

TWO RIVERS STARTERS

SPICED SHRIMP GF

Six jumbo peeled shrimp, steamed and tossed in OLD BAY® butter and served with cocktail sauce 13.50

QUESADILLA

Shredded cheddar and Monterey jack cheese in a pan fried flour tortilla, served with sour cream and homemade salsa 10.65

Chicken 15.75 Shrimp 17.25

Steak 17.50

FLAUTAS

Sautéed chicken, onion, grilled tomato and jalapeno wrapped in flour tortilla, deep fried and served with sour cream and chipotle mayo 14.95

CALAMARI

Lightly breaded and flash fried, served with marinara and chipotle mayo 18.25

MOZZARELLA STICKS

A serving of six with grated Parmesan cheese and marinara sauce 11.25

POTATO SKINS GF

Six baked potato wedges topped with cheddar cheese, green onion and bacon, served with sour cream 11.25

SEARED AHI TUNA

Sushi grade tuna, seared rare, served over Asian slaw with pickled ginger, soy sauce and wasabi 18.25

CHICKEN TENDERS

Six tenders, hand breaded and deep fried, served with your choice of BBQ, Ranch, Buffalo or Honey Mustard dressing and a side of French fries 15.50

BUFFALO STEAK BITES GF

Cajun spiced beef tips tossed in Buffalo sauce and served with homemade blue cheese dressing and celery 15.75

GRILLED CARIBBEAN CHICKEN SKEWERS GF

Six tenders, marinated in our jerk spice rub and grilled. Drizzled with Honey Mustard and Chipotle Mayo 16.25

SHRIMP & GRITS *

Five jumbo shrimp sautéed with Andouille sausage, Tasso ham, fresh garlic, white wine, and lemon butter sauce, served over smooth cheddar cheese grits 18.50
with Crab 26.50

OYSTERS ON THE HALF GF

Six freshly shucked Chesapeake Bay oysters served with house cocktail sauce 16.50

TWO RIVERS CRAB DIP

Our creamy Magothy River recipe features jumbo lump crab and is served with a warm toasted baguette 20.50

MUSSELS

A heaping bowl of fresh, hot mussels sautéed in your choice of savory sauce: Marinara, Garlic Butter, or Andouille Sausage and served with toasted garlic bread 15.95

MINI CRAB CAKES

Six jumbo lump crab cakes, fried golden, served with tartar sauce 23.75

CHICKEN WINGS GF

Eight hearty wings served with celery sticks and your choice of ranch or blue cheese dressing. Choose our signature Honey Old Bay Sauce or try Buffalo, BBQ, Old Bay, or Sweet Thai Sesame sauce 17.25

STEAKHOUSE MEATBALLS

Six pieces, fresh in house ground sirloin and tenderloin combined with Italian sausage. Topped with marinara and parmesan cheese. Served with whipped herb ricotta and garlic toast 15.95

BBQ OYSTERS GF

Five fresh oysters glazed with BBQ sauce, finished with bacon and Monterey Jack cheese 15.95

CLAMS CASINO GF

Six top neck clams, baked with casino butter, bacon and Monterey Jack cheese 14.95

SHELLFISH COMBO

Can't decide? Enjoy 3 BBQ Oysters and 3 Clams Casino 16.95

A 3% credit card processing fee will be added to all checks.

GF = Gluten Free

SPECIALTY SALADS

Add to any Salad: Grilled Chicken 9.75 / Shrimp (4) 10.15 /

Jumbo Lump Crab Cake 23.50 / Steak 10.15 / Salmon 10.15 / Mahi Mahi 10.15

STEAKHOUSE SALAD

Center cut sirloin, chargrilled, served over mixed greens with cheddar jack cheese, bacon, red onion, carrot, tomato, feta cheese and croutons with your choice of homemade dressing 21.25

ARUGULA SALAD

Fresh arugula, tomato, red seedless grapes, walnuts, cucumbers, and goat cheese with balsamic vinaigrette dressing 17.50

SPINACH SALAD GF

Fresh spinach greens, carrot, red onion, feta cheese, bacon, hard-boiled egg and julienne red peppers tossed in poppy seed dressing 16.95

CAESAR SALAD

Romaine lettuce tossed with Two Rivers Caesar dressing, seasoned croutons and freshly grated Parmesan cheese
Large 10.50 Small 6.50

ASIAN SALAD

Sesame encrusted sashimi style ahi tuna, seared rare, served over mixed greens, red onion, green and red pepper with sesame vinaigrette dressing 20.25

HOMEMADE DRESSINGS GF

Balsamic Vinaigrette,
Blue Cheese, Caesar,
Honey Mustard, Italian,
Mango Champagne Vinaigrette,
Poppy Seed, Ranch,
Sesame Vinaigrette (contains Gluten)

HOUSE SALAD

Iceberg and romaine lettuce with tomato, carrot, red onion, cheddar jack cheese blend, and croutons Large 10.15 Small 6.25

CLASSIC WEDGE GF

A wedge of iceberg lettuce, bacon, red onion, crumbled blue cheese, tomatoes, and chunky blue cheese dressing 12.25

CARIBBEAN COBB SALAD

Grilled jerk seasoned chicken served over a bed of mixed greens with avocado, tomato, cheddar jack cheese, red onion, carrot, bacon, and croutons, with your choice of dressing on the side 21.00

Substitute Shrimp, Steak, or Salmon 22.75

Two Rivers is a true 'scratch house'—our soups, sauces and salad dressings are made from scratch—every day!

FRESH SOUP

Soup of the Day: Cup 6.75/ Bowl 7.75

Cream of Crab or Maryland Vegetable Crab: Cup 9.25 / Bowl 10.75

1/2 Cream & 1/2 Maryland: 9.25 / 10.75 French Onion: Crock 7.95

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SIGNATURE ENTREES

All Entrées Served with Two Homemade Side Dishes

CHICKEN CHESAPEAKE

Fresh breaded chicken breast stuffed with spinach, prosciutto ham and jumbo lump crab, over Dijon cream sauce with basmati rice 33.75

GRILLED, BBQ, OR CARIBBEAN CHICKEN GF

Two fresh boneless, skinless chicken breasts cooked your way! House seasoned, jerk spice marinated, or BBQ. Caribbean drizzled with Honey Mustard and Chipotle Mayo 23.50

CHICKEN FRANCAISE

Two chicken breasts dipped in egg batter, pan fried, and topped with lemon butter sauce 25.50

BBQ RIBS GF

Tender baby back ribs, dry rubbed and smoked, finished on the grill with Two Rivers BBQ sauce

FULL RACK 36.25 1/2 RACK 22.95

MAPLE BOURBON PORKCHOP GF

14oz Bone-in spice rubbed pork loin chop topped with a maple bourbon and serrano chili sauce served with two homemade sides 31.25

GRILLED VEGETABLE STACK GF

Green and yellow squash, red pepper, red onion, Portobello mushroom, carrot, corn, asparagus and fresh mozzarella cheese drizzled with balsamic glaze and fresh basil oil 15.95
(no side dishes)

RACK OF LAMB GF

Three 2-bone lamb chops marinated in garlic and rosemary, served over creamy mashed potatoes and topped with our savory port wine sauce 49.95

BBQ RIBS & CHICKEN GF

1/2 rack of baby back ribs and one 6 oz. chicken breast, grilled with BBQ sauce 29.95

HOMEMADE SIDE DISHES

Applesauce

Asparagus +3.95

Broccoli

Corn

Cole Slaw

Green Beans

Sautéed Spinach +2.00

Squash Medley

Basmati Rice

Baked Potato

Loaded Baker +1.95

French Fries

Garlic Mashed Potatoes

Macaroni & Cheese +1.95

Roasted Red Potatoes

Sweet Potato Mash

Sweet Potato Fries +1.95

Caesar Salad

Romaine lettuce tossed with Two Rivers Caesar dressing, croutons and Parmesan cheese

Garden Salad

Mixed greens with tomato, carrot, red onion, cheddar jack cheese blend, and croutons

French Onion +6.95

*All sides gluten free except fries and salads

Maryland or Cream of Crab

Cup +8.25

Bowl +9.75

Soup of the Day

Cup +5.75

Bowl +6.75

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FLAME GRILLED STEAKS

Served with Two Homemade Side Dishes

CENTER CUT SIRLOIN

Hand-cut from the loin portion of the steer, the sirloin is a lean, well-flavored steak

8oz. 23.95 12oz. 27.95

RIBEYE

Generous marbling makes the ribeye one of the most juicy, tender cuts of beef 14oz. 44.95

NEW YORK STRIP

Lean, tender and full flavored, the steak-lover's cut

12oz. 32.95 14 oz. 35.95

FILET MIGNON

The most tender cut of beef, lean yet succulent

6oz. 35.95 8oz. 44.95

BEEF TIPS

Sautéed tenderloin tips in mushroom sauce, served over your choice of mashed potatoes, basmati rice or linguini (one side dish) 32.25

COFFEE RUBBED RIBEYE

Tender ribeye steak, rubbed with a seasoned coffee blend, grilled and topped with chipotle butter

14oz. 45.95

"THE DENA"

28oz. Boneless ribeye, the biggest and best steak you will ever eat! 89.50

FILET TIPS IMPERIAL

Tender tips of filet tenderloin, marinated in garlic, rosemary and thyme, grilled and topped with a lump crab cake and Imperial sauce 39.25

PRIME RIB

Seasoned then slow roasted at low temperature to ensure tenderness and flavor

14oz. 44.95 16oz. 52.75

EACH ADDT'L OUNCE 3.95

PORTERHOUSE

This premium steak contains BOTH the strip and the tenderloin portions of beef

20 oz. 54.00

ELEVATE YOUR STEAK

Compliment your meal by adding 4 spiced shrimp, 3 mini crab cakes, and chipotle compound butter to any of these steaks!

16.25

Add to Any Steak or Signature Entrée

GF 5 oz. Grilled or Broiled Lobster Tail 22.25

GF 1/2 Grilled Lobster Tail 11.00

4 oz. Crab Cake 23.50

GF Jumbo Lump Crab Topping 15.95

Crab Imperial 24.95

Stuffed Shrimp (3) 22.25

GF Chipotle Compound Butter 2.50

GF Blue Cheese Topping 2.95

GF Mushrooms & Onions 3.95

GF Port Wine Sauce 3.50

GF Spiced or Grilled Shrimp (4) 10.50

Fried Shrimp (4) 10.50

GF Ribs (4 bone) 11.95

GF Jalapeno Compound Butter 2.50

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SANDWICHES & WRAPS

Served with French Fries

SIGNATURE BURGER

Half pound of ground beef topped with bacon, sautéed mushrooms, Swiss cheese and tarragon mayo 18.75

CLASSIC ANGUS BEEF BURGER

Juicy half pound burger, grilled to order, topped with fresh lettuce, tomato and onion 16.50

STEAKHOUSE MEATBALL SUB

Fresh in house ground sirloin and tenderloin combined with Italian sausage. Topped with provolone cheese, marinara sauce, and parmesan cheese. Served on a toasted sub roll 16.95

FRENCH DIP

Our mouth watering prime rib with spicy tiger sauce, sautéed onions, and Provolone cheese served on a toasted brioche roll with a side of au jus 18.95

Sautéed Mushrooms, Fried Onions, Bacon, American Cheese, Swiss Cheese, Provolone Cheese, Cheddar Cheese, Blue Cheese — 2.50 each

CHICKEN CAESAR WRAP

Grilled chicken breast tossed with homemade Caesar dressing, crisp romaine lettuce and freshly grated Parmesan cheese 15.25

BBQ CHICKEN

Fresh chicken breast chargrilled with house BBQ sauce, topped with Provolone cheese and bacon — served in a flour tortilla or on a brioche roll 15.25

BLACKENED SHRIMP TACOS

Three soft tacos filled with blackened shrimp, fresh guacamole, red onion, cilantro, and Cheddar Jack cheese blend with a lime cilantro slaw, served with basmati rice
(no French fries) 19.95

FISH TACO

Three soft tacos filled with grilled fish, fresh guacamole, red onion, cilantro, and Cheddar Jack cheese blend with a lime cilantro slaw, served with basmati rice
(no French fries) 19.95

CRAB CAKE SANDWICH

Broiled jumbo lump crab cake with lettuce and tomato on a brioche roll, and a side of tartar sauce 26.50

CARIBBEAN CHICKEN

Jerk spiced chicken with chipotle mayo, red onion, lettuce, and tomato — served in a flour tortilla or on a brioche roll 15.25

SEAFOOD & PASTA

Served with Two
Homemade Side Dishes

CRAB CAKE

Jumbo lump crab cake, broiled and served over basmati rice with homemade tartar sauce

Double 49.95

Single 27.75

STUFFED SHRIMP

Six jumbo shrimp butterflied and stuffed with a mini crab cake, then baked and served over basmati rice and topped with lemon butter sauce

41.50

MAHI MAHI ^{GF}

Fresh fillet of mahi mahi, seasoned and grilled, then topped with lemon butter sauce and served over basmati rice 33.95

Add Jumbo Lump
Crab Topping 15.95

ATLANTIC SALMON ^{GF}

Fresh Atlantic salmon, grilled and seasoned, served over a bed of spinach with basmati rice then topped with a tomato basil vinaigrette 31.95

FRIED SHRIMP

Six jumbo shrimp in Panko breadcrumbs, fried golden and served with a side of cocktail sauce 19.95

TWIN LOBSTER TAILS ^{GF}

Two 5 oz. broiled or grilled Cold Water Lobster Tails served over basmati rice with drawn butter 44.25

LOUISIANA PASTA

Shrimp, mussels, and bay scallops tossed in a Louisiana cream sauce with diced green & red peppers and onion. Served over linguini, topped with parmesan cheese 31.95

TUSCAN PASTA

Penne pasta tossed with broccoli in a basil cream sauce

With Chicken 23.50

With (6) Shrimp 26.75

LOBSTER PASTA

Fresh lobster with sautéed shrimp, mushroom, tomato, green onion and crushed red pepper over linguini in a creamy lobster sauce

37.50

PASTA PRIMAMAVERA

Linguini sautéed with assorted grilled veggies, roasted garlic, and extra virgin olive oil 19.50

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