBQ sauce 18.95

For Riverwalk
Kids 10 & under

Riverwalk Kids

All kids entrées served with fresh fruit,
French fries, carrots & celery sticks
All entrees are \$9.95

Flatbread
"Pizza"

Tin Fish
'n' Chips

Golly
Geezburger

Lightnin'
Grilled Cheese

Rippin' PB&J

Holy Moley Hot Dog

Mac &
Cheese

Dessert
OREO® Cookie
Brownie
\$3.95

Chix Stix

CAPT. NEMO

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JAMPSON

On The Rocks

Lazy Flamingo Amaretto, Southern Comfort, Sloe Gin, and orange juice

Juicy Fruit Absolut, Peach Schnapps, Midori, pineapple juice

Snow Bird Bacardi Limon, Lemonade, and splash of Sprite

Shark Bite Malibu, Myers, Orange Juice, and grenadine

Mai Tai Rum, Apricot Brandy, Cream de Almond, sour mix, pineapple juice, and a splash of orange juice

Back To Reality Vodka, Gin, Rum, Tequila, Triple Sec, sour mix, and cranberry

Mojito Marti Mojito, club soda, mint, and sugar cane

Mosquito Bite Cruzan mango Rum, pineapple juice, orange juice, and a splash of grenadine

Frozen

Kiss on the Dock Absolut, Peach Schnapps, splash of orange juice, and a hint of strawberry

River Runner Rum Runner mix, splash of frozen margarita mix, splash of grenadine

Lava Flow splash of strawberry mix into hurricane glass, blended pina colada on top, and a dark rum float

Bailey's Banana Colada Bailey's Irish Cream, Coco Lopez, fresh banana

The Last Mango Cruzan Mango rum, Creme de Banana, mango mix, and a splash of pineapple juice

