



RIVERSIDE GRILL

STARTERS

- RED CHILI** \$12
all beef, kidney beans, sour cream, cheddar, tortilla chips (GF)
- CRISPY RHODE ISLAND CALAMARI** \$18
charred poblano aioli
- CHICKEN WINGS** \$18
Old Bay, chili glaze or buffalo style celery, blue cheese (GF)
- TENDERS & TOTS** \$16
BBQ Sauce
- NACHOS BEEF OR CHICKEN** \$19
sour cream, guacamole, jalapeños, pico, chipotle salsa, cheddar jack cheese (GF)
- CRISPY FRIED BRUSSELS SPROUTS** \$14
rosemary, parmesan, chipotle mayo
- WHITE BEAN HUMMUS** \$14
roasted cauliflower, red pepper, eggplant, roasted garlic, naan
- STEAMED EDAMAME** \$12
sea salt, sesame seeds, sweet chili (GF)
- PRINCE EDWARD ISLAND MUSSELS** \$18
*spicy - wine, garlic butter, shaved fennel, baguette
- HOT STEAMED SPICED SHRIMP** \$19
half pound, Old Bay, horseradish cocktail sauce

SALADS

- SALAD ADD ONS - GRILLED HERB CHICKEN \$9**
GRILLED SALMON 4 oz. \$11 **CRAB CAKE Market Price**
- CAESAR** \$14
parmesan cheese, creamy caesar dressing, croutons (GF) no croutons
- WATERFRONT HOUSE** \$14
mixed greens, cucumber, cherry tomatoes, goat cheese, radish, red wine vinaigrette (GF)
- FRESH TOMATO & MOZZARELLA** \$15
red and yellow grape tomatoes, fresh basil, mixed greens, balsamic dressing (GF)
- GRILLED SALMON & AVOCADO** \$29
7 oz. filet, baby greens, cucumber, green beans, tomatoes, radish, champagne vinaigrette (GF)

PIZZA - INDIVIDUAL

- DETROIT STLYE - THICK CRUST - COOKED IN BLUE STEEL**
- MARGHERITA** \$19
tomato sauce, basil, cherry tomatoes, mozzarella, parmesan, provolone
- PEPPERONI** \$20
beef & pork, tomato sauce, mozzarella, parmesan, provolone
- SHRIMP SCAMPI** \$24
tomato sauce, basil, cherry tomatoes, mozzarella, parmesan, provolone
- FENNEL SAUSAGE** \$20
pork sausage, tomato sauce, mozzarella, parmesan, provolone
- PIZZA OF THE DAY**
Chef's choice, ask your server Market Price

TACOS Served with SIDE OF WATERMELON

- TWO FOR \$19 THREE FOR \$26**
- BLACKENED MAHI MAHI**
cabbage, corn & cilantro slaw, charred poblano aioli
- AL PASTOR SHRIMP**
cabbage, corn & cilantro slaw, pineapple, achote BBQ sauce
- GRILLED ANCHO CHICKEN**
cabbage, corn & cilantro slaw, BBQ sauce

BURGERS served with FRIES & SLAW

- BURGER ADD ONS - BACON \$5 - BEER BATTERED ONION RINGS \$5**
- DOUBLE CHEESEBURGER** \$19
caramelized onions, american cheese
- BISON BURGER** \$20
smoked gouda, lettuce, tomato, pickle
- SURF 'N TURF BURGER** \$20
pepper jack, bbq shrimp, lettuce, tomato, pickle
- TURKEY BURGER** \$18
guacamole, lettuce, tomato, pickle
- BLACK BEAN VEGGIE BURGER** \$16
cheddar jack cheese & jalapeño tostada, lettuce, chipotle mayo

SANDWICHES served with FRIES & SLAW

- MARYLAND STYLE CRAB CAKE** Market Price
lettuce, tomato, pickle, tartar sauce, brioche
- SMOKED TURKEY** \$18
smashed avocado, alfalfa sprouts, red pepper relish, poppy seed onion roll
- CRISPY FRIED CHICKEN** \$18
tomato, lettuce, chipotle mayo, brioche

FROM THE GRILL

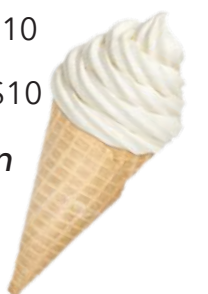
- served with **HERB ROASTED FINGERLING POTATOES, BROCCOLI, BABY CARROTS**
- 12 oz. NY STRIP STEAK** \$42
red wine demi glace (GF)
- ATLANTIC SALMON FILET** \$29
honey soy glaze, pesto aioli (GF)
- JERK HALF CHICKEN** \$26
*spicy - mango-habañero vinegar (GF)
- 10 oz. CENTER CUT PORK CHOP** \$32
blackening spice, caramelized onion demi-glace (GF)

PLATES

- FRESH TAGLIATELLE ALFREDO** \$19
parmesan, sweet peas, grilled garlic bread
ADD...GRILLED HERB CHICKEN \$9 GRILLED SALMON 4 oz. \$11 SHRIMP SCAMPI \$10
- MARYLAND STYLE CRABCAKES** Market Price
broccoli, carrots, fingerling potatoes, slaw, tartar **SINGLE** or **DOUBLE**
- LOUISIANA STYLE "BBQ" SHRIMP** \$30
cajun spices, tomato garlic broth, rice, grilled garlic bread

DESSERTS

- WARM CARAMEL APPLE PIE**
vanilla ice cream, caramel sauce \$10
- KEY LIME PIE** strawberry sauce, whipped cream \$10
- DOUBLE CHOCOLATE CAKE** whipped cream \$10
- RASPBERRY & MANGO SORBET** fresh berries \$10
- FROZEN CUSTARD** house made vanilla bean
- CONE** \$9
dark chocolate waffle
- SUNDAE** \$11
chocolate brownie chunks, cherry sauce, dark chocolate shavings



Reluctantly due to the many rising expenses and based on the uncertainty of where and when those costs appear, including Labor (especially considering the District minimum wage is double the mandated Federal level), the direct costs of many food and beverage items, and specific service provider fees (such as bank and government), all Fish and Fire Food Group Restaurants, rather than rising individual item prices, are charging an operating **fee of 5%** to accommodate such unpredictability and to ensure your restaurant experience is the level which you deserve.

We are hopeful this will be temporary. Please note this is not a replacement for the tipping nor is it a service related charge or credit card fee.

Ownership and our front of the house staff appreciate that you the customer determine the amount of tips your server should receive. Thank you for your understanding!

We follow FDA guidelines. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. (GF) = GLUTEN FREE We apologize for the inconvenience, but separate checks are not available. 20% gratuity added for parties of 6 or more.