

-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

River house 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