

The River Seafood & Oyster Bar

LUNCH

raw bar

LITTLENECK CLAMS a dozen on the half shell 10

SHRIMP COCKTAIL three dipping sauces 10

1-¼ POUND MAINE LOBSTER COCKTAIL passion fruit sauce 28

SEAFOOD PLATTER ½ dozen oysters, ½ dozen clams & cocktail shrimp 26

GRAND SEAFOOD PLATTER maine lobster, 12 oysters, 12 clams, shrimp cocktail, mussels-salsa verde, seafood ceviche 89

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, and should eat oysters fully cooked

small plates

GAZPACHO 5

FISH SOUP sour orange & cumin 5

FRIED OYSTERS salsa & sauce rémoulade 10

TARTARE: TUNA plantain chips 15 SNAPPER wasabi tobiko 12

CRISP CALAMARI & FRISEE roasted pepper vinaigrette, spicy anchovy aioli 10

CEVICHE corvina or mixed seafood with chiles, cilantro, lime & pickled red onions...SMALL 12 LARGE 19

FIRE ROASTED OYSTERS sofrito butter, ancho chile cream, chorizo and queso manchego 8

CALABRESE SALAMI FLATBREAD fontina cheese 7

ROAST SHIITAKE MUSHROOM FLATBREAD truffle pecorino 8

salads & sandwiches

CAESAR SALAD ESPAÑA romaine hearts, arugula, queso manchego, boquerones 10

GRILLED TUNA arugula, grilled spring vegetables, black olive vinaigrette 15

HOUSE SMOKED MAHI-MAHI & WATERCRESS SALAD avocado, sweet onions, toy box tomatoes, lemon vinaigrette 12

BLACK ANGUS BURGER brioche bun, arugula & tomato 9

ADD: apple smoked bacon, english cheddar, blue cheese, grilled onions, roasted shitakes .75 each

GRILLED CHICKEN SALAD mesclun greens, goat cheese, sun-dried tomatoes, capers, pine nuts, lemon vinaigrette 12

MAHI-MAHI SANDWICH mesclun greens, vine ripened tomato & citrus aioli 10

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

LOCAL BLACK GROUPER 23 YELLOW-FIN TUNA 23 ALASKAN HALIBUT 25

SNAPPER FILET 22 MAHI-MAHI 21 WILD KING SALMON 24 FL. COAST SWORDFISH 22

entrees

PENNE & WILD WHITE SHRIMP with basil pesto 15

SPAGHETTI, JUMBO LUMP CRAB MEAT & SEA URCHIN ROE 18

ROAST CIOPPINO scallops, shrimp, mussels, clams, calamari simmered in tomato-shellfish broth 19

YELLOWTAIL SNAPPER FILET avocado-tomato salad, citrus vinaigrette, plantain chips 22

"ROLL YOUR OWN" TACOS guacamole, salsa, queso fresco & greens...TUNA 15 SKIRT STEAK 12 CHICKEN 10

CHURRASCO grilled skirt steak and vegetables with sour orange mojo-yuca frites and chimichurri 17

JUMBO LUMP CRAB CAKES cherry-apple slaw 16

on the side

COCONUT SPINACH 5 PEAS & RICE 4 ROASTED POTATOES 4

MESCLUN OR ARUGULA GREENS 5 GRILLED ASPARAGUS 6