



STARTERS

CHILLED PEEL & EAT SHRIMP

Tossed in our signature seasoning. Served on ice with lemon and cocktail sauce.

1/2 Lb: 19 • 1 Lb: 29

BOOM BOOM SHRIMP

Crispy shrimp tossed in a zesty chili aioli. **14**

TUNA TATAKI

Seared wasabi-encrusted tuna with pickled ginger, wasabi, wakame and soy sauce. **17**

SPINACH QUESO DIP ^P

Green chilies and spinach cheese dip with tortilla chips and breadsticks. **12**

MEDITERRANEAN HUMMUS ^P

Roasted garlic hummus with cucumbers, kalamata olives, roasted red peppers, tomatoes, banana peppers and feta. Served with toasted pita bread. **12**

ENTRÉES

Add a house salad to any entrée — 7

SHRIMP & GRITS

Captain's version of a low country favorite. Sautéed shrimp over white cheddar grits. Served with a traditional andouille etouffee. **24**

THAI SALMON BOWL

Verlasso Salmon over spinach topped with Thai chili lime sauce, with cilantro rice, cucumber sambal salad, sautéed vegetable medley. Finished with sriracha aioli and sesame seeds. **32**

CAJUN CHICKEN PASTA

Blackened chicken, zesty cheese sauce, bell peppers, onions, spinach, and penne pasta. **18**

Substitute Shrimp — 5

KENTUCKY HOT BROWN

A Kentucky classic of roasted turkey, cheesy, mornay sauce, roasted tomatoes, Applewood smoked pepper bacon and toast points. **19**

PORK NACHOS

A heaping pile of fresh tortilla chips topped with our house smoked pork, pickled jalapenos, pico de gallo, queso and BBQ sauce. **15**

CRAB CAKES

Two pan-seared crab cakes with remoulade and pico de gallo. **18**

GREEN CHILI WONTONS ^P

Five crispy wontons stuffed with green chilies, jalapeno, and jack cheese. Served with avocado crema. **12**

SMOKED WINGS

Eight jumbo wings. Your choice of buffalo, jerk or just smoked. **14**

FRIED GREEN TOMATOES ^P

Fried green tomatoes with roasted red pepper chutney, arugula, goat cheese, and garlic aioli. **12**

BOURBON GRILLED RIBEYE

14 oz. grilled ribeye steak topped with bourbon garlic butter and served with mashed potatoes and fresh sautéed green beans. **40**

SEAFOOD TRIO

A trifecta of grilled salmon with an ancho brown sugar dry rub, seared crab cake with remoulade, and blackened shrimp. Served over maque choux. **32**

WHISKEY CHICKEN

8 oz boneless chicken breast, pan-fried in olive oil and bourbon lemon butter, covered in Swiss cheese and caramelized onions. Served with mashed potatoes and fresh sautéed green beans. **25**

SEAFOOD FEATURE

Ask your server about our daily seafood special!

SALADS

CHICKEN CHOPPED ^G

Iceberg, romaine, shredded cabbage, chopped bacon, roasted red pepper, diced tomatoes, cheddar cheese and sunflower seeds. Tossed with diced grilled chicken breast, honey mustard dressing, and topped with crispy tortilla chips. **15**

CAESAR

Chopped romaine, shaved parmesan and garlic croutons, tossed in a creamy Caesar dressing. **13**

COUNTRY GREEK ^{G P}

Hearty blend of cucumbers, feta, banana peppers, tomatoes, olives, red and green peppers, and red onion. Tossed with Greek dressing, oregano, basil, and garlic on a bed of romaine. **14**

SPINACH

Baby spinach, feta, strawberries, blueberries, pickled beets, and candied pecans. Drizzled with a lemon basil vinaigrette. **14**

HOUSE ^{G V}

Served with your choice of dressing. **8**

DRESSING SELECTIONS:

Bleu Cheese, Honey Mustard, Ranch, Lemon Basil Vinaigrette, Balsamic Vinaigrette, Greek

ADD TO ANY SALAD:

Grilled Chicken **7** • Crab Cake **9**
Chili Lime Shrimp **6**
5 oz Salmon **7**

PRIVATE EVENTS

**Rehearsal Dinners • Weddings
Birthdays • Anniversaries
Business Functions**

Please visit CQRiverside.com or call our event planner at 502-228-1651 for pricing and more information for private events on land or on the water aboard the CQ Princess Yacht.

HANDHELDS

MAHI MELT

Blackened grilled mahi on artisan wheat bread with melted pepper jack cheese, pico de gallo and cilantro crema. Served with seashore fries. **18**

BATTERED FISH TACOS

Three beer-battered cod tacos with shredded cabbage, pico de gallo and remoulade. **16**

CHILI LIME SHRIMP TACOS

Three flour tortillas with chili lime shrimp, shredded cabbage, pico de gallo and remoulade. **16**

BUFFALO CHICKEN QUESADILLA

Grilled diced chicken tossed in buffalo sauce. Monterey jack and cheddar cheese, peppers and onions. Accompanied by fire roasted salsa and house made sri-rancha sauce. **14**

NASHVILLE HOT CATFISH SANDWICH

Nashville-style fried catfish topped with honey mustard coleslaw, and SPICY habanero pickles. Served with seashore fries. **16**

FRIED COD SANDWICH

North Atlantic cod fillets hand-breaded and deep-fried. Served on rye bread with tartar sauce and seashore fries. **15**

SPICY CHICKEN BLT WRAP

Fried chicken tenders, diced tomatoes, chopped bacon, shredded cheddar cheese, romaine lettuce and sri-rancha sauce. Wrapped in a flour tortilla and served with seashore fries. **16**

FRIED PORK CHOP SANDWICH

Topped with garlic aioli and pickled onions, on a brioche bun. Served with seashore fries. **16**

SMASHED AVOCADO IMPOSSIBLE BURGER ^(V)

Plant-based burger topped with smashed guacamole, lettuce, tomato, and onion, on a toasted bun. Served with seashore fries and pickle spear. **16**

CHICKEN TENDER BASKET

Five fresh hand-breaded tenderloins served with seashore fries. Choice of honey mustard or BBQ sauce. **16**

HARRODS BURGER

Our signature house burger seasoned and seared on a brioche bun with your choice of cheese. Dressed with lettuce, tomato, and onion. Served with seashore fries and pickle spear. **16**

ADD TO ANY HANDHELD:

American, Swiss, Cheddar, Provolone, Pepper Jack Cheese or Pimento Cheese — 1
Applewood Pepper Bacon — 2

LITTLE CAPTAINS

Available only for our guests age 10 and under

CHICKEN TENDERS WITH FRIES **8**

GRILLED CHEESE WITH FRIES **7**

HOOK BURGER WITH FRIES **8**

8" PIZZA

Choice of cheese, sausage or pepperoni **8**

PIZZAS

12" Thin Crust

GREEK CHICKEN

Chicken, tomatoes, roasted red pepper, feta, mozzarella, roasted garlic, spinach, olives, banana peppers, and oregano. **16**

CAPRESE ^(P)

Fresh and shredded mozzarella, basil pesto, Roma tomatoes, fresh basil, and a balsamic reduction. **15**

CQ CLASSIC

Sausage, pepperoni, banana peppers and mozzarella. **16**

Substitute Cauliflower Crust On Any Pizza — 2

SIDE ITEMS

SEASHORE FRIES **4** ^(V) • ONION RINGS **6** ^(P)

COLE SLAW **4** ^(P) • FRESH FRUIT **6** ^(G) ^(P)

VEGETABLE MEDLEY **5** ^(P)

MASHED POTATOES **5** ^(P)

FRESH SAUTÉED GREEN BEANS **6** ^(G) ^(P)

CHEDDAR GRITS ^(G) ^(P)

Weisenberger grits with white cheddar. **4**

MAQUE CHOUX ^(G) ^(P)

Cajun spiced creamed corn. **4**

BRUSSELS SPROUTS ^(G) ^(P)

Flash-fried. Tossed in balsamic vinaigrette and topped with parmesan. **10**

MACARONI & CHEESE ^(G) ^(P)

Cavatappi pasta, combined with house-made cheddar sauce. Topped with buttered bread crumbs and parmesan. **8**

DESSERTS

LODGE SUNDAE

Triple chocolate brownies, vanilla bean ice cream, hot fudge, caramel, whipped cream and a cherry on top. Enough goodness to share! **12**

KERNS DERBY PIE

A local favorite! Chocolate walnut pie served with whipped cream, chocolate and caramel sauces. **8**

BOURBON BREAD PUDDING

Made in-house. Warm bread pudding with bourbon-soaked cherries and pecans. Topped with a Kentucky bourbon sauce and whipped cream. **9**

FLOURLESS TORTE ^(G)

Rich and elegant chocolate torte. **7**

KEY LIME PIE ^(G)

Graham cracker crust, raspberry drizzle. **7**

COOKIE ALA MODE

Large warm chocolate chip cookie topped with vanilla ice cream and covered in chocolate and caramel syrup. **9**

Add a scoop of vanilla ice cream to any dessert - 3

^(G) Gluten-Free ^(V) Vegan ^(P) Vegetarian

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

A 20% gratuity added to groups of 8 or more.