



Appetizers

- Tenderloin Skewers**
With chimichurri sauce
- Fried Calamari**
Crispy fried with cocktail sauce
- Grilled Octopus**
With a warm potato & watercress salad, capers berries and preserved lemons
- Coconut Shrimp**
With Asian greens and a citrus-ginger aioli
- Colossal Shrimp Cocktail**
On a bed of ice with cocktail sauce
- “Jumbo Lump” Crab Cake**
With Louis sauce and vegetable slaw
- Steamed Mussels**
East Coast mussels steamed with olive oil, garlic sauce *or* spicy tomato broth
- Sashimi Tuna**
Lightly seared, served with ginger sauce
- Diver Scallops**
Bacon wrapped and served over a parmesan herb risotto with a red wine glaze

Soups and Salads

- New England Clam Chowder**
- Lobster Corn Bisque**
- Side Salad**
- Sliced Tomato and Onion**
With Maytag bleu cheese
- Baby Arugula Salad**
With gorgonzola, toasted pecans, dried cherries and a Muscat vinaigrette
- Beets and Beans**
Roasted beets, French green beans, frisee, herbed goat cheese and Sherry vinaigrette
- Riva “Steak House” Salad**
Field greens tossed with grilled vegetables and roasted shallot vinaigrette, topped with grilled sliced sirloin
- Riva Caesar Salad**
- Mediterranean Chopped Salad**
Chopped lettuces, red onion, tomato, kalamata olives, garbanzo beans and feta tossed in a balsamic vinaigrette
- Cobb Salad**
With bacon, peppers, tomatoes, red onion and avocado tossed in a citrus vinaigrette
- Add to any Salad:** Shrimp (per piece) \$3.00
Chicken \$4.00
Salmon \$5.00

Sides

- French Fries** \$2.95
- Grilled Vegetables** \$4.95
- Asparagus Parmesan** \$5.95
- Double Baked Potato** \$4.95
- Mashed Potatoes** \$2.95
- Sautéed Spinach** \$4.95
- Sautéed Wild Mushrooms** \$6.95

House Specials

- \$7.95 Tilapia Piccata** \$13.95
Pan seared with lemon caper sauce, served with sautéed spinach
- \$7.95 Atlantic Salmon** \$15.95
Roasted and served with braised red cabbage, smoked bacon and a chanterelle mushroom sauce
- \$8.95 Maine Lobster Gratinée** \$21.95
Split and glazed with hollandaise, served with mashed potatoes and sautéed vegetables
- \$8.95 Sashimi Style Hawaiian Tuna** \$23.95
Served with ginger-soy sauce, wasabi and Asian Soba noodles
- \$3.00 Per Pc. Zuppa di Pesce** \$23.95
A combination of clams, black mussels, calamari, shrimp, scallops, fresh catch, and baby octopus in a spicy tomato sauce served with garlic croutons
- \$9.95 Mediterranean Chicken** \$13.95
French cut, natural breast, pan seared and served with olive oil mashed potatoes, tomatoes, olives, lemon and rosemary

Prime Steaks

All steaks are certified USDA Prime

- 8 oz. Petit Filet** \$21.95
- \$3.95 11 oz. Filet Mignon** \$26.95

Our Pasta Shop

- \$2.95 Fettuccini and Maine Diver Scallops** \$14.95
With Portobello mushrooms, in a tomato cognac cream sauce
- \$6.95 Linguini with Clams** \$13.95
A full pound of littleneck clams tossed with linguini and your choice of red or white sauce
- \$8.95 Pumpkin Agnoloti** \$11.95
Tossed in browned sage butter, with parmesan and pistachios

Sandwiches

Served with your choice of fries or a petit salad

- \$7.95 Cajun Popcorn Shrimp Wrap** \$9.95
Crisp popcorn shrimp with lettuce, tomato and spicy mayonnaise in a tomato tortilla wrap
- \$9.95 Flat Iron Steak Sandwich** \$11.95
Grilled to preference with onion confit and country mustard on a pretzel roll
- \$8.95 8 oz. Sirloin Burger** \$9.25
Served with choice of cheese on a kaiser roll
- \$9.95 Pollo, Pesto, Peppers and Provolone** \$8.50
Grilled chicken breast with pesto mayonnaise, red peppers and provolone cheese
- \$8.95 Crab Cake Poor Boy** \$11.95
With lettuce, tomato and spicy remoulade
- \$4.95 Shrimp Salad Croissant** \$10.95
Sweet East Coast Bay shrimp salad with sprouts
- \$5.95 Smoked Turkey Croissant** \$9.25
Thinly sliced turkey, lettuce, tomato and aioli

*18% Suggested Gratuity
will be added to parties of 6 and more.*