

RIVA

C R A B H O U S E

• N A V Y P I E R •

{ APPETIZERS }

- Jumbo Lump Crab Cake** | Louis sauce, capers, Asian style salad | 16
Coconut Shrimp | sugarcane skewer, Jamaican rum-down sauce | 14
Crispy Calamari | cocktail sauce, citrus garlic aioli | 13
Steamed Black Mussels | white wine garlic sauce or aromatic tomato broth | 13
Colossal Shrimp Cocktail | house cocktail sauce | 17
Roasted Beet Tower | goat cheese, assorted organic greens, hazelnut vinaigrette | 12
Seared Chicken Potstickers | 5 Pieces, citrus vegetable slaw, sesame, ponzu sauce | 12
Artisan Cheese Board | local cheeses, organic fruits, raisin bread, fruit mostarda, nuts | 15
Ultimate Seafood | East Coast oysters, chilled jumbo shrimp, jumbo lump crab salad, tuna tartar, classic accompaniments | 21 Price Per Person

{ SOUPS & SALADS }

- Clam Chowder** | 8
Lobster Corn Bisque | 10
Organic Baby Greens | English cucumbers, sun-dried tomato vinaigrette | 8
Riva Caesar Salad | romaine spears, shaved parmigiano, house croutons | 10
Iceberg Wedge | bacon, Maytag blue cheese, diced tomato, buttermilk-blue cheese dressing | 11
Roasted Beet Salad | organic greens, Maytag blue cheese, pecans, white balsamic vinaigrette | 12

{ CRAB & LOBSTER }

- Australian Lobster Tail** | 12oz or 24oz. broiled, choice of side dish | market
Alaskan Red King Crab Legs | 1 ½ lb. steamed, choice of side dish | market
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Whole Maine Lobster | 2 lb Maine lobster, fork ready, choice of side dish | 59
Riva Lobster Diavolo | 1 ¼ lb. whole Maine lobster, linguine in a spicy tomato sauce | 42
Jumbo Lump Crab Cakes (2) | Louis sauce, capers, Asian slaw, potato puree | 36
Cioppino | king crab, shrimp, mussels, clams, lobster, fin fish, saffron, shellfish tomato broth | 43
Pappardelle Jumbo Lump Crab | Tuscan kale, oyster mushrooms, toasted almond cream | 29

{ See today's fresh sheet for more seasonal crab specials }

{ STEAK & CHOPS }

- New York Strip *** | USDA prime 14oz | 53
Large Filet * | 10oz | 42
Petite Filet * | 8oz | 38
Double Cut Pork Chop | 14oz, whipped red potatoes, blueberry agro dolce, baby carrots | 29
Colorado Rack of Lamb * | Quinoa salad, wilted Tuscan kale, peas, chile ancho demi | 48
{ Add an Australian Lobster Tail (12 oz.) or Alaskan Red King Crab Legs (3/4 lbs.) to any steak at a special price }

{ HOUSE SPECIALTIES }

- Ahi Tuna Fillet *** | savoy cabbage, king oyster mushrooms, toasted sesame, thyme demi | 36
Atlantic Halibut | Peruvian lima beans, laughing bird shrimp, bouillibaise sauce | 35
Atlantic Salmon | baby bok choy, vegetable potstickers, micro cilantro, Thai coconut broth | 29
Colossal White Shrimp | potato gnocchetti, oyster mushrooms, arugula, thyme butter sauce | 34
Chilled Seafood Salad | calamari, colossal shrimp, jumbo lump crab, salmon, dijon vinaigrette | 28
French Cut Chicken Breast | Brussels sprouts, Nichols farm potatoes, organic pancetta, browned chicken jus | 26
Stefani's Pear Agnolotti | pear stuffed round ravioli's, brown butter, sage, cashews, | 23
Scallop Fettuccine | seared diver scallops, organic guanciale, caramelized wild mushrooms, brown butter emulsion | 29

{ SIDES }

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| Baked Potato 7 | Grilled Vegetables 8 | Crispy Brussels Sprouts 8 | Sautéed Wild Mushrooms 10 |
| Au Gratin Potatoes 8 | Sautéed Spinach 10 | pancetta, saba | Crab Au Gratin Potatoes 15 |
| | | Asparagus Parmigiano 10 | a la carte only |

PLEASE ALERT STAFF OF ALLERGIES OR DIETARY RESTRICTIONS.

* These items are cooked to order and may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Ask about our private party dining space. Visit us online at RivaNavyPier.com.

