

FIRST COURSES

herb + citrus marinated olives	8
griddled sweet + savory cornbread with charred spring onion miso butter	10
half dozen local wellfleet oysters on the half shell	18
made to order guacamole with freshly made tortilla chips	16
classic caesar salad with romaine lettuce, croutons + parmesan	15
local mixed greens salad with mediterranean spiced chickpeas, fennel, radish, cucumber, crumbled feta, fresh mint + grapefruit vinaigrette	15
chinese style pork buns with grilled pork belly, hoisin sauce, pickles, sesame + cilantro	16
<i>liuzzi</i> burrata with prosciutto, charred local strawberry compôte, fresh strawberries, walnut brittle, mint + fried rosemary	18
mussels sautéed with lemongrass, chili, ginger, lime + cilantro	18
chilled squid salad with tzatziki, pickled radish, cucumber, radish top chutney, calabrian chili oil + spring herbs	16
tuna crudo with fresno chili, grapefruit, citrus shoyu + spring herb oil	18
smoked local shad pâté with lemon-garlic toasts + radish sprouts	16
fried shrimp with charred scallion chili aioli, sumac, cilantro + lime	20

MAIN COURSES

<i>soeltl farm</i> beef smash burger with lettuce, tomato, onion, bel paese cheese, spicy aioli + smoked bacon - served with french fries	22
local bridge tofu sautéed with shrimp, egg, bean sprouts, peppers, scallion, bok choy, peanuts, chili, cilantro, tamarind + lime	26
handmade tagliarini with beef + pork ragu, basil, mint + parmesan	26
handmade cuttlefish ink tagliarini with seared scallops, sautéed shrimp, asparagus, spinach, basil mint pesto + toasted hazelnuts	32
gently roasted local shad with lemon-saffron cream, sautéed carrot ribbons, fennel + local chard, grapefruit + crispy prosciutto	32
grilled tuna with moroccan chickpea tagine, marinated charred eggplant, pickled vegetables, cashews, cilantro + scallion	32
stonington seafood bisque with fresh picked lobster, scallops, cod + mussels, potatoes, local green garlic + scallions, lemon, cream + dill	32
grilled oregano marinated lamb skewer with a charred eggplant, pepper, tomato + olive salad, whipped feta + mint vinaigrette	30
grilled prime new york strip steak with gorgonzola, bacon-garlic baby potatoes, local spinach + bok choy + bordelaise sauce	40

DESSERTS

vanilla + strawberry crème brûlée topped with fresh strawberries	12
rich flourless dark chocolate torte with luxardo cherries + whipped cream	12
honeycone ice cream sundae with chocolate chip cookie crumble, chocolate sauce, cherries, candied hazelnuts + whipped cream	12
flourless citrus ricotta cake with charred strawberry compote, fresh strawberries + whipped cream	12
toshi's date pudding with dark rum-caramel sauce + whipped cream	12

A 20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

RIVER TAVERN SUPPORTS OUR LOCAL FARMERS AND FISHERMEN BY USING LOCAL PRODUCTS WHENEVER POSSIBLE. WE BELIEVE THAT EATING LOCAL IS AN IMPORTANT PART OF SUSTAINING OURSELVES, OUR COMMUNITY AND OUR ENVIRONMENT, AND IT JUST TASTES BETTER.

