

STARTERS

- THAI CALAMARI** | lightly fried calamari, honey sriracha dressing | 15
CHOWDER TOTS | New England style clam chowder, crispy bacon, tater tots | 13
CRISPY BRUSSEL SPROUTS | homemade honey balsamic glaze, panko parm crust | 13
OCTOPUS AL FUEGO | char-grilled octopus & onion skewer, red sweet chipotle sauce, crostini | 18
AHI POKE "NACHOS" | marinated fresh ahi, house made crispy wontons, wasabi aioli, spicy mayo sauce | 16
CRAB CAKE BITES | seared crab cake, cream cheese, panko crust, roasted pepper creamy aioli, succotash | 18
SPINACH ARTICHOKE DIP | artichoke hearts, spinach, cream cheese, smoked gouda, onions, pita bread | 15
TRUFFLE FRIES | truffle oil, parmesan cheese | 11

SOUP

**NEW ENGLAND
CLAM CHOWDER** | 9

RAW & CHILLED

OYSTERS | 3 for 9 | half dozen 16 | full dozen 30
chef's seasonal selection

SUNRISE CEVICHE | 19

heirloom tomatoes, watermelon radish, cucumber, scallions, ponzu sauce

COCKTAIL TIGER PRAWNS | half dozen 15 | full dozen 28
black tiger prawns, house cocktail sauce

CHILLED SEAFOOD PLATTER | Market Price
6 tiger prawns, 6 oysters and citrus crudo, Alaskan king crab legs

SALADS

ADD | chicken 6 | salmon 9 | shrimp 9 | ahi 9 | available grilled or blackened

CAESAR SALAD | romaine, tomatoes, fennel, shaved parmesan, croutons, caesar dressing | 15

COBB SALAD | romaine, chicken, bacon, egg, avocado, tomato, red onion, blue cheese, blue cheese dressing | 19

BEET SALAD | roasted rainbow beet, herb chevre cheese, frisee, red onion, golden balsamic | 16

OHANA WRAPS | farmers market veggies, chicken, Korean chili lime glaze, purple cabbage and lettuce wraps, citrus slaw | 20

TACOS

SHRIMP | two grilled shrimp, tacos, cabbage mix, pico de gallo, avocado salsa, corn tortilla | 15

FISH | beer battered mahi mahi, mixed cabbage, roasted pico de gallo, avocrema, corn tortilla | 14

BUNS

served with tater tots, french fries, side salad, truffle fries +6, brussel sprouts +4

lettuce wrap available

ADD | bacon 2 | avocado 3 | add fried egg 3

CALI SANDWICH | chicken breast, bacon, avocado, tomato, butter lettuce, jalapeno, gouda, aioli | 17

DOUBLE SMASH CHEESEBURGER | two smashed beef patties, grilled onions, American cheese, house aioli, with "fixings" | 17

SEARED AHI SANDWICH | crusted ahi, asian slaw, crispy wontons, daikon, wasabi oil, miso glaze | 18

SALMON BLT | grilled salmon, applewood smoked bacon, tomato, pickles, mixed greens, house aioli, sourdough | 18

ENTREES

BEER BATTERED FISH & CHIPS | wild Black Alaskan cod, house tartar, crispy fries | 20

FAJITAS | pepper medley, onions, cilantro, garlic, | **Chicken** 20 | **Shrimp** 22 | **Vegetarian** 19

HERBED SALMON | oven roasted herb atlantic salmon, mixed seasonal veggies, pesto | 27

BRICK CHICKEN | one-pound, seared herb citrus chicken, roasted fingerling potatoes | 29

SWEETS

CHOCOLATE CHEESECAKE | 10

SEASONAL BREAD PUDDING | 11

PANNACOTTA | 10

CHEFS GELATO | 7

IN CONSIDERATION OF COVID 19 HARDSHIPS

3% HAS BEEN ADDED TO EACH CHECK TO ASSIST WITH ADDITIONAL COSTS

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness
Please inform staff/management of any known allergies before ordering

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