

Voted Best Seafood in
the Tri-Cities 2023!



RIVERFRONT

Seafood Company

Established 1991



1777 NETHERLAND INN ROAD | KINGSFORT, 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.

FRESH PIMENTO CHEESE 9.99
Served with flatbread crackers.
Pair with Starborough Sauvignon Blanc

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



CHEESY SHRIMP DIP 12.99
A creamy blend of shrimp, cheese, and spices with fresh tortilla chips.
Pair with Rodney Strong Chardonnay

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 and 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 12.99
Peeled and deveined white Gulf shrimp served with our own cocktail sauce.

PEEL 'N EAT SHRIMP 11.99
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.*

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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. Sub a side salad for your side 1.49 extra.

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 13.99

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

Enjoy with Blue Moon Belgian Wheat

GRILLED CHICKEN SANDWICH 12.99

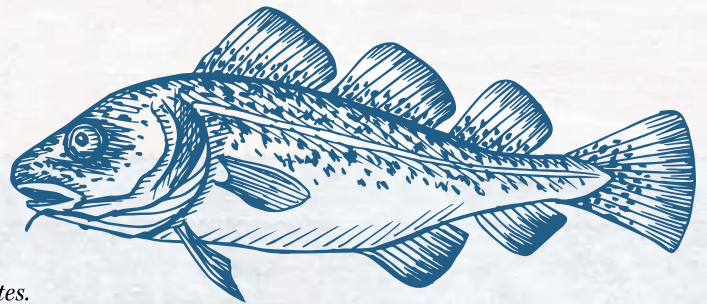
A tender chicken breast served on a grilled onion bun with American cheese, bacon, mayo, honey bourbon BBQ sauce, fried onion straws, lettuce, and tomato.

Enjoy with Michelob Ultra

BLT 10.99

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

RIVERFRONT BURGER



Pasta & More

Served with a side salad or coleslaw and French bread baguettes.

SHRIMP 'N GRITS 19.99

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

SHRIMP CREOLE 19.99

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

LOBSTER RAVIOLI 20.99

Served with your choice of Alfredo sauce or basil pesto.



NEW ORLEANS BBQ SHRIMP 20.99

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

WHISKEY CREEK CHICKEN 19.99

Chicken sautéed with garlic and deglazed with Jack Daniels whiskey. Tossed in pasta and Alfredo 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.

PASTA JAMBALAYA 20.99

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

SHRIMP CREOLE



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Grilled Seafood Dinners

Served with one side item, hushpuppies, and choice of coleslaw or side salad (Caesar salad 1.99 extra).
Choice of seasoning: Lemon Herb, Cajun, Ginger Teriyaki, Herbs de Provence (gluten free), Pan Blackened.
For Bourbon Glaze, Mango Chutney, 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



MIXED GRILL


 **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.


****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


 **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)

 ****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.




Fried Seafood Dinners


Served with one side item, hushpuppies, and choice of side salad (Caesar salad 1.99 extra) or coleslaw.
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 French bread 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**

Gluten free items are prepared in a kitchen shared with wheat and cross contamination could occur.
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Beef • Chicken • Pork • Crab • Lobster

Served with a side salad or coleslaw and side item.

CHICKEN TENDERS 17.99

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

HICKORY CHICKEN 20.99

Chicken breast with smoked cheddar cheese, bacon, scallions, and Maker's Mark honey bourbon BBQ sauce.

Pair with *Mirassou Pinot Noir*

CHICKEN BREAST 18.99

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

*FILET 'N LOBSTER 45.99

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.

SNOW CRAB LEGS (Market Price)

One full pound of crab legs!

Pair with *Chateau St. Michelle Riesling*

PORK CHOP 19.99

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

*FILET 32.99

8 oz of lean USDA Choice beef tenderloin.

Add *bourbon glaze or Chef's butter 1.50*



*RIBEYE 29.99

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



Side Items

Individual side items available for 3.49 each. Sub Side Salad add 1.49.

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

Creole Zucchini

Green Beans Almondine

Desserts

BILL'S BLACKBERRY CAKE 6.99

Rich blackberry cake with bourbon vanilla cream cheese icing topped with chocolate and raspberry sauce.

CARROT CAKE 7.99

Moist carrot cake with bourbon vanilla cream cheese icing topped with chocolate sauce.

BREAD PUDDING 7.99

Made with Gambino French bread from New Orleans. Topped with our special rum sauce.

SPECIALTY DESSERT 9.99

Ask your server for today's choice.

GLUTEN FREE TWO LAYER CHOCOLATE CAKE 8.99

APPLE CRUMB PIE



BILL'S BLACKBERRY CAKE

NEW YORK CHEESECAKE 8.99

Plain, strawberry, or turtle (chocolate, caramel sauce, and praline pecans)

KEY LIME PIE 8.99

"It's so good, it should be illegal!" Made with Nellie and Joe's key lime juice from Key West. Topped with raspberry sauce.

APPLE CRUMB PIE 8.99

Individual apple pie served with vanilla bean ice cream and topped with caramel sauce.

TRIPLE CHOCOLATE BROWNIE SUNDAE 8.99

A warm brownie with milk chocolate chips and chunks and white chocolate chips. Topped with vanilla bean ice cream and chocolate sauce.

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, Mr. Pibb, Lemonade, Fanta Orange


FRESH ICED TEA

Sweet or unsweet

Peach or raspberry (*sweet only*)

FOLGERS COLOMBIAN COFFEE

Regular or decaf

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



TRIPLE CHOCOLATE BROWNIE SUNDAE

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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. Sub a side salad for your side 1.49 extra.

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.

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, Mango Chutney or Pineapple Salsa add 1.50. Sub a side salad for your side 1.49 extra.

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.

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.

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.

CHICKEN TENDERS 12.99
Served either grilled with choice of seasoning (over rice) or fried.

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 French bread baguette. Pair with Yuengling Lager

SHRIMP 'N GRITS 12.99
Creole cheese grits with cajun buttered sautéed shrimp and a French bread baguette.

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

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

SHRIMP PO'BOY 12.99
On French bread with mayo, lettuce, and tomato. Served with fries.

FISH TACOS 12.99
With fresh pico de gallo and lettuce.

EXPRESS SUBSTITUTIONS
CLAM CHOWDER 1.99
SIDE ITEM FOR FRIES 1.49
LOADED BAKED POTATO 1.99

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