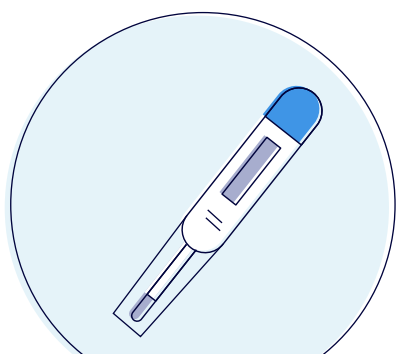


# RIVA

C R A B H O U S E

• N A V Y P I E R •

## WHAT YOU CAN EXPECT FROM US:



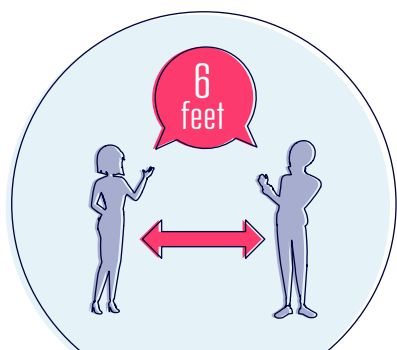
### HEALTHY TEAM MEMBERS

employees who are sick or do not feel well will be required to stay home | daily temperature checks will be administered to all employees



### CLEAN RESTAURANT

each dining space is sanitized and disinfected after each visit | single-use menus are discarded after each use



### SOCIAL DISTANCING

reconfigured layout in accordance with spacing guidelines | no tables with more than 6 people allowed



### PROTECTIVE EQUIPMENT

all employees will wear face masks, gloves will be worn in accordance with food code regulations



### HANDWASHING

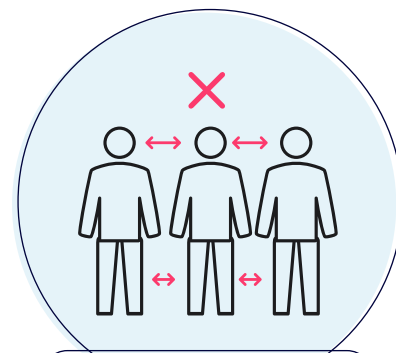
all employees will wash hands frequently and thoroughly per cdc protocol

## WHAT WE ASK OF YOU:



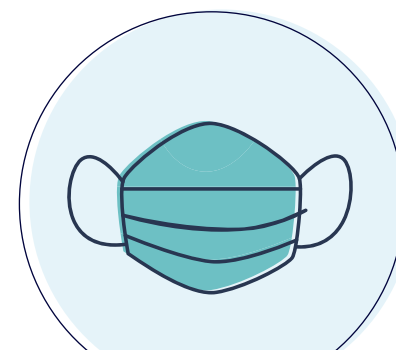
### HEALTHY GUESTS

please stay home if you or anyone in your party is feeling ill or has a fever



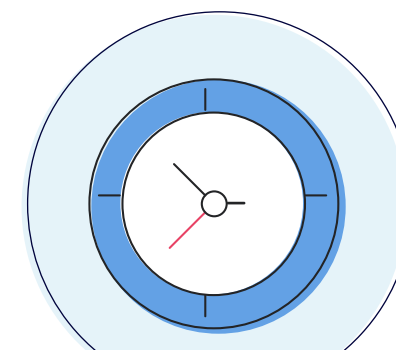
### SOCIAL DISTANCING

give fellow diners a minimum of 6 ft of space and limit bathroom capacity to 2 occupants at a time



### PROTECTIVE EQUIPMENT

guests should wear a face covering over their nose and mouth while on premises, except while eating and drinking at the table



### TIME CONSTRAINTS

please limit your dining experience to 2 hours so that we have sufficient time between guests to clean and sanitize each dining space



### WEATHER CONSIDERATION

in the event of inclement weather, we will provide you with containers to package your food to take home

# RIVA

C R A B H O U S E

• N A V Y P I E R •

## APPETIZERS

<b>JUMBO LUMP CRAB CAKE</b>	<b>18</b>
louis sauce, capers, asian style salad	
<b>CRISPY CALAMARI</b>	<b>16</b>
cocktail sauce, citrus garlic aioli	
<b>COLOSSAL SHRIMP COCKTAIL</b>	<b>17</b>
house cocktail sauce (3pcs)	
<b>SEARED CHICKEN POTSTICKERS</b>	<b>12</b>
citrus vegetable slaw, sesame ponzu sauce	

## SOUPS & SALADS

<b>CLAM CHOWDER</b>	<b>11</b>
<b>ORGANIC BABY GREENS SALAD</b>	<b>9</b>
english cucumbers, sun-dried tomato vinaigrette	
<b>RIVA CAESAR SALAD</b>	<b>11</b>
romaine hearts, shaved parmigiano, croutons, add chicken: + \$6	
<b>SKIRT STEAK SALAD*</b>	<b>21</b>
romaine lettuce, maytag blue cheese, tomatoes, fried onions, buttermilk blue cheese dressing	
<b>SEAFOOD CHOPPED SALAD</b>	<b>20</b>
salmon, calamari, crab, shrimp, lemon vinaigrette	
<b>CHICKEN CHOPPED SALAD</b>	<b>18</b>
fresh mozzarella, radishes, tomato, bacon, mustard vinaigrette	

## SIDES

<b>MAC &amp; CHEESE</b>	<b>8</b>
<b>CRAB MAC &amp; CHEESE</b>	<b>14</b>
<b>CRISPY BRUSSELS SPROUTS</b>	<b>12</b>
<b>SAUTÉED SPINACH</b>	<b>11</b>
<b>SAUTÉED WILD MUSHROOMS</b>	<b>11</b>
<b>FRIES</b>	<b>8</b>
<b>POTATO FRITES</b>	<b>9</b>

## TABLETOP GRIDDLES

<b>SEAFOOD FEAST GRIDDLE</b>	<b>59</b>
white shrimp, scallops, king crab	per person
<b>DELUXE GRIDDLE*</b>	<b>79</b>
white shrimp, scallops, king crab, filet mignon	per person

## MAIN SAIL

<b>GRILLED SALMON</b>	<b>33</b>
north atlantic, farmed served with beets and haricot verts	
<b>GRILLED HALIBUT</b>	<b>39</b>
pacific - alaska, wild served with beets and haricot verts	
<b>ALASKAN RED KING CRAB LEGS</b>	
1 lb steamed	<b>65</b>
1.5 lb steamed	<b>85</b>
<b>SCALLOPS FETTUCCHINE</b>	<b>30</b>
swiss chard, andouille, piquillo peppers, cajun cream sauce	

## LOCAL FAVORITES

<b>BUILD YOUR OWN BURGER*</b>	<b>15</b>
½ lb burger with your choice of cheese, brioche bun, add \$1 for each additional topping: bacon, grilled onions, mushrooms	
<b>HADDOCK FISH &amp; CHIPS</b>	<b>22</b>
fresh boston haddock, fries, vegetable slaw	
<b>CRAB CAKE SANDWICH</b>	<b>21</b>
toasted brioche, vegetable slaw, louis sauce	
<b>SHRIMP TACOS</b>	<b>18</b>
3 spicy shrimp tacos, flour tortillas, pico, avocado mousse	
<b>GRILLED CHICKEN SANDWICH</b>	<b>15</b>
brioche bun, arugula, bacon, provolone cheese, citrus garlic aioli	

## ASHORE

<b>SKIRT STEAK &amp; FRITES*</b>	<b>30</b>
u.s.d.a. prime 14 oz, blue cheese, frites	
<b>FILET MIGNON*</b>	<b>38</b>
u.s.d.a. choice 8 oz	

## KIDS MENU

<b>SPAGHETTI WITH MARINARA SAUCE</b>	<b>8</b>
<b>MOZZARELLA STICKS &amp; FRIES</b>	<b>8</b>
<b>CHICKEN TENDERS &amp; FRIES</b>	<b>8</b>
<b>CHEESEBURGER &amp; FRIES</b>	<b>8</b>
<b>HOT DOG &amp; FRIES</b>	<b>8</b>

\* The Chicago Department of Public Health advises that consumption of raw or undercooked foods such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of food-borne illness.

Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

Please alert staff of allergies or dietary restrictions.

# RIVA

C R A B H O U S E

• N A V Y P I E R •

## VODKA-INSPIRED COCKTAILS

### TITO'S MINT LEMONADE 11

tito's vodka, lemonade, mint leaves

### GREY GOOSE ARNOLD PALMER 14

grey goose vodka, arnold palmer lemonade & iced tea

### TITO'S WATERMELON COOLER 11

tito's vodka, watermelon juice, ginger beer, lime juice

### ABSOLUT HAWAIIAN 10

absolut vodka, blue curacao, pineapple juice

### GREY GOOSE SPRITZ 14

grey goose vodka, aperol, grapefruit juice, prosecco

### TITO'S BLOODY MARY 11

tito's vodka, spicy zing zang bloody mary mix

## RUM & WHISKEY FAVORITES

### BACARDI MAI TAI 11

### CAPTAIN MORGAN SPICED 'N STORMY 10

captain morgan spiced rum, cranberry juice, orange juice

### CAPTAIN MORGAN'S RUM PUNCH 10

captain morgan white rum, cranberry juice, orange juice

### JAMO & GINGER 11

jameson irish whiskey, ginger ale

## TEQUILA \ MARGARITAS

### MARGA-RIVA 10

sauza hornitos tequila, lime, sour mix

### EL PATRON MARGA-RIVA CITRONGE 14

patron reposado tequila, patron citronge, lime

## FROZEN DAIQUIRIS & COLADAS

### BACARDI PIÑA COLADA 12

bacardi white rum, pineapple juice, coconut cream

### BACARDI STRAWBERRY DAIQUIRI 12

bacardi rum, frozen strawberries, lime juice

## WINE

### CHAMPAGNE & PROSECCO

rotari brut riserva, italy 10.50 | 42.00

chandon brut, california *split* 15.00

candoni prosecco, italy 9.50 | 38.00

### CHARDONNAY

mezzacorona, trentino, italy 9.50 | 34.00

sonoma cutrer, russian river valley, california 16.00 | 62.00

### PINOT GRIGIO

ecco domani, tre venezie, italy 9.50 | 34.00

santa margherita, alto adige, italy 16.00 | 62.00

### SAUVIGNON BLANC

giesen, new zealand 9.50 | 36.00

kim crawford, new zealand 13.50 | 52.00

### OTHER WHITES

chateau st michelle riesling, columbia valley 10.50 | 39.00

caposaldo moscato, veneto, italy 11.00 | 42.00

lungarotti torre di giano, umbria, italy 12.00 | 46.00

### ROSÉ

chloe, california 10.00 | 40.00

### CABERNET SAUVIGNON

cypress, central coast, california 9.50 | 36.00

tom gore, california 10.50 | 40.00

### PINOT NOIR

bridlewood, monterey, california 11.00 | 44.00

rodney strong, sonoma, california 15.50 | 54.00

### OTHER REDS

ecco domani merlot, sicily, italy 9.50 | 40.00

doña paula estate malbec, argentina 9.50 | 40.00

via castello 19 red blend, lazio, italy 9.50 | 38.00

ferrari carano siena sangiovese, sonoma, california 12.00 | 48.00

- ask server to see full list of wines by the bottle -

## BEER

BLUE MOON 7.00

BUD LIGHT 6.50

BUDWEISER 6.50

COORS LIGHT 6.50

CORONA 7.00

GOOSE ISLAND 312 7.00

GOOSE ISLAND 9.00

MATILDA

BRICKSTONE 7.00

HOP SKIP

HEINEKEN 7.00

SUMMER SHANDY 7.00

MILLER LITE 6.50

PERONI 7.00

REVOLUTION 7.00

ANTI-HERO IPA

STELLA ARTOIS 7.00

ANGRY ORCHARD 7.00

CRISP CIDER

TRULY 8.00

WILD BERRY OR LIME