

FROM THE SEA

EAST & WEST OYSTERS | 4 each piece
traditional accompaniments | 4 each piece

LITTLENECK CLAMS
traditional accompaniments | 2.50 each piece

GULF JUMBO SHRIMP COCKTAIL
furikake, lime and cocktail sauce | 4 each piece



SPRING MENU

Chef Jan Michael Anastacio
Brew Master Marcus Lutter



SHARE

PRETZEL BITES | 12
signature beer cheese

NACHOS LIBRE | 15
Corn tortilla chips, melted cheddar-jack cheese,
pico de gallo, sour cream, jalapenos
ADD: Pulled Pork, BBQ Brisket
or Grilled Chicken | 5 ea.
ADD Guacamole | 3 ea.

CHICKEN TENDERS | 16
Crispy golden chicken tenders.
Choice of honey mustard, ranch, or BBQ sauce.
Extra sauces | 1 ea.

OUTPOST JUMBO WINGS classic or house smoked
half-dozen | 16 dozen | 24
classic crispy | buffalo or garlic parmesan
smoked | white alabama sauce
ranch or blue cheese sauce

CRISPY CALAMARI | 18
sliced cherry peppers, marinara

MOZZARELLA STICKS | 13
house-made marinara

MAC & CHEESE | 14
five cheese blend of cheddar, monterey jack,
american, gruyere & provolone
ADD pulled pork, grilled chicken, chicken cutlet or
jalapeño cheddar sausage | 5 ea. ADD bacon | 1

PUB HOUSE

ALL SERVED WITH FRIES
BURGERS ON POTATO BUNS
BEYOND BURGER PATTY | 3

THE BREW BURGER | 19
angus beef 6.5 oz. patty, bread butter pickles,
onions, jalapenos, pimento cheese, american
cheese, lettuce, burger sauce

ALL AMERICAN BURGER | 17
angus beef 6.5 oz. patty, lettuce, tomato,
onions, burger sauce

FRENCH DIP | 23
baguette, thin cut house roast beef, gruyere,
caramelized onions, herbed aioli, au jus

FISH SANDWICH | 22
tempura crusted north atlantic cod, caper-dill
tartar, pickled onions, lettuce, pickles

HOMETOWN CHICKEN SANDWICH | 17
breaded chicken breast , lettuce, tomato,
onion & spicy aioli
ADD SWEET HEAT: hot honey glaze | 1

BLACKENED SHRIMP PO BOY | 20
spicy remoulade, lettuce, tomato, onions

THE SMOKE SHOW



SOUTHERN TRIO | 24

CHOOSE 1:
pulled bbq pork bbq brisket
smoked chicken jalapeño cheddar sausage
smoked tofu

DOUBLE IT UP ! Choose extra protein | 8

CHOOSE 2 SIDES:
cole slaw, fries, salad, cornbread or mac & cheese

BRISKET CHOPPED CHEESE HOAGIE | 18
onions, pickles, cheddar cheese & bbq sauce, fries

BBQ PULLED PORK QUESADILLA | 17
applewood smoked, salsa & sour cream
sub grilled chicken | nc add guacamole | 3

STONE FIRED PIZZA 12"

MARGHERITA | 18
fresh mozzarella, parmesan, tomato sauce & fresh basil

JALAPEÑO POPPER PIZZA | 19
creamy base, cheddar-jack, charred jalapeño ranch, crsipy jalapeño

WHITE PIZZA | 21
whipped ricotta, mozzarella, parmesan, black truffle jam

MAKE YOUR OWN | 15
start as a cheese pizza, now add your favorites toppings!



PROTEIN TOPPINGS 3 ea	OTHER TOPPINGS 1.25 ea	
pepperoni	bacon	mushrooms
house-made sausage	peppers	pineapple
bbq pulled pork	jalapeños	onions
grilled chicken	extra cheese	olives
bbq brisket	calabrian chiles	hot honey
smoked tofu		



HOUSE SELECTS

CAESAR SALAD | 16
romaine, parmesan cheese, house made croutons, caesar dressing

ADD grilled or fried chicken | 5 ea
ADD chopped bacon | 2

TRI-COLOR QUINOA BOWL | 15
broccoli, tuscan kale, avocado, pickled red onion with sherry vinaigrette

ADD: grilled chicken | 5
ADD gulf jumbo shrimp | 4 each piece

ROASTED VEGETABLE PLATE | 10

KIDS MENU

SPECIALLY FOR
YOUTH 12 & UNDER
KIDS SIZED PORTIONS

\$12.95
EACH

- CHICKEN FINGERS
- MOZZARELLA STICKS
- BURGER W/ FRIES
- PIZZA
- CHEESE QUESADILLA

SWEET TEMPTATIONS

WARM BROWNIE SUNDAE
ALA MODE | 12

APPLE COBBLER | 12

THE BIG SCOOP | 6
vanilla or chocolate ice cream
ask server for other flavors



MEET OUR MASTER BREWER

Marcus Lutter

At River Outpost Brewing, we craft a wide range of beers inspired by both timeless traditions and modern creativity.



Using crisp, refreshing lagers to hop-forward, juicy ales, our beers are made to be fun, flavorful, and easy to enjoy.



From the mid-west to the west coast to the east, our brewer, Marcus, has been working his craft for almost two decades.