



{ SOUPS & STARTERS }

- Riva Clam Chowder | 7
- Lobster Corn Bisque | 9
- Crispy Calamari | cocktail sauce, citrus garlic aioli | 12
- Jumbo Lump Crab Cake | louis sauce, capers, Asian style salad | 14
- Seared Chicken Potstickers | (5 pieces) Asian slaw, ponzu sauce | 11
- Crab and Artichoke Dip | tortilla chips, gruyere cheese | 14
- Jumbo Shrimp Cocktail | (3 pieces) house cocktail sauce, lemon | 14
- Roasted Beet Tower | goat cheese, assorted organic greens, hazelnut vinaigrette | 12

{ SANDWICHES & SALADS }

- Crab Cake Sandwich | louis sauce, radish salad, brioche bun | 17
- Grilled Chicken Ciabatta | provolone cheese, bacon, arugula, parmegiano aioli | 14
- *The Burger | premium beef, local white cheddar, dijonnaise, brioche bun, lettuce, tomato | 14
- *Rib Eye Sandwich | truffle aioli, roasted mushrooms, provolone cheese, ciabatta | 18
- Blackened Grouper Sandwich | brioche, citrus slaw, Cajun remoulade | 17
- Chicken Chop Salad | fresh mozzarella cheese, bacon, sweet corn, mustard vinaigrette | 15
- Seafood Chopped Salad | salmon, calamari, crab, shrimp, Dijon vinaigrette | 18
- Chicken Caesar Salad | Grana padano, herb croutons | 14
- Roasted Beet Salad | organic greens, roasted beets, Maytag blue, hazelnuts, white balsamic | 13
- Big Green Salad | baby greens, tomatoes, cucumbers, house dressing | 10

{ ENTREES }

- Atlantic Salmon | baby bok choy, vegetable pot stickers, micro cilantro, Thai coconut broth | 22
- Colossal White Shrimp | potato gnocchetti, arugula, thyme butter sauce | 24
- Haddock Fish & Chips | seasoned fries, cocktail sauce, tartar sauce, coleslaw | 19
- Cioppino | shrimp, mussels, clams, fin fish, tomato saffron broth | 26
- *Filet Mignon | roasted fingerling potatoes, asparagus, thyme demi glaze | 26
- Roasted Chicken Breast | fingerling potatoes, Brussels sprouts, organic pancetta, browned chicken jus | 18
- Jumbo Lump Crab Cakes (2) | Louis sauce, capers, radish salad, mashed potatoes | 26
- Roasted Pear Agnolotti | brown butter, sage, cashews | 18
- Shrimp Fettuccine | seared Gulf shrimp, organic guanciale, caramelized wild mushrooms, brown butter emulsion | 20

{ SIDES }

- Baby Salad | 6
- Mashed Potatoes | 4
- Sauteed Spinach | 7
- French Fries | 4
- Grilled Seasonal Vegetables | 7
- Brussels Sprouts | pancetta, saba | 7

PLEASE ALERT STAFF OF ALLERGIES OR DIETARY RESTRICTIONS.

*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

{ WINES BY THE GLASS }

WHITE

Rotari Brut Riserva, NV, Trentino	\$9.00
Chandon Brut Split, Napa Valley	\$13.00
Mumm Cuvee Split, Napa Valley	\$11.00
Mezzacorona Chardonnay, Trentino	\$7.50
Sonoma Cutrer Chardonnay, Sonoma	\$14.00
Beringer Founders Estate Chardonnay, Napa	\$9.00
Sterling Vineyards Chardonnay, North Coast	\$12.00
Trefethen Estate, Chardonnay, Napa Valley	\$14.00
Mezzacorona Pinot Grigio, Trentino	\$7.50
Santa Margherita Pinot Grigio, Alto Adige	\$14.00
Sterling Sauvignon Blanc, Napa	\$8.00
Frog's Leap Sauvignon Blanc, Napa Valley	\$13.00
Kim Crawford Sauvignon Blanc, New Zealand	\$12.00
Sycamore Lane White Zinfandel, Napa Valley	\$7.50
Whitehall Sauvignon Blanc, Napa Valley	\$11.50
Chateau St. Michelle Riesling, Columbia Valley	\$9.00
Sycamore Lane White Zinfandel, Napa Valley	\$7.50
Caposaldo, Moscato, Veneto	\$8.00

RED

Five Rivers Cabernet Sauvignon, Paso Robles	\$10.00
Cypress Cabernet Sauvignon, Central Coast	\$7.50
Louis M. Martini Cabernet Sauvignon, Napa	\$14.00
Estancia Cabernet Sauvignon, Paso Robles	\$9.00
Mezzacorona Merlot, Trentino	\$7.50
Beringer Founders Estate Merlot, California	\$9.00
Wild Horse Pinot Noir, Central Coast	\$14.00
Rodney Strong Pinot Noir, Sonoma	\$14.00
Chalone Pinot Noir, Monterey	\$9.50
Rosemont Estate Shiraz, S.E. Australia	\$9.00
Ruffino Riserva Ducale Tan Label, Toscana	\$14.00
Ferrari Carano Siena Sangiovese Malbec, Sonoma	\$10.00
Diseno Malbec, Argentina	\$7.50
DaVinci Chianti, D.O.C.G., Toscana	\$8.50
Maremma Toscana, "Podere Centoia"	
Sangiovese, Toscana	\$8.00