

Raw Bar

- North Atlantic Malpeque Oyster 2.25
- Apalachicola Oyster 1.50
- Cherrystone Clam 2.00
- Cocktail Prawn 2.25

Soup

- Maine Lobster Bisque 7.95
- Boston Clam Chowder 5.95

Starters

Olive Tapanade Bruschetta 6.95

Imported olives, capers, garlic and grana padano.

Oysters Rivage 10.95

Half dozen Apalachicola oysters with spinach and Creole cream. Dusted with cheese, crumbs and spices.

Low Country Crab Dip 10.50

Fresh Blue crab meat folded with creamy Louis sauce and minced celery. Served with flat bread.

Baja Chile and Lime Ahi Tuna 11.95

Green chile vinaigrette basted Ahi grilled and garnished with Organic greens, lime, and fresh guacamole.

Prince Edward Island Mussels 7.95

Fresh cold water Mussels classically steamed in garlic, lemon, and wine.

Grilled Skirt Steak 8.95

Flash grilled skirt steak with buttermilk blue cheese and onion jam. Served with Organic greens and toasted baguette.

Stuffed "Casino" Quahog 8.95

Fresh shucked Quahog clam baked stuffed with bacon, trinity, and grana padano.

Sea

Low Country Shrimp and Grits 17.95

Gulf Shrimp and andouille sausage simmered in a light cream sauce served over "imported" stone ground Carolina grits that have been slow cooked for three hours.

Stuffed Fillet of Sole 18.95

Fresh Atlantic Lemon Sole breaded, stuffed with spinach, blue crab meat, and cheese. Baked with garlic butter and sherry.

Jumbo Seared Scallops 24.95

Pan seared Georges Bank scallops set on a bed of wilted spinach with sundried tomatoes, and roasted garlic. Drizzled with extra virgin.

Mahi Mahi Papillote 18.95

Fresh Mahi Mahi baked in a sealed foil pouch with Provencale vegetables and dry vermouth.

Bouillabaisse 21.95

Scallops, shrimp, clams, mussels, calamari, in saffron broth served with Rouille and toasted baguette.

Pan Seared Atlantic Scrod 17.95

Fresh Boston "Market Cod" pan seared and finished with tomato and fresh herbs.

Stuffed Atlantic Salmon on a Plank 22.95

Fresh Salmon stuffed with Lobster, basil and Brie. Roasted in our stone hearth oven on a cedar plank.

*Consuming raw or undercooked meat, poultry, seafood or egg may result in food borne illness.



Leafy

Organic Field Greens 5.95

Organic greens with baby tomatoes, buttermilk blue cheese, red onion and crushed walnuts.

Classic Caesar 5.95

Crisp romaine hearts tossed with traditional dressing, imported cheese and house croutons.

Spinach with Warm Goat Cheese 8.95

Fresh spinach with cultivated mushrooms, red onion, dried cranberries, and warmed goat cheese.

Fresh Mozzarella Salad 8.25

Fresh Mozzarella, Olives, Baby Tomatoes, Roasted Garlic and Fresh Basil. Served with Fresh Brick Oven Flat Bread.

Land

Chef's Cut Aged Angus Beef Market Price

Black Angus Beef aged in house for a minimum of 28 days for a complex flavor and unmatched tenderness.

Braised Bone-In Beef Short Rib 24.99

Root vegetables, pan jus, and fresh herbs

Brick Oven Free Range Chicken 17.95

Savory and slow roasted Organic chicken with aromatic vegetables, cultivated mushrooms and fresh herbs.

Chicken Cacciatore 16.95

Sauce Oregonata and Capellini.

Bolognese Rigatoni 16.95

Hearty Rigatoni and slow cooked three meat Bolognese sauce. Finished with extra virgin and grana padano.

Carbonara Spaghettini 16.95

Toasted pancetta, cream, grana padano.

Meatball Bucatini 15.95

Succulent three meat and ricotta meatballs over bucatini and sauce Oregonota.

Stone Hearth Pizzetta

Margherita 10.95

Fresh tomato, Fresh mozzarella, basil, roasted garlic, and extra virgin.

Butcher Shop 12.95

Italian sausage, pepperoni, salami, provolone, and whole milk mozzarella.

Pulled Organic Chicken 11.95

Goat cheese, spinach, green olives, herbs, and extra virgin.

White Lobster Pie 18.95

Lobster, basil, ricotta, and extra virgin.

Sides 2.95

Folded Buttermilk Blue Cheese Potatoes

Spaghetti Squash

Low Country Grits

Baby Vegetables

www.rivageatlantique.com

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