

# NORTH RIVER LOBSTER COMPANY



PIER 81, NEW YORK CITY

## APPETIZERS

**New England Clam Chowder \$6**

CherryStone Clams, Corn, Potatoes

**Lobster Bisque \$6**

Finished with Brandy and a touch of Cream

**Peel and Eat Shrimp \$10**

½ Pound of Black Tiger Shrimp with Cajun Cocktail Sauce and Lemon

**Steamers \$12**

One dozen Clams with Drawn Butter and Lemon

**Prince Edward Island Mussels \$14**

Coconut-Lemongrass Broth, Thai Basil, Fresh Chiles, Grilled Sourdough

## ENTREES

**Baby Arugula Salad \$10**

Gorgonzola, Seasonal Pears, Dried Cranberries, Honey Roasted Pistachio, Mustard-Herb Vinaigrette

**Grilled Caesar Salad \$10**

Charred Baby Romaine, Pecorino-Romano, Sourdough Crouton, White Anchovy Vinaigrette  
Add Shrimp \$5 or Grilled Chicken \$4

**North River Burger \$14**

Applewood Smoked Bacon, Caramelized Onions, Gruyere and Garlic Aioli on Toasted Brioche with Hand Cut Fries

**Grilled Chicken Sandwich \$12**

Fresh Mozzarella, Vine-Ripened Tomato and Pesto Aioli with Hand Cut Fries

**Lobster Roll \$18**

Fresh Poached Maine Lobster with Yuzu Aioli on a Brioche Roll with Homemade Coleslaw

**Linguini with Clam Sauce \$12**

Littleneck Clams, White Wine, Garlic and Fresh Basil over Linguini

**Fish Tacos \$12**

Blackened Mahi Mahi, Cabbage and Red Onion Slaw, Avocado Cream, Pico de Gallo

**Fish and Chips \$14**

Beer-Battered Flounder with Hand Cut Fries

**Blackened Salmon \$15**

Charred Mango and Papaya Salsa, Citrus Vinaigrette with Steamed Jasmine Rice and Grilled Vegetables



**Maine Lobster \$29**

1 ¼ Pound Butter-Poached Lobster with Homemade Coleslaw and Salt Potatoes



## SIDES

<b>Jalapeño Cornbread</b>	<b>\$3</b>
<b>Hand Cut Fries</b>	<b>\$5</b>
<b>Homemade Coleslaw</b>	<b>\$3</b>
<b>Grilled Seasonal Vegetable</b>	<b>\$5</b>

## DESSERT

<b>New York Style Cheesecake</b>	<b>\$6</b>
Blueberry Sauce, Whipped Cream, Fresh Mint	
<b>Apple Tarte Tatin</b>	<b>\$7</b>
Caramelized Apples, Puff Pastry, Caramel	

# RAW BAR

## SHRIMP

Jumbo Shrimp

\$3

## CRAB

Jonah Crab Claws, ME

\$3

## LOBSTER

Chilled North Atlantic Lobster (1/2)

\$13

## OYSTERS & CLAMS OF THE DAY

**#1** (see menu board)

**#2** (see menu board)

**#3** (see menu board)

**LITTLENECK CLAMS**

\$2

## RAW BAR SAMPLERS

### ACADIA

6 Shrimp, 12 Oysters, 6 Littlenecks,  
6 Jonah Crab Claws

\$59

### BAR HARBOR

8 Shrimp, 18 Oysters, 6 Littlenecks,  
6 Jonah Crab Claws, 1/2 Chilled Lobster

\$98

### CADILLAC MOUNTAIN

12 Shrimp, 24 Oysters, 12 Littlenecks,  
8 Jonah Crab Claws, Chilled Whole Lobster

\$149

# BEER

## \$6.00 BEER LIST

- BUDWEISER** Missouri
- COORS LIGHT** Colorado
- YUENGLING** Pennsylvania
- CORONA** Mexico
- PACIFIO** Mexico

## \$7.00 BEER LIST

- LOBSTER ALE** Maine
- SHIPYARD IPA** Maine
- BELFAST BAY OAT BEER** Maine
- WARSTEINER PREMIUM** Germany
- BLUE MOON** Colorado
- AMSTEL LIGHT** Netherlands
- ANCHOR STEAM** San Francisco
- BROOKLYN LAGER** Brooklyn
- PILSNER URQUELL** Czech Republic
- SAM ADAMS SEASONAL ALE** Boston

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**BUCKET OF 5 BEERS FROM  
\$6 BEER LIST \$24**

**BUCKET OF 5 BEERS FROM  
\$7 BEER LIST \$28**

ONE BEER SELECTION PER BUCKET

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# MASON JAR COCKTAILS

MASON JAR COCKTAILS \$12  
SOUVENIR MASON JAR ADD \$4

## LAST PORT OF CALL

Ramos Pinto White Port, Sky Citrus Vodka,  
Lemonade

## FOG ON THE HUDSON

Figenza Fig Vodka, Gin, Cranberry Juice,  
Muddled Lime, splash of 7 Up

## HIGH TIDE

Skyy Peach Vodka, Citrus Vodka, Tea, Agave, Lemon

## ANCHORS AWEIGH

Skyy Blood Orange Vodka, Margaritaville Silver Rum  
Port Wine, Pineapple, Orange and Lemon Juice

## NAUTICAL MARGARITA

Sauza Blue Agave, Triple Sec, Lime Juice,  
Blue Curacao

## BATTEN DOWN THE HATCHES

Captain Morgan Spiced Rum, Malibu Rum,  
Orange Juice, Pineapple Juice, Grenadine,  
Margaritaville Dark Rum Floater

## FEATURING

## BADASS HARD CIDER \$7

Made from locally sourced apples

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## SANGRIA

## PITCHER OF RED, WHITE OR ROSE

Wine infused Skyy Vodka and Triple Sec  
with seasonal fruit \$9 / \$34

# WINE

## WHITE

- SAUVIGNON BLANC** \$7 / \$27  
La Petite Perrières (France)
- TORRONTES** \$7 / \$27  
Casa de Vino (Argentina)
- CHARDONNAY** \$8 / \$31  
Deep Sea (California)
- CHENIN BLANC** \$8 / \$31  
Petit by Ken Forrester (South Africa)
- PINOT GRIS** \$9 / \$36  
A to Z Wineworks (Oregon)
- GRUNER VELTLINER** \$9 / \$36  
Domaine Wachau (Austria)
- MUSCADET** \$7 / \$27  
Domaine De La Quilla (France)
- RIESLING** \$7 / \$27  
Pacific Rim (Dry Riesling) (Washington)

## RED

- CABERNET SAUVIGNON** \$7 / \$27  
Ballard Lane (California)
- MERLOT** \$8 / \$31  
Ballard Lane (California)
- MALBEC** \$8 / \$31  
Don Marco (Argentina)
- PINOT NOIR** \$9 / \$35  
Oyster Bay (New Zealand)

## ROSE

- Saladini Pilastrri (Italy) \$7 / \$27
- Mulderbosch (South Africa) \$8 / \$31

## PROSECCO BRUT

- Valdo (Italy) \$9 / \$35
- Cantine Maschio (Italy) \$10 / 187ml Bottle
- \$39 / Bucket of 5

## PORT WHITE

- Ramos Pinto (Portugal) \$9 / \$35