

The River Seafood & Oyster Bar

DINNER

raw bar

- 1-¼ POUND MAINE LOBSTER COCKTAIL passion fruit dipping sauce 28
SHRIMP COCKTAIL three dipping sauces 10
MAINE LITTLENECK CLAMS dozen on the half shell 10
SEAFOOD PLATTER ½ dozen oysters, ½ dozen clams & cocktail shrimp 26
GRAND SEAFOOD PLATTER maine lobster & shrimp cocktail, oysters, clams, mussels verde, seafood ceviche 89
- | | | |
|-----------------------------------|-------------------------------|------------------------------------|
| BLUE POINT - Connecticut 2.50 | QUONSET POINT - RI 2.75 | TATAMAGOUCHE - Nova Scotia 2.75 |
| KUSSHI - Vancouver Island 3.00 | COROMANDEL - New Zealand 3.00 | CHEF CREEK - British Columbia 2.50 |
| WELLFLEET - Massachusetts 2.50 | KUMAMOTO - N. California 3.00 | HUNTER POINT - S. Puget Sound 2.50 |
| MALASPINA - Vancouver Island 2.50 | HAMMA HAMMA - Washington 2.75 | |

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS;

If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters & should eat oysters fully cooked

raw, marinated, cured

- SNAPPER TARTARE wasabi tobiko 12
TUNA TARTARE plantain chips 15
CLASSIC CORVINA CEVICHE small 11 / large 18
MIXED SEAFOOD CEVICHE small 14 / large 20
BAHAMIAN QUEEN CONCH SALAD 10
"DRY PACK" SCALLOP TIRADITO lime, scotch bonnet jam, cilantro 12
BLUE POINT OYSTER SHOOTERS house bloody mary mix & sparkling vodka 10

small plates

- GAZPACHO 5
FISH SOUP sour orange, cumin & saffron 7
FRIED OYSTERS sauce rémoulade & salsa 12
FIRE ROASTED OYSTERS sofrito butter, chorizo, queso manchego 11
THAI BARBEQUED BABY BACK RIBS cucumber salad 12
JUMBO LUMP CRAB CAKES cherry-apple slaw, smoked almond tartar 18
JAMON SERRANO grilled ciabatta, roasted tomatoes & parsley-celeriac salad 8
ROASTED SHITAKE MUSHROOM FLATBREAD truffle pecorino, aged balsamic vinegar 8
CALABRESE ITALIAN SALAMI FLATBREAD fontina, parmesan & basil 8
ORGANIC MESCLUN GREENS sherry vinaigrette 7
A BOWL OF STEAMED MUSSELS 12
 COCONUT MILK - chiles, cilantro, thai basil & lime
 WHITE WINE-DIJON BROTH - pommes frite
 SALSA VERDE - lemon & organic olive oil

salads

- VINE RIPENED TOMATO SALAD vidalia onions, candied pecans, Rogue Creamery "smoky Blue", sherry vinaigrette 11
CAESAR SALAD ESPAÑA romaine hearts, arugula, queso manchego, boquerones 12
BABY OCTOPUS SALAD gigandes beans, preserved lemon, organic olive oil 9

CRISPY CALAMARI & FRISEE roasted pepper vinaigrette, spicy anchovy aioli 10
HOUSE SMOKED MAHI-MAHI, WATERCRESS & AVOCADO heirloom tomatoes, chives, lemon vinaigrette 12

fresh from the sea

PAN FRIED SNAPPER FILET roasted garlic-chive mashed potatoes, pickled asparagus, sauce gribiche 23
PORCINI CRUSTED BLACK GROUPER sautéed escarole, cannellini beans, grilled lemon 27
WHOLE KEY'S YELLOWTAIL SNAPPER pigeon pea rice, coconut spinach, scotch bonnet vinaigrette 27
MONGOLIAN MARINATED TUNA TENDERLOIN vanilla bean-ginger roasted yams, radish salad, yuzu butter 27
ROASTED KING SALMON wild pacific mushrooms, soft polenta & mushroom jus 26
SEARED SEA SCALLOPS cauliflower puree, champagne butter, lemon scented greens, american paddlefish caviar 27
ROAST CIOPPINO lobster, scallops, shrimp, mussels, clams, squid, octopus simmered in tomato-shellfish stew 25
CAPELLINI & WILD WHITE SHRIMP prosciutto, tomatoes, chiles, basil, mint & firm ricotta cheese 20
CHITARA PASTA & CRAB MEAT sea urchin roe, chiles & basil 22
PAELLA maine lobster, shrimp, clams, mussels, scallops 28
GRILLED ALASKAN HALIBUT & GAZPACHO seared heirloom tomatoes, petit herb salad, sherry vinaigrette 28

simply prepared fish à la carte: grilled, steamed with "ginger-lemon nage" or pan seared

choose one complimentary condiment to accompany your fish: lemon butter, mango chutney, salsa verde, scotch-bonnet vinaigrette

KEY WEST BLACK GROUPER 24 YELLOW-FIN TUNA 23 SNAPPER FILET 22
ALASKAN WILD KING SALMON 23 ALASKAN HALIBUT 24 MAHI-MAHI 21 FL. COAST SWORDFISH 22

fields & farms

16 OUNCE PRIME NY STRIP blue cheese butter, grilled corn relish & hand cut rosemary fries 32
PRIME SIRLOIN roasted rosemary creamer potatoes, hearts of escarole salad, sherry vinaigrette 28
"CHURRASCO" skirt steak, skewered vegetables, chimichurri & sour orange mojo yuca frites 22
FRESH HANDKERCHIEF PASTA & BRAISED RABBIT wild pacific mushrooms, fresh fava beans, corn & "boschetto al tartufo" 23

on the side

PARMESAN BRUSSELS SPROUTS 6
GRILLED ASPARAGUS 6
ROASTED CREAMER POTATOES 5
GARLIC-CHIVE MASHED POTATOES 4
GRILLED SUMMER VEGETABLES 6
BAKED "MAC AND CHEESE" 6
SAUTEED CHANTERELLE MUSHROOMS butter, garlic, basil 9

HAPPY HOUR

4:30-7, ½ PRICE OYSTERS, BAR SNACKS & SPECIALTY COCKTAILS

We reserve the right to add a gratuity of 18% to parties of six or more