



RIVERSIDE GRILL

STARTERS

RED CHILI \$12
all beef, kidney beans, sour cream, cheddar, tortilla chips (GF)

CRISPY RHODE ISLAND CALAMARI \$18
charred poblano aioli

SMOKED CHICKEN WINGS \$18
applewood smoked, fried, celery, blue cheese dip (GF)
Old Bay, General Tso's or Buffalo

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, pearl onions, creamy black pepper-parmesan aioli

WHITE BEAN HUMMUS \$15
roasted cauliflower, red pepper, eggplant, roasted garlic, naan

PRINCE EDWARD ISLAND MUSSELS \$19
*spicy - wine, garlic butter, shaved fennel, focaccia crostini

HOT STEAMED SPICED SHRIMP \$19
half pound, Old Bay, horseradish cocktail sauce

SALADS

CAESAR \$14
parmesan cheese, creamy caesar dressing, croutons (GF) no croutons
SALAD ADD ONS - Grilled Herb Chicken \$9 Shrimp Scampi \$10
Grilled Salmon 4 oz. \$11 Crab Cake Market Price

WATERFRONT HOUSE \$14
mixed greens, cucumber, cherry tomatoes,
goat cheese, radish, red wine vinaigrette (GF)

CHOPPED ITALIAN \$17
romaine, salami, capicola, fresh mozzarella, roasted peppers,
banana peppers, grape tomatoes, red onion, black olives,
creamy Italian dressing

GRILLED SALMON & AVOCADO \$26
6 oz. filet, baby greens, cucumber, green beans, tomatoes,
radish, pesto aioli, focaccia crostini, 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

TACOS Served with SIDE OF CHARRO BEANS

TWO FOR \$19 THREE FOR \$26

BLACKENED MAHI MAHI
grilled corn pico de gallo, charred poblano aioli

AL PASTOR SHRIMP
grilled corn pico de gallo, pineapple-achote BBQ sauce

GRILLED ANCHO CHICKEN
grilled corn pico de gallo, chipotle BBQ sauce

CHAR-GRILLED BURGERS

CRINKLE CUT FRIES & SLAW

BURGER ADD ONS - BACON \$5 - ONION RINGS \$5

DOUBLE CHEESEBURGER \$19
caramelized onions, american cheese

BISON BURGER \$21
peppercorn crusted, cheddar pub cheese, lettuce, tomato, pickle

TURKEY BURGER \$18
guacamole, lettuce, tomato, pickle

BLACK BEAN VEGGIE BURGER \$16
cheddar jack cheese & jalapeño tostada, lettuce, chipotle mayo

SANDWICHES

CRINKLE CUT FRIES & SLAW

MARYLAND STYLE CRAB CAKE Market Price
lettuce, tomato, pickle, tartar sauce, brioche

CHOPPED BEEF BRISKET \$22
applewood smoked, bbq sauce, pickles, sliced white onion,
poppy seed onion roll

SMOKED TURKEY \$19
applewood smoked turkey breast, smashed avocado, alfalfa sprouts,
red pepper relish, poppy seed onion roll

CRISPY FRIED CHICKEN \$19
chicken breast, lettuce, tomato, pepper bacon, pesto mayo,
pepperoncini, brioche

PLATES

MARYLAND STYLE CRAB CAKES Market Price
crinkle cut fries, cole slaw, tartar sauce
SINGLE or DOUBLE

LOUISIANA STYLE "BBQ" SHRIMP \$29
cajun spices, tomato garlic broth, yellow rice, focaccia crostini

GRILLED ATLANTIC SALMON FILET \$29
crushed Yukon Gold potatoes, broccoli, baby carrots,
honey soy glaze, pesto aioli (GF)

ROASTED LEMON PEPPER HALF CHICKEN \$26
yellow rice, steamed snow peas, garlic aioli (GF)

SMOKED PORK SPARE RIBS half rack \$25 / whole rack \$39
applewood smoked, BBQ sauce, crinkle cut fries, cole slaw

FRESH TAGLIATELLE CRAB FRA DIAVOLO \$27
lump crabmeat, marinara, blistered tomatoes, basil,
garlic butter, chili flakes, scallion, focaccia crostini

FRESH TAGLIATELLE ALFREDO \$19
parmesan, sweet peas, focaccia crostini
ADD ONS - Grilled Herb Chicken \$9 Shrimp Scampi \$10
Grilled Salmon 4 oz. \$11 Crab Cake Market Price

DESSERTS

FROZEN CUSTARD SUNDAE \$11
house made vanilla bean
chocolate brownie chunks, cherry sauce, dark chocolate shavings

KEY LIME PIE raspberry sauce, whipped cream \$10

TRES LECHES fresh strawberries, whipped cream \$10

RASPBERRY & MANGO SORBET fresh mango \$10

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.