

Voted Best Seafood in
the Tri-Cities 2023!



RANKED #2 ON
TRIPADVISOR'S
TOP 25 HIDDEN GEM
RESTAURANTS IN THE U.S.
FOR 2024

RIVERFRONT

Seafood Company

Established 1991



1777 NETHERLAND INN ROAD | KINGSPORT, TN 37660
(423) 245-3474

ATTITUDE IS EVERYTHING!

We have a choice every day regarding the attitude we will embrace for the day. Life is 10% what happens to us and 90% how we react to it. Our attitude is everything.
- CHARLES R. SWINDOLL

**DON'T FORGET
TO VISIT OUR
FRESH MARKET!**

Ask about our
**RIVERFRONT
REWARDS PROGRAM!**



Like us on Facebook! www.riverfrontseafood.com



Hot Appetizers

HUSHPUPIES 4.99

Light and fluffy. Served with butter.

ONION STRAWS 9.99

Hand breaded and served with ranch.

BEER BATTERED MUSHROOMS 9.99

Hand battered and served with remoulade.

FRIED OKRA 9.99

Hand breaded and served with ranch.

FRIED GREEN BEANS 9.99

Hand breaded and served with ranch.

LOADED POTATO SKINS 11.99

Topped with bacon, cheese, and chives. Served with sour cream.

CHEESY SHRIMP DIP 12.99

A creamy blend of shrimp, cheese, and spices with fresh tortilla chips.

Pair with Rodney Strong Chardonnay

FRIED PICKLES 9.99

Hand breaded and served with ranch.

FRIED ZUCCHINI 9.99

Hand breaded and served with ranch.

FRIED GREEN TOMATOES 9.99

Hand breaded and served with ranch.

FROG LEGS 12.99

Hand breaded and served with our big orange sauce.

COCONUT SHRIMP 12.99

Large white shrimp coated in coconut. Served with our big orange sauce.

FRIED CALAMARI 12.99

Hand cut and breaded in a seasoned breader. Served with our marinara sauce.

FRIED POTATO CAKES 9.99

Potatoes with green onions, cheddar, and parmesan cheese. Served with sour cream.

Pair with Ecco Domani Pinot Grigio



FRIED POTATO CAKES



FRESH PIMENTO CHEESE 9.99

Served with flatbread crackers.

Pair with Starborough Sauvignon Blanc

FRIED GATOR MEAT 14.99

Served with our big orange sauce.

SPINACH QUESO & CHIPS 11.99

Homemade spinach queso dip with fresh tortilla chips.

FRIED CRAB BITES 14.99

Lump crab meat with pepper jack and cheddar cheeses. Served with remoulade.

CRAB CAKES 14.99

Homemade with fresh crab meat and lightly sautéed. Served with remoulade.

FRIED MOZZARELLA 10.99

Hand cut and breaded in a seasoned breader. Served with our marinara sauce.

BUFFALO OR THAI SHRIMP/ CHICKEN 12.99

Fried popcorn shrimp or chicken tenders tossed in your choice of Buffalo or Thai sauce.

Cold Apps, Soups, & Salads

All soups and dressings are made in-house from scratch!

Dressings: Ranch, Honey Mustard, Bleu Cheese, French, Italian, 1000 Island, Balsamic Vinaigrette and Raspberry Vinaigrette

SIDE SALAD 4.99

Iceberg, romaine, mixed greens, tomato, cucumber, and onion topped with cheese.

HOUSE SALAD 7.99

Iceberg, romaine, mixed greens, tomato, cucumber, and onion topped with cheese and croutons.

CAESAR SALAD 9.99

Romaine, croutons, and shaved parmesan cheese in a traditional Caesar dressing.

Pair with Starborough Sauvignon Blanc

THE RIVERFRONT SALAD 11.99

Mixed greens, tomatoes, eggs, bacon, praline pecans, honey mustard, and hot bacon dressing.

Pair with Hogue Riesling

WEDGE SALAD 9.99

A wedge of iceberg lettuce with bacon and bleu cheese dressing.

ENHANCE YOUR SALAD WITH ANY OF THE FOLLOWING:

Grilled or Fried Chicken 9.99

Grilled Shrimp 10.99

Grilled Salmon 10.99

SOUPS Cup 5.99 Bowl 7.99

SOUP OF THE DAY *our Chef's daily creation*

SHRIMP 'N SAUSAGE GUMBO

NEW ENGLAND CLAM CHOWDER

*HALF SHELL OYSTERS 13.99

Gulf Coast oysters shucked to order. Served with our own cocktail sauce, lemons, and crackers.

SHRIMP COCKTAIL 13.99

Peeled and deveined white Gulf shrimp served with our own cocktail sauce.

PEEL 'N EAT SHRIMP 12.99

Chilled white Gulf shrimp served with our own cocktail sauce.

Riverfront Seafood Signature Item

Gluten Free

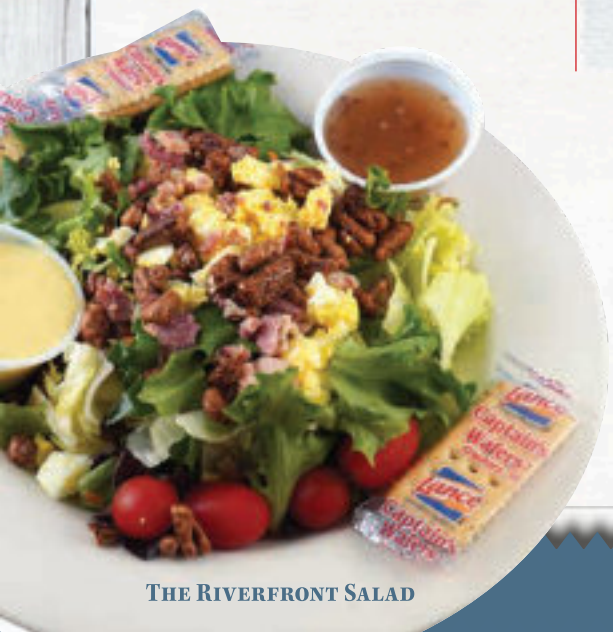
Gluten free items are prepared in a kitchen shared with wheat and cross contamination could occur. We have processes in place to minimize this. Please inform your server if you have a gluten or seafood allergy!

We add 18% gratuity to parties of 8 or more.

The State of Tennessee Board of Health requires us to state the following:

**These items are cooked to order. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.*

***Some seafood items may contain bones or shell fragments. We are not responsible for injuries or damage caused by fish bones or shell fragments. Please alert your server of any allergies.*



THE RIVERFRONT SALAD

Between The Buns

Served with one side item. Add American, Smoked Cheddar, Swiss cheese, bacon, or grilled mushrooms or onions for 1.00 each. Add Pimento, Bleu, Pepper Jack, or Smoked Gouda cheese for 1.50 each.

TILAPIA SANDWICH 13.99

Served grilled, blackened, or fried on a grilled potato bun with lettuce and tartar sauce.

*RIVERFRONT BURGER 12.99

Voted best burger in the Tri-Cities!! A half pound of ground chuck on a grilled onion bun with mayo, lettuce, tomato, and onion.

Enjoy with Miller Lite

*CRAZY CAJUN BURGER 13.99

Half pound of ground Chuck on a grilled onion bun with fried onion straws, lettuce, and New Orleans BBQ sauce.

*CRAB CAKE GRILLED CHEESE 17.99

Served on a grilled potato bun with cheddar and mozzarella cheese, remoulade, lettuce, and tomato.

Enjoy with Blue Moon Belgian Wheat



RIVERFRONT BURGER

GRILLED CHICKEN SANDWICH 13.99

A tender chicken breast served on a grilled onion bun with American cheese, bacon, mayo, honey bourbon BBQ sauce, fried onion straws, lettuce, and tomato.

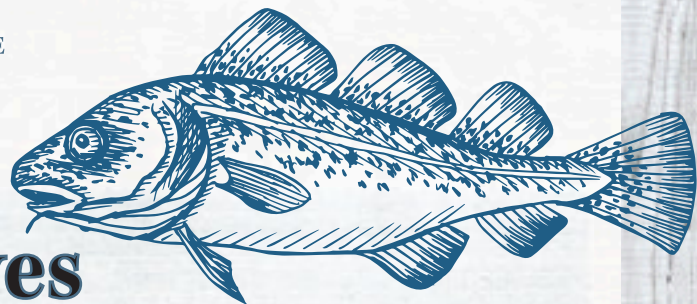
Enjoy with Michelob Ultra

BLT 10.99

Six pieces of bacon served on Texas toast with mayo, lettuce, and tomato.



CRAB CAKE GRILLED CHEESE



Coastal Flavor Waves

Served with a side salad or coleslaw and sourdough baguettes.

SHRIMP 'N GRITS 20.99

Stone ground creole cheese grits topped with cajun butter sautéed shrimp.

SHRIMP CREOLE 20.99

Spicy blend of shrimp, tomatoes, onion, celery, and peppers served over rice.

SHRIMP CREOLE



*NEW ORLEANS BBQ SHRIMP 20.99

Large white Gulf shrimp sautéed in a spicy cajun BBQ sauce.

*STUFFED TILAPIA 20.99

Tilapia stuffed with our own crab meat and shrimp stuffing.

Pair with Kendall Jackson Chardonnay

*STUFFED SHRIMP 20.99

Large white Gulf shrimp stuffed with our own crab meat and shrimp stuffing.

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Grilled Seafood Dinners

Served with one side item, hushpuppies and coleslaw. Sub a side salad for slaw add 2.99. Sub a side Caesar salad for 3.99
Choice of seasoning: Lemon Herb, Cajun, Ginger Teriyaki, Herbs de Provence (gluten free), Pan Blackened.
For Bourbon Glaze, Mango Chutney, Coconut Rum Sauce or Pineapple Salsa add 1.50.

****NORTH ATLANTIC SALMON** 20.99
Fresh, farm-raised Canadian salmon.
Pair with Kendall Jackson Chardonnay

FRESH TILAPIA 19.99
Farm-raised in cold mountain spring waters. Can also be fried (not gluten free)

MIXED GRILL 23.99
Tilapia, salmon, and trout (subject to change)
Pair with Ecco Domani Pinot Grigio



MAHI MAHI 20.99
Mild flavored and wild caught. Can also be fried (not gluten free)

****SWORDFISH** 20.99
A delicious game fish with a full, firm and meat-like texture.

****GULF GROUPER** 30.99
(When available)
Grouper is a lean, moist fish with large flakes and a firm texture that has a distinctively sweet, mild flavor.

****YELLOWFIN TUNA** 27.99
With a firm and meat-like texture and very little flake, this is a delicious mild to medium flavored fish.

FARM-RAISED CATFISH 20.99
Farm-raised in the USA! Can also be fried (not gluten free)

ORANGE ROUGHY 24.99
Delicious New Zealand Roughy.

LARGE GULF SHRIMP 20.99
Large Louisiana white Gulf shrimp served over rice. Can also be fried.

FARM-RAISED TROUT 20.99
Fresh North Carolina trout. Can also be fried (not gluten free)

****BLACKENED GULF REDFISH** 25.99
(When available)
This made Paul Prudhomme and Blackening a restaurant craze in the 1980's. Served with pineapple salsa.
Pair with Starborough Sauvignon Blanc

****CHILEAN SEA BASS** 33.99
(When available)
This cold-water delicacy has white flesh with large, tender flakes and a buttery, moist flavor profile. Served with mango chutney.

****ALASKAN HALIBUT** 32.99
(When available)
This Alaskan fish is a culinary delight with a sweet tasting, mild flavored white flesh.

SEA SCALLOPS 26.99
Dry packed from New England waters. Served over rice. Can also be fried.

RED SNAPPER 25.99
(When available)
This mild, sweet flavored Gulf fish is moist and delicate. It is great blackened with our coconut rum sauce (add 1.50)!



Fried Seafood Dinners

Served with one side item, hushpuppies and coleslaw. Sub a side salad for slaw add 2.99. Sub a side Caesar salad for 3.99 NO SUBSTITUTIONS ON PLATTERS.

FRIED ALASKAN WHITEFISH 15.99
From the cold waters of the North Pacific. Served with tartar sauce.

FRIED POPCORN SHRIMP 16.99
A generous portion of popcorn shrimp. Served with cocktail sauce.

***FRIED GULF OYSTERS** 28.99
Fresh select Gulf oysters served with cocktail sauce.

LOUISIANA FRIED TILAPIA 20.99
Topped with our delicious crab reduction and served with sourdough baguettes.
Pair with Carnivor Cabernet Sauvignon

TROUT ALMONDINE 19.99
Lightly breaded North Carolina trout topped with sautéed buttered almonds.

THE CAPTAIN'S PLATTER 29.99
Fried Alaskan whitefish, clam strips, scallops, large Gulf shrimp, and oysters! Served with cocktail and tartar sauce.
Pair with Mirassou Pinot Noir

RIVERFRONT COMBO PLATTER 20.99
Alaskan whitefish and popcorn shrimp served with cocktail and tartar sauce.

BEER BATTERED COD 19.99
Dipped and fried in our special beer batter. Served with tartar sauce.

COCONUT SHRIMP 20.99
Large white shrimp coated in coconut. Served with big orange sauce.

FRIED CLAM STRIPS 19.99
A large portion of tender fried clam strips from the cold waters of New England. Served with cocktail sauce.

FRIED GROUPER 19.99
(When available)
Gulf grouper pieces hand breaded and fried. Served with tartar sauce.

FRIED FLOUNDER 20.99
Hand breaded and fried. Served with tartar sauce.

Riverfront Seafood Signature Item

Gluten Free

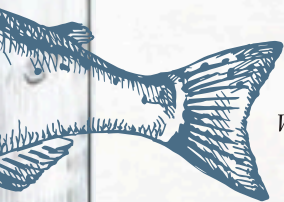
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Beef • Chicken • Pork • Crab • Lobster

Served with one side item and coleslaw. Sub a side salad for slaw add 2.99. Sub a side Caesar salad for 3.99

CHICKEN TENDERS 17.99
Either grilled with choice of seasoning or fried (*not gluten free*).

CHICKEN BREAST 18.99
10 oz boneless chicken breast grilled with your choice of seasoning.

CHICKEN QUESO 19.99
Blackened chicken breast topped with spinach queso served over wild rice.

HICKORY CHICKEN 20.99
Chicken breast with smoked cheddar cheese, bacon, scallions, and honey bourbon BBQ sauce.
Pair with Mirassou Pinot Noir

PORK CHOP 19.99
10 oz seasoned bone-in pork chop with our homemade pineapple salsa.



HICKORY CHICKEN

SNOW CRAB LEGS (Market Price)
One full pound of crab legs!
Pair with Chateau St. Michelle Riesling



SNOW CRAB LEGS

***FILET 'N LOBSTER** 49.99
An 8 oz filet and 4 oz lobster tail.

LOBSTER TAILS 39.99
Two 4 oz lobster tails.

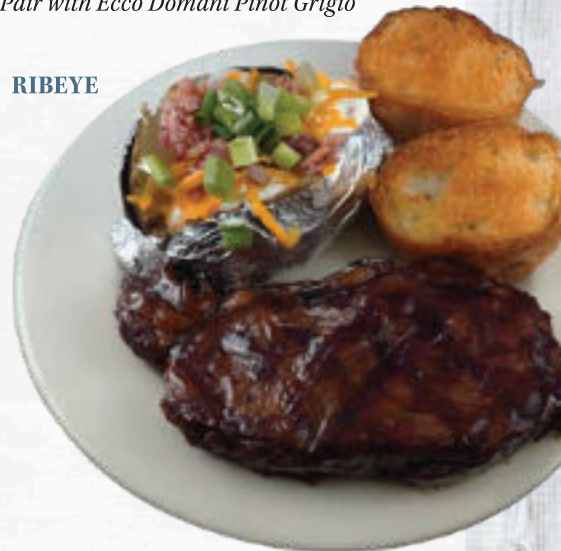
CRAB CAKES 26.99
Homemade with fresh crab meat and lightly sautéed. Served with remoulade.

***FILET** 34.99
8 oz of lean USDA Choice beef tenderloin.
Add bourbon glaze or Chef's butter 1.50

***PETIT FILET** 25.99
6 oz of lean USDA Choice beef tenderloin.
Add bourbon glaze or Chef's butter 1.50

***RIBEYE** 31.99
12 oz USDA Choice well marbled beef. If you prefer a leaner cut, please order a filet.
Add bourbon glaze or Chef's butter 1.50
Pair with Ecco Domani Pinot Grigio

RIBEYE



Pasta Delights

Served with a side salad or coleslaw and sourdough baguettes.

SPINACH RAVIOLI 18.99
Served with your choice of Alfredo sauce or basil pesto.

PASTA MARINARA 18.99
Linguine tossed in our house made marinara sauce topped with shaved parmesan cheese.

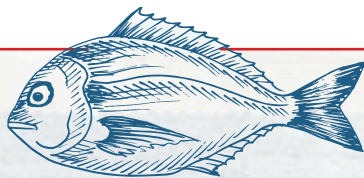
PASTA JAMBALAYA 23.99
Shrimp, chicken, and andouille jambalaya tossed with pasta and Alfredo sauce.

LOBSTER RAVIOLI 23.99
Served with your choice of Alfredo sauce or basil pesto.

PASTA ALFREDO 18.99
Linguine tossed in our fresh made alfredo sauce topped with shaved parmesan cheese.

Pasta Add Ons:

BROCCOLI 3.49
ZUCCHINI 3.49
GRILLED CHICKEN 7.99
GRILLED SHRIMP 10.99
GRILLED SCALLOPS 19.99



Side Items

Individual side items available for 3.49 each. Sub Caesar Salad add 1.99.

Side Salad
Wavy Chips
Yukon Gold Mashed Potatoes
Coleslaw
Creamed Corn
Fried Corn on the Cob
Wild Rice
Fresh Cut Fries
Fresh Steamed Broccoli

Baked Potato (loaded add 1.00)
Macaroni 'N Cheese
Pasta Alfredo or Marinara
Fried Potato Cakes
Cheese Grits
Fried Green Beans
Fried Okra
Fried Zucchini
Green Beans Almondine

Add-Ons

GRILLED SHRIMP 10.99
LARGE FRIED SHRIMP 10.99
FRIED POPCORN SHRIMP 9.99
CLAM STRIPS 11.99
1/2 LB CRAB LEGS (Market Price)
FRIED OYSTERS 16.99
GRILLED SCALLOPS 19.99
FRIED SCALLOPS 19.99

Beverages

COKE PRODUCTS

Coke, Diet Coke, Coke Zero, Mello Yello, Sprite, Dr. Pepper, Lemonade, Fanta Orange

FRESH ICED TEA

Sweet or unsweet
Peach or passion fruit (*sweet only*)

FOLGERS COLOMBIAN COFFEE

Regular or decaf

Great selection of domestic and import beers, wine, frozen drinks, cocktails, bottled and sparkling water available.

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Lunch Favorites

Served from 11am until 3:45pm

Served with one side item and hushpuppies. Choice of seasoning (grilled items):
Lemon Herb, Cajun, Ginger Teriyaki, Herbs de Provence (gluten free), Pan Blackened.
Bourbon Glaze, Coconut Rum Sauce, Mango Chutney or Pineapple Salsa add 1.50.

Early Bird Specials

Served from
4pm until 5:45pm Tues-Thurs.

Includes one side and hushpuppies with iced tea, soda or coffee. Not valid with any other discounts, coupons, rewards, or offers. Dine in only.

BEER BATTERED COD 14.99
Dipped in our special beer batter. Served with tartar sauce.

FRIED ALASKAN WHITE FISH 13.99
Served with tartar sauce.

FRIED POPCORN SHRIMP 13.99
Served with cocktail sauce.

FRIED CATFISH 15.99
Served with tartar sauce.

FRIED GULF SHRIMP 17.99
Served with cocktail sauce.

GRILLED TROUT 15.99
Grilled and served on a bed of rice with choice of seasoning.

***NORTH ATLANTIC SALMON** 16.99
Fresh, farm-raised Canadian salmon grilled to perfection and served on a bed of rice with choice of seasoning.

GRILLED TILAPIA 14.99
Farm-raised in cold mountain spring waters. Served on a bed of rice with choice of seasoning.

GRILLED SHRIMP 17.99
Grilled and served on a bed of rice with choice of seasoning.

CHICKEN TENDERS 14.99
Grilled and served on a bed of rice with choice of seasoning. Can also be fried.

ALASKAN WHITE FISH 10.99
Served with tartar sauce.

CHICKEN TENDERS 11.99
Served either grilled with choice of seasoning (over rice) or fried.

POPCORN SHRIMP 11.99
Served with cocktail sauce.
Make it Buffalo add 1.00

FRIED FLOUNDER 15.99
Served with tartar sauce.

BEER BATTERED COD 12.99
Served with tartar sauce.

FRIED CATFISH 13.99
Farm-raised in the USA. Served with tartar sauce.

FRIED GULF SHRIMP 15.99
Served with cocktail sauce.

Po'Boys
On French bread with mayo, lettuce and tomato. White Fish 12.99 • Popcorn Shrimp 15.99 • Oyster 20.99

FRIED OYSTERS 20.99
Served with cocktail sauce.

LUNCH RIVERFRONT COMBO 15.99

Lunch portion of white fish and popcorn shrimp with tartar and cocktail sauce.
Enjoy with Stella Artois

GRILLED SALMON 14.99
Served over rice with your choice of grill seasoning.

GRILLED TILAPIA 12.99
Served over rice with your choice of grill seasoning.

GRILLED SHRIMP 15.99
Served over rice with your choice of grill seasoning.

GRILLED TROUT 13.99
Served over rice with your choice of grill seasoning.

CRAB CAKE 17.99
Homemade with fresh crab meat and lightly sauteed. Served with remoulade.

Express Lunch


Served from 11am until 1:45pm Tues-Fri

Includes choice of side salad, gumbo, or soup of the day. Served with iced tea, soda, or coffee. Not valid with any other discounts, coupons, rewards, or offers. Dine in only.

EXPRESS SUBSTITUTIONS

CLAM CHOWDER 1.99 • SIDE ITEM FOR FRIES 1.49 • LOADED BAKED POTATO 1.99

CHICKEN TENDERS 12.99
Grilled with choice of seasoning (over rice) or fried. Served with fries.

 **CRAB QUICHE** 12.99
Crab meat, eggs, parmesan cheese, green onion and peppers in a flaky pie crust.

SHRIMP CREOLE 12.99
Spicy blend of popcorn shrimp, tomatoes, onion, celery, and peppers over white rice with a sourdough baguette.
Pair with Yuengling Lager

FRIED POPCORN SHRIMP 12.99
Served with fries, hushpuppies, and cocktail sauce.

SHRIMP 'N GRITS 12.99
Creole cheese grits with cajun butter sautéed shrimp and a sourdough baguette.

ALASKAN WHITE FISH 12.99
Served with fries, hushpuppies, and tartar sauce.

WHITE FISH OR SHRIMP Po'Boy 12.99
On French bread with mayo, lettuce, and tomato. Served with fries.

EXPRESS TACOS 12.99
Choice of fried chicken, white fish or popcorn shrimp topped with pico de gallo and lettuce.

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