



# Happy Thanksgiving

Executive Chef: Brandon Meadows

Sous Chef: Scott Longman

Sous Chef: Eric Urbina

## SOUPS

Boston Clam Chowder *or* Spicy Crab Bisque 8 / 6

Soup of the Day 8 / 6

## HOT APPETIZERS

Crispy Wild Prawns *togarashi dipping sauce / grilled pineapple* 14

Fried Calamari *chili-citrus butter / house made cocktail sauce* 14

Dungeness Crab Cakes *crispy leeks / spicy remoulade* 17

## CHILLED APPETIZERS

Ahi Poke Butter Lettuce Wraps *seared or simply marinated* 20<sup>1</sup>

Wild Prawn Cocktail 13

Dungeness Crab Cocktail 17

## SALADS

Add *grilled chicken 7, grilled prawns 9, sesame crusted ahi 10<sup>1</sup>, thai beef 6, crispy calamari 6*

Wedge Salad *blue cheese dressing / artisan iceberg / bacon / tomatoes / red onion / shaved radish* 9

Field Greens *whole grain mustard vinaigrette / granny smith apples / candied pistachios / smoked provolone* 9

Scott's Caesar *romaine hearts / house-made dressing / garlic croutons / asiago cheese* 9

Pacific Rim Salad *kaffir lime vinaigrette / avocado-mango relish* 14

Artisan Dungeness Crab Salad *baby iceberg / beets / avocado / hard boiled cage free egg / citronette & louis dressing* 24

Bay Shrimp Salad *baby iceberg / beets / avocado / hard boiled cage free egg / citronette & louis dressing* 16

### Kids Turkey Dinner 16

Additional items are available from our children's menu

### Oven Roasted "Diestel Ranch" Turkey 34

roasted garlic mashed potatoes, natural pan gravy, pancetta-sage stuffing, candied sweet potatoes, sun dried cranberry sauce, green beans almandine and pumpkin cheesecake for dessert

## SWIMMERS

Grilled Petrale Sole Dore *lemon-garlic butter / steamed vegetables / lemon chive rice* 26

Macadamia Nut Crusted Seabass *brown butter / lemon-chive rice / steamed vegetables* 35

Jerk Seasoned Pacific Swordfish and Coconut Prawns *grilled avocado / mango chutney / plantain sauce* 30

Grilled Sterling Salmon *smoked tomato cream / warm fingerling potato-baby kale salad / cauliflower puree* 26

Char Grilled Barramundi *fresh dungeness crab / roasted garlic mashed potatoes / broccolini / sauce béarnaise* 35

## A LITTLE OF BOTH

Filet Mignon and Grilled Prawns *bogle pinot noir butter / roasted garlic mashed potatoes* 37 <sup>2</sup>

Filet Mignon and Scallops *roasted garlic mashed potatoes / bogle pinot noir butter* 43 <sup>2</sup>

Roasted Atlantic Twin Lobster Tails *lemon-chive rice / drawn butter* 44      *add a 6 oz filet mignon* 14

## SHELLFISH AND GRAINS

Parmesan Gnocchi *roasted butternut squash / charred brussels sprouts / spiced brown butter / chevre / sage* 19

Add Any Of The Following Items For The Additional Cost Indicated

*bay scallops 8   grilled chicken 7   grilled prawns 9*

Wild Prawn Fettuccine *lemon-garlic butter / artichoke hearts / cherry tomatoes / spinach* 27

Roasted Winter Squash *blistered brussels sprouts / red chard / pomegranate molasses / sautéed quinoa* 20

Private party facilities available. Ask for a tour or go to [www.scottsseafood.net/theriver](http://www.scottsseafood.net/theriver)

1) Served raw or undercooked or contain raw or undercooked ingredients.

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

Please inform your server of any food allergies

11.22.2018