VAFISH HOUSE ON THE SANTA CRUZ WHARF • ESTABLISHED 1981 •

PPMYMRS

RIVA'S FAMOUS FRIED CALAMARI

Riva's original beer-batter recipe. \$17

FRIED ZUCCHINI

Sprinkled with parmesan, served with ranch dressing. \$11

RAW OYSTERS ON THE HALF SHELL*

Served with choice of red-wine mignonette, cocktail sauce, and/or horseradish, with lemon wedge. HALF DOZEN \$20 · DOZEN \$36

SHRIMP SPRING ROLLS

Bay shrimp, vegetables, and spices, deep-fried to perfection. Served with ginger-soy sauce. \$14

PRAWN COCKTAIL *

Served with cocktail sauce, horseradish, lemon & oyster crackers. Half Dozen \$19 · Dozen \$28

STEAMED CLAMS *

Steamed with garlic, wine, butter, and lemon. \$21

STEAMED MUSSELS *

Steamed with garlic, wine, butter, lemon and Pernod. \$20

CHEESY GARLIC BREAD

Sourdough bread baked with our cheesy-bread mix of butter, Parmesan cheese, cheddar cheese, mayonnaise, fresh herbs, and garlic. \$11

BROILED OYSTERS \$26

Mix and match (6).

OYSTERS GUACAMOLE – Spicy guacamole with melted pepper jack cheese 🧪 🗡 **OYSTERS ROCKEFELLER** – Garlic butter, bread crumbs, parsley, parmesan OYSTERS DIABLA – Spicy chipotle salsa & spinach, with melted pepper jack cheese 🧪 🛨

Soups & Salads

Dressing choices: ranch, balsamic vinaigrette, blue cheese, or thousand island

NEW ENGLAND CLAM CHOWDER

Cup, bowl or in our fresh-daily sourdough bread bowl. Contains vegetables sauteéd in white wine. Cup \$9 · Bowl \$12 · Bread Bowl \$16

CIOPPINO

Cod, prawns, scallops, mussels, clams, crab, and assorted vegetables steamed in a spiced tomato broth with white wine. \$26

LOUIE SALAD * ®



Crisp Romaine lettuce, tomato wedges, cucumber, olives, hard-boiled egg, and red onion. \$13 ADD HALF CRAB, HALF BAY SHRIMP \$8 • ADD ALL BAY SHRIMP \$6 ADD ALL CRAB \$10 · ADD FRIED TOFU \$6

ARUGULA AND SPINACH SALAD *



Tossed with red onions, pepitas, house-made croutons, gorgonzola cheese, white-wine poached pears, and balsamic vinaigrette. \$16 ADD GRILLED CHICKEN \$6 · ADD PRAWNS \$9

ADD GRILLED SALMON FILET \$10 · ADD FRIED TOFU \$6

CAESAR SALAD



Chopped romaine lettuce tossed with Caesar dressing, parmesan cheese, and house made croutons. \$13 ADD GRILLED CHICKEN \$6 • ADD BLACKENED SALMON FILET \$10 ADD FRIED TOFU \$6 · ADD PRAWNS \$9

SIDE SALAD WX



Mixed greens, tomato, cucumber, olives. \$9

From The F

Fried in our house-made beer batter All items served with french fries Add: House salad or cup of chowder \$6

FISH & CHIPS

Alaskan cod. \$20

FISH & CALAMARI

Alaskan cod. \$21

CALAMARI \$20

FISHERMAN'S PLATE

Alaskan cod, calamari, prawns, and scallops. \$24

Prawns \$21

PRAWNS & SCALLOPS \$23

Add: House salad or cup of chowder \$6

LUPE'S MIGHTY FISH TACOS *

Pan-seared Cajun-spiced fish, topped with coleslaw, tomatoes, and chipotle aioli.

TILAPIA \$18 · MAHI MAHI \$21 · HALIBUT \$27

RIVA'S STEAK FAJITAS *

Sliced flank steak, sautéed mushrooms, onions, bell peppers, salsa, Cajun spices, topped with pepper jack cheese. With corn tortillas. \$20

SURF AND TURF TACOS *



Steak and prawns sautéed with spicy garlic-chipotle salsa. Topped with pepper jack cheese, tomato, and cilantro, served on corn tortillas. \$22

ALL PRAWNS \$23 · ALL STEAK \$20 · ALL CHICKEN \$18 ALL VEGGIE (MUSHROOMS, BELL PEPPERS, AND TOFU) 💔 \$18

✓ Vegan ★ May be made gluten free on request
✓ Spicy
✓ Vegetarian



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PRICES SHOWN REFLECT A 3.5% DISCOUNT FOR CASH. CARD TRANSACTIONS WILL INCLUDE AN ADDITIONAL 3.5% NON-CASH ADJUSTMENT TO THE AMOUNT CHARGED.

Pasta & Bowls

Add: House salad or cup of chowder \$6

Pasta Primavera 🆤



Pasta and fresh vegetables cooked with white wine, with your choice of Alfredo sauce or spicy tomato-basil sauce. \$18

LINGUINI & CLAMS

Sauteéd with white wine, and served with your choice of spicy tomatobasil sauce, Cajun cream sauce, or Alfredo sauce. \$21

LINGUINI & PRAWNS

Sauteéd with white wine, and served w mushroom, onion, and garlic, and your choice of a spicy tomato-basil sauce, scampi style, or our creamy Alfredo sauce. \$23

YELLOW COCONUT-CURRY BOWL W * / V



Riva's spicy yellow coconut-curry base simmered with tofu, onion, Anaheim peppers, carrot, ginger, garlic, and fresh cilantro. Served over steamed white rice. \$19

ADD COD \$9 · ADD PRAWNS \$9

GRILLED SALMON BOWL

Sautéed broccoli, onion, mushroom, bell pepper, and squash, topped with grilled salmon, green onion, and our house made soy-ginger sauce. Served over steamed white rice. \$22 WITH TOFU INSTEAD OF SALMON 🏵 ★ \$19

SANDWICHES & Burgers

Add: House salad or cup of chowder \$6 Side choices: French Fries or Coleslaw. Cheese options: Swiss, Pepper Jack or Cheddar

WARM CRAB MELT

A blend of red-deep-sea and rock crabmeat atop Riva's fresh sourdough roll brushed with melted garlic butter, with choice of melted cheese. Served open-faced with choice of fries or coleslaw. \$22

CALIFORNIA CRAB-SANDWICH

A blend of red-deep-sea and rock crabmeat with arugula, spiced guacamole, and melted garlic butter, on your choice of Riva's fresh Sourdough roll or a toasted pretzel-bun. \$25

TERIYAKI SALMON SANDWICH

Charbroiled salmon basted with house-made teriyaki sauce, served on a toasted seeded soft roll. \$21

FRIED FISH SANDWICH

Alaskan cod, fried to perfection, topped with tartar sauce and coleslaw on toasted pretzel-bun; served with french fries. \$18

PHILLY CHEESESTEAK

Sliced flank steak, sautéed bell peppers, garlic, and onion; topped with melted pepper jack cheese. Served on Riva's fresh sourdough roll. \$18

QUARTER POUND CHEESEBURGER*

Topped with Riva's house sauce, lettuce, tomato, and onion, with your choice of cheese. Served on choice of toasted pretzel-bun or Riva's fresh sourdough roll. \$16 WITH ADDITIONAL PATTY \$19

CHICKEN SANDWICH

Grilled chicken-breast with arugula, tomato, onion, and your choice of teriyaki or pesto sauce; served on your choice of Riva's fresh sourdough roll or toasted pretzel-bun. \$17 ADD CHEESE \$1

Riva's Beyond Burger 🤍 🛨

Vegan plant-based patty, topped with Riva's house sauce, lettuce, tomato, and onion, with your choice of Swiss, cheddar, or pepper-jack cheese. Served on your choice of toasted pretzel-bun or Riva's fresh sourdough roll. \$17

without cheese and house sauce

VER CHARCOAL

Add: House salad or cup of chowder \$6 Pair your grilled item with any of Riva's signature sauces. Served with a side vegetable. Side choices: rice, coleslaw, or french fries.

GRILLED OPTIONS

HALIBUT FILET \$27 • **SALMON FILET \$21**

MAHI MAHI FILET \$22 • TILAPIA FILET \$19

Prawns \$21 • Chicken Breast \$17

LEMON BUTTER SAUCE

A light lemon flavor, finished with white wine and fresh herbs

FIRECRACKER SAUCE

Soy sauce, green onion, balsamic vinegar, brown, sugar, garlic, ginger, red pepper, and cilantro.

SOY GINGER SAUCE

Soy sauce, green onion, cilantro, teriyaki, ginger, red vinegar, and honey.

PICCATA SAUCE *

White wine, herb Dijon-mustard butter, lemon juice, and capers.

PESTO CREAM SAUCE *

Basil, pesto, Alfredo sauce.

TERIYAKI SAUCE

Soy, brown sugar, pineapple juice, ginger, and garlic.

ORANGE ROSEMARY X

Orange-juice reduction with white wine, Dijon mustard, and fresh rosemary

Add: House salad or cup of chowder \$6

PRAWNS & SCALLOPS MONTEREY

Sautéed with butter, chiles, onions, fresh vegetables, spicy seasonings, and topped with melted pepper-jack cheese. \$23 SUBSTITUTE CHICKEN BREAST \$16

CHIPOTLE PRAWNS & SCALLOPS



Hot and spicy sauté with artichoke hearts, white wine, mushrooms, onions, red potatoes, chiles, tomatoes, and chipotle butter sauce. \$21

PRAWNS & COD FLORENTINE

Sautéed with spinach, mushrooms, onions, red potatoes, white wine, and cream sauce, topped with fontina and parmesan cheeses. \$22

GRILLED PORTOBELLO STEAK WX V



Portobello mushroom marinated with fresh herbs, balsamic vinegar, Dijon mustard. Served over rice, with roasted vegetables. \$16

Side Orders

French Fries \$6

Plain Pasta \$7 💮

ADD SPICY TOMATO-BASIL SAUCE OR ALFREDO SAUCE \$2 BACON \$3

Avocado \$3 🖤 🛨 🛡

Coleslaw \$3 🖤 🛨

Steamed white rice \mathbf{V} or Rice Pilaf \$3 \mathbf{V} \star

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