

Merry Christmas



Executive Chef: Brandon Meadows

Sous Chef: Scott Longman

Sous Chef: Eric Urbina

SOUPS

Boston Clam Chowder *or* Spicy Crab Bisque 9 / 6.5

Soup of the Day 9 / 6.5

HOT APPETIZERS

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

Fried Calamari *chili-citrus butter / house made cocktail sauce* 15

Dungeness Crab Cakes *crispy leeks / spicy remoulade* 17

CHILLED APPETIZERS

Ahi Poke Butter Lettuce Wraps *seared or simply marinated* 20 ¹

Wild Prawn Cocktail 14

Dungeness Crab Cocktail 17

SALADS

Add *grilled chicken 7, grilled prawns 9, sesame crusted ahi 10¹, thai beef 6, crispy calamari 6*

Wedge Salad *blue cheese dressing / baby iceberg / bacon / tomatoes / red onion / 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 / radish
chives / citronette & traditional louis dressing* 24

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

Creekstone Farms Christmas Prime Rib Roast 35

Herb Crusted Prime Rib / Loaded Baked Potato Croquette / Rosemary Au Jus Roasted
Brussel Sprouts with Bacon Cider Jam / Creamy Horseradish

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 / fingerling potatoes / red chard / grape tomatoes / gremolata* 27

Char Grilled Barramundi *fresh dungeness crab / roasted garlic mashed potatoes / broccolini / sauce béarnaise* 32

A LITTLE OF BOTH

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

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

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

SHELLFISH AND GRAINS

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

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

Roasted Winter Squash *blistered brussels sprouts / red chard / sautéed quinoa / pomegranate molasses* 18

Add grilled chicken 7, bay scallops 8, grilled prawns 9

Private party facilities available. Ask for a tour or go to 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

11.30.2018