

River house grille

-Starters-

Mussels

Marinara, garlic & White wine or escarole & beans
-12-

Shrimp Cocktail

4 Shrimp, sambal cocktail sauce
-12-

Raw Clams or Oysters

Sambal cocktail, lemon thyme mignonette
Half/Dozen
7/13 9/17

Dozen Baked Clams

Topped with roasted garlic & lemony bread crumbs
-14-

Casino Clams

Double smoked bacon, onions, peppers
-14-

River house Oysters

Baked & topped with spinach, parmesan & crisp bacon
-16-

Lobster Spring Roll

House made, Scallion-duck dipping sauce
-12-

Flash Fried Calamari

Tossed with fine herbs, spicy marinara
-10-

Crispy Artichokes

Lightly breaded, quick fried, lemon caper burre noisette,
Balsamic honey aioli
-9-

Mozzarella Rollatini

Fresh mozzarella stuffed with asparagus, prosciutto & roasted red pepper
Drizzled with extra virgin olive oil & a balsamic reduction

-13-

Crabcake

Maryland crabcake, feta & cornmeal arepa,
Cucumber salad

-10-

-Sea-

Shrimp Scampi

White wine, butter, garlic
Sautéed market vegetables/Saffron rice pilaf

-24-

Fire Roasted Salmon

Oven roasted in a Lemon & Dill sauce
Sautéed baby spinach/Rosemary potatoes

-25-

Seared Scallops & Lump Crab Rissotto

Jumbo Sea scallops & fresh Maryland crabmeat
Saffron risotto/English pea broth

-27-

Coconut Crusted Tilapia

Crispy coconut crusted tilapia filet
mesculin greens /Scallion duck sauce

-23-

Wild Stripped Bass

Oven roasted in a Livornese Sauce
Tomatoes, capers, artichokes & black olives
Herb roasted potatoes

-24-

Lobster

Ask server for available sizes and preparations

M/P

-Land-

Grilled 10 oz. Filet Mignon

Truffle & garlic marinated, served with garlic mashed potatoes, sautéed baby spinach,
Crispy lemon cumin onions, and a roasted shallot demi glace

-28-

16 oz. Gorgonzola Crusted Sirlion

Served with roasted potatoes, toasted garlic broccoli rabe and a merlot demi glace

-31-

10 oz. Chargrilled Black Angus Burger

Served with pomme frites/pickle/LTO

-10-

Swiss, cheddar, American, fresh mozzarella, blue cheese,
Roasted onions, bacon, wild mushrooms, .50/topping

Chicken Francaise

Lightly battered & sautéed in a lemon white wine sauce

-18-

Chicken Sorrentino

Chicken breast & eggplant layered with prosciutto, melted mozzarella
& tomato sauce

-23-

-Pastas-

Linguini with Clams

Tossed with either red or white clam sauce

-18-

Penne ala Vodka

Penne finished ala vodka

-16-

Farfalle Barese

Bow tie pasta, broccoli rabe, sausage & diced tomatoes in a light garlic & oil
-21-

Lobster Ravioli

House made lobster raviolis, tossed with lobster meat & grilled asparagus in a pink sauce
-25-

-Salads-

Mixed Greens

Baby greens/cherry tomatoes/carrots
Roasted garlic vinaigrette
-6-

Classic Caesar

Shaved parmesan/crispy garlic crouton
Creamy Caesar dressing
-9-
Add Chicken +3
Add Shrimp +6

River house Salad

Mixed greens/bacon wrapped shrimp/candied pecans/sliced pears
& fried Montrachet goat cheese
Raspberry vinaigrette
-16-

Blackened Steak Salad

Baby Arugula/cherry tomatoes/sliced red onion
& Gorgonzola/Balsamic dressing
-16-

Soup of the day

M/P