

Remington's

Casual dining with a view !

❧ Snacks & Shares ❧

Coconut Shrimp • with a sweet chili and coconut milk dipping sauce	\$12.95
Crab Mushrooms • stuffed with our signature blue crab salad, topped with parmesan gratin	\$7.95
Tchoupitoulas Beef Skewers • with meuniere sauce	\$9.25
Bread Sticks • filled with fresh basil, prosciutto and cheese ~ served with fresh fruit	\$8.95
Remington's Nachos • topped with cheese, pico, pinto beans and choice of chicken or beef	\$12.95
Fried Calamari • hand breaded and served with a chipotle ranch sauce	\$9.95
Crab Cakes • blue crab and fresh vegetable crab cakes with tarragon caper remoulade	\$11.95
Steamers • manilla clams and mussels with garlic, butter, white wine, herbs and lemon	\$13.95
Burgers • served with lettuce, tomato and onion • Beef \$8.95 • Buffalo \$12.95 • Veggie \$9.00	
Add Bacon \$1.50 ~ Cheese \$1.00 ~ Mushrooms \$.50	
Remy Burger • with peppered bacon, sun set cheddar, house made lavender ketchup, red onions, stone-ground mustard and lettuce	\$11.95

❧ Soup & Salads ❧

House Made Soup	Cup \$3.95	Bowl \$ 6.95
Remy House		\$ 4.95
• fresh field greens carrots, red onion, mushroom, tomato, croutons with dressing or vinaigrette		
Black and Blue		\$ 7.95
• field greens, red onion, dried cranberries, cucumber, tomato, blue cheese crumbles, candied walnuts, mushrooms, balsamic vinaigrette		
	With blackened beef or chicken	\$13.95
Caesar Salad		
• chopped romaine, parmesan, croutons, and house made Caesar dressing		\$ 4.95
	Entree	\$ 6.95
Grilled Romaine Wedge		\$ 7.95
• bacon, blue cheese, grape tomatoes, nuts with a balsamic vinaigrette		
Citrus Kale Salad		\$ 7.95
• fresh citrus and seasonal garden vegetables		

Add grilled chicken, beef, salmon or shrimp to any salad — \$6.00

We are proud to feature fresh local ingredients.

❧ Dressings ❧

Balsamic ❖ Mango Basil ❖ Citrus Vinaigrette
Caesar ❖ 1000 Island ❖ Bleu Cheese ❖ Ranch

Please Note:

Consuming raw or under cooked foods such as meat, poultry, fish, shellfish, and eggs may increase your risk of food borne illness.

A \$6 charge will be applied for any split plates for extra starch and vegetables

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Entrees'

Grilled Rib Eye Steak ♦ hand cut and flame grilled	16 oz	\$32.95	10oz	\$25.95
Tchoupitoulas Beef Loin ♦ with meuniere sauce . . . a taste of New Orleans				\$21.95
Balsamic and Whole-grain Dijon Pork Tenderloin ♦				\$18.95
New York Strip ♦ with a house prepared green peppercorn sauce	12oz	\$ 25.95	8oz	\$22.95
Moroccan Chicken ♦ with couscous				\$18.95
Pistachio Pork Tenderloin ♦ with a rosemary peach sauce				\$19.95
Steak Frites ♦ hand cut sirloin with crosscut parmesan garlic fries				\$21.95
Handmade Chicken Fried Steak ♦ with a herb cream gravy				\$19.95
Fresh Salmon ♦ chefs choice preparation				\$25.95
Bronzed Sea Scallop ♦ with a citrus glaze served with mushroom risotto cakes				\$25.95
Coconut Shrimp ♦ with a sweet chili coconut milk sauce				\$23.95
Crab Cakes ♦ with a tarragon caper tartar sauce				\$22.95
Rosemary & Thyme Seafood Stew ♦ fresh fish stew in a chowder cream sauce with crab cluster, scallops, shrimp, clam, mussels and fresh fish				\$25.95

Pasta and Such

Jambalaya Pasta ♦ with andouille, chicken and shrimp				\$19.95
Angel Hair Pasta with Clams and Mussels ♦ sauté with fresh herbs and garlic, white wine, lemon and butter				\$18.95
Lobster and Rock Shrimp Ravioli ♦ tossed with citrus vin blanc sauce				\$24.95
Chicken Artichoke Sun-dried Tomato Alfredo Pasta				\$18.95
			Vegetarian	\$14.95
Risotto Cakes ♦ prepared with fresh mushrooms, dressed with pan seared spinach and balsamic reduction				\$16.95

• • • We are proudly partnered with the Eat Local—Eat Healthy Montrose • • •

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