



For your convenience please enjoy our Gluten Free menu. To ensure satisfaction please discuss any dietary needs, restrictions and / or sensitivities with your server.

Appetizers

Chowder

River House's award winning chowder; Lobster, scallops, shrimp, clams and haddock.

8 oz. cup **6.95** 13 oz. Bowl **9.95**



Tuna Lettuce Wrap; Seared rare tuna, served in Bibb lettuce cups, with Sirachi aioli, avocado cream, pickled ginger and tortilla crisps. **15.95**

Warm Lobster Artichoke Dip

A Casserole of Lobster, artichoke hearts, asiago & Romano cheese. Served with chips. **15.95**

Chicken Tenderloins

Grilled or fried; served with your choice of avocado ranch, chipotle aioli, BBQ sauce, chipotle ketchup or honey mustard *Five pc. 9.95 Ten pc. 16.95*

Jumbo Maryland Crab Cakes; Two Large Crabcakes, house made with blue crab, savory spice, fried with pretzel bread crumbs served with a stone ground mustard remoulade. **14.95**

Calamari RI fresh calamari prepared with tentacles and rings, served with peppers and marinara on the side. **11.95**

Shrimp Cocktail *Four jumbo gulf shrimp served chilled with our cocktail sauce and lemon. 11.95*

Fried Whole Belly Clams; Locally caught, plump clams, golden fried, served with tartar sauce. **Mkt**

Sautéed Mussels

A Giant portion of PEI mussels. **13.95**
Classic Garlic, onion, tomatoes & white wine Gorgonzola Cream or Curry.

Salads

Caesar Salad Freshly chopped Romaine lettuce tossed lightly with a classic Caesar dressing. Finished with Asiago cheese. Add anchovies **1.50**
Appetizer **6.95** Entrée **10.95**

House Green Salad Fresh Mesclun greens topped with cucumbers, carrots, red onion, tomato, and mushrooms. Dressed with Balsamic vinaigrette.
Appetizer **6.95** Entree **10.95**

River House Spinach Salad Baby spinach with sliced mushrooms, bacon, tomatoes, thinly sliced red onions, dried cranberries and goat cheese. Served with a side of bacon vinaigrette.
Appetizer **6.95** Entrée **10.95**

The Summer Berry Salad Fresh berries with crumbled goat cheese, shredded carrots and toasted almonds on mixed greens. Dressed with a cranberry citrus vinaigrette.
Appetizer **7.95** Entree **11.95**

Caprese Salad Slices of Beefsteak tomatoes and fresh Mozzarella served on greens, finished with EVOO, aged balsamic glaze and fresh basil. **13.95**

Cranberry Walnut Chicken Salad All white chicken salad studded with cranberries, walnuts and a touch of celery. Served on salad greens with tomatoes and carrot shreds. **14.95**

ADD-ONS for SALADS:

8 oz. Marinated steak tips **11.**
Fresh sweet Maine lobster salad **12.**
3 Grilled or fried jumbo chicken tenderloins **6.**
Plump broiled or fried fresh sea scallops **10.**
Fried medium shrimp **9.**
8 oz. Salmon fillet **9.**

Sandwiches *All Sandwiches are served on Gluten Free Rolls, and a side of french fries. Sweet potato fries may be added for an additional 2.*

Haddock Sandwich

Grilled or Fried; Served with coleslaw & tartar sauce. **14.95**

Lobster Roll

Fresh local lobster meat lightly dressed. **23.95**

The Lobster BLT

Lightly dressed sweet Maine lobster salad with strips of crispy bacon, beefsteak tomatoes and lettuce. **25.95**

Cheese Burger

Chargrilled, topped with lettuce & Tomato with your choice of Swiss, Cheddar, Pepper Jack or American. **13.95**

Mushrooms, Caramelized Onions, Bacon **2** ea.

The Cowboy Burger Dry rubbed with Cowboy Ranch seasoning, chargrilled, topped with spicy Pepper Jack cheese on a toasted Potato roll; finished with onion straws & a side of house made Chipotle ketchup. **13.95**

Salmon Burger

Freshly prepared Salmon cake, pan seared. Served with lettuce, tomato, your choice of cheese and basil aioli. **14.95**

Rooster

All white chicken breast, golden fried or chargrilled, served with lettuce & tomato. Your choice of cheese. **13.95**

Cranberry Walnut Chicken Salad Sandwich

All white meat chicken lightly dressed with walnuts, cranberries and celery. **14.95**

Entrees

Sweet potato fries may be substituted for a side for an additional 2.

Fried Seafood

Generous baskets of fresh seafood

Haddock - 16.95	Shrimp & Haddock - 18.95
Shrimp - 17.95	Scallop & Shrimp - 21.95
Sea Scallops - 25.95	Scallop & Haddock - 24.95

Clam Basket / Clam Basket Combo – Market price

Atlantic Salmon A center cut fillet of salmon, chargrilled to medium, topped with choice of garlic butter or a pineapple & mango salsa. Served with rice and chef's veg. **19.95**



Boiled Lobster

A 1 ¼ lb. firm shelled local lobster, with drawn butter and lemon wedges. Served with mashed potatoes and chef's veg. **Mkt price**

Baked Stuffed Haddock

Atlantic haddock, stuffed with crab meat stuffing. Served with mashed potatoes and chef's veg. **24.95**

Cajun Catfish Broiled with Cajun seasoning. Served with andouille sausage street corn and rice. **17.95**

River House Steak Tips *Grilled house marinated sirloin tips, topped with caramelized onions. Served with mashed potatoes and chef's veg. **23.95***

Dessert

Hot Fudge Brownie Sundae

Served with a warm brownie, whipped cream, chocolate sauce and vanilla ice cream. **8.95**

Sorbet

3 Scoops of fresh Raspberry Sorbet, served with whipped cream. **6.95**