-Raw Bar-

**Cocktail**
- Snow Crab 17
- Jumbo Shrimp 16
- Maine Lobster 18

**Shellfish**
- Little Neck Clams 8/16
- Blue Point Oysters 14/28

**Seafood Platter** 34
- {2} Shrimp, {6} Clams
- {6} Oysters, {4} Snow Crab

**Seafood Tower** M/P
- {6} Shrimp, {8} Clams, {8} Oysters
- {4} Snow Crab, 2LB. Lobster

-Starters-

**Crispy Calamari** 15
- Hot Cherry Peppers

**2 lb. Mussel Pot** 19
- Marinara or Garlic White Wine

**Dozen Baked Clams** 16
- Oreganata Style, Lemon White Wine Broth

**Clams Casino** 18
- Dozen Double Smoked Bacon, Onion, Pepper

**L.I. Steamers** M/P
- Blue Moon Beer Broth

**Riverhouse Oysters** 21
- Baked and Topped with Spinach, Gorgonzola & Crisp Bacon

**Jumbo Lump Crabcake** 16
- Maryland Crab Cake, Cucumber Salad, Spicy Remoulade

**Lobster Spring Roll** 16
- House made, Scallion-Duck Dipping Sauce

**Eggplant Rollatini** 13
- Mozzarella Cheese & Marinara Sauce

**Char-grilled Octopus** 17
- Spicy Lemoncello Vinaigrette, Bean Salad

**Stuffed Mushrooms** 14
- Mixed Peppers, Onions, Melted Parmigiano, Bread Crumbs

**Fried Shrimp** 16
- Flash Fried Shrimp, Sweet Chili Mango Dipping Sauce
**Soups**

Soup of the Day 8
&
Lobster Corn Chowder 8

**Salads**

**Mixed Green Salad**
Tomatoes, Shaved Carrots, Cucumbers, Onions
Balsamic Vinaigrette 9

**Bleu Salad**
Iceberg Wedge, Chunky Tomato, Crispy Bacon, Sweet Red Onion
Chunks of Bleu Cheese, Bleu Cheese Dressing 12

**Classic Caesar**
Hearts of Romaine, Shaved Parmesan, Crispy Garlic Crouton
Creamy Caesar Dressing 10

**River house Salad**
Mixed Greens, Goat Cheese, Granny Smith Apples
Candied Walnuts, Champagne Vinaigrette 12

**Fresh Mozzarella Salad**
Fresh Mozzarella, Tomato, Basil, Extra Virgin Olive Oil 14

**Strawberry Salad**
Mixed Greens, Strawberries, Goat Cheese, Pecans
Orange Strawberry Vinaigrette 12
Pastas

Mezzi-Rigatoni ala Vodka 18
Tomato Vodka Sauce & topped with Shaved Parmigiano

Cajun Penne Pasta 21
Chorizo Sausage, Broccoli, Peas, Peppers
Caramelized Onions, Cajun Cream

Linguini with Clams 24
Tossed with Either Red or White Clam Sauce

River house Pasta 28
Fettuccini Pasta, Shrimp, Asparagus, Leaks
Fresh Tomato, Cream Sauce

Spaghetti & Meatballs 19
Meatballs, Tomato Sauce, Fresh Basil

Seafood Paccheri 29
Clams, Mussels & Octopus, Lobster Bouillabaisse

Jumbo Lobster Ravioli 27
Tossed in a Pink Sauce & topped with
Chunks of Lobster meat & Shaved Parmigiano

Jewels of the Sea Linguini 34
Lobster Claw, Crab Meat & Crawfish
Grape Tomato, Fresh Basil, Garlic Butter White Wine

** Gluten Free Penne or Linguini Pasta Available **
-Sea-

Jumbo Shrimp Scampi 29
Sautéed Market Vegetables, Saffron Rice, White Wine Butter Garlic

Fire Roasted Salmon 30
Spinach, Rosemary Potatoes, Lemon Dill sauce

Oreganata Style Halibut 34
Topped with pureed Tomatoes & Served with Basmati Rice, Broccoli & Drizzled with a Light Lemon Caper White Wine

Mediterranean Bronzino 32
Whole Fish, Herb Breadcrumbs, Pecorino, Olives, Capers, Charred Tomato Over Couscous, Citrus-Oregano Dressing

Whole Maine Lobster M/P
1.5 lbs. – 3 lbs. {Broiled, Steamed or Stuffed}

Alaskan King Crab Legs M/P
1.5 lbs. – 3 lbs.

-Land-

Chicken Francese 24
Mashed Potato, Mixed Vegetables

Chicken Parmigiano 25
Breaded Chicken Cutlet, Melted Mozzarella Cheese
Tomato Sauce, Linguini Marinara

Smoked Baby Back Ribs 26
Cognac B.B.Q., Fries, Coleslaw

16 oz. Marinated Skirt Steak 34
Sliced Skirt Steak, Spinach, Mashed Potato, Chimichurri Sauce

10 oz. Filet Mignon 36
Asparagus, Mashed Potato, Roasted Shallot Sauce

16 oz. N.Y. Angus Strip Steak 34
Broccoli, Baked Potato, Merlot Demi Glaze