

Riverview  
RESTAURANT / LOUNGE

**SEAFOOD MENU**

**Raw Bar**

Clam on the Half Shell **M/P**  
Oyster on the Half Shell **M/P**  
Oyster Sampler **M/P**  
Jumbo Shrimp Cocktail **\$14**  
Jumbo Lamp Crab Meat Cocktail **\$15**

**Shellfish Samplers**

**Chilled Shellfish Sampler \$24**  
*4 assorted oysters, 4 jumbo shrimp, 3 littlenecks, 3 cherrystones*  
**Raw Bar Platter \$47**  
*1 ¼ Lobster, 3 littlenecks, 3 cherrystones, 4 assorted oysters, 4 jumbo shrimp*  
**Plateau Royal \$85**  
*1 ¼ Lobster, ½ lbs king crab legs, 3 littlenecks, 3 cherrystones, 12 assorted Oyster, 4 jumbo shrimp  
And crab meat cocktail*

**Lobsters M/P**

Steamed Lobster: 1 ¼ -9 lbs  
Two 1 ¼ lbs Lobster Special  
Three 1 ¼ lbs Lobster Special  
Steamed Alaskan King Crab Legs

**Fresh Seafood**

**Grilled Red Snapper \$26**  
*Watercress salad*

**Grilled Whole Branzinno \$22**  
*Mediterranean striped bass stuffed with shallot, garlic thyme, arugula salad and baby potato  
Shallot, olive oil, lemon juice and so Frito sauce*

**Crisp Skin Salmon \$19**  
*With vegetable Nicoise, celery root puree and charred tomato vinaigrette.*

**Chilean Sea Bass \$25**  
*"Hong Kong style" with baby bok choy, sherry-soy sauce, served with white rice*

**Cajun Mahi Mahi \$28**  
*Pan Seared, Mashed Potatoes, and Watercress Salad*

**Filet of Tilapia \$23**  
*Stuffed with crab meat and shrimp, Moroccan couscous and butter wine sauce*

**Lemon Sole "Meuniere" \$24**  
*Spinach, roasted potatoes, mushrooms, classic "meuniere" sauce*

**Side Orders \$5**

**Mashed Potato, Sweet Potato, Haricot Verts, Asparagus, Sautee Spinach,  
French Fries, Baked Potato, Corn on the Cob, Garlic Mashed Potato**

There will be a 20% gratuity added to parties of 6 or more