RIZE Coastal Mediterranean

Mezze & Spreads

served with pita

Classic Hummus
Chickpea, tahini, lemon, extra virgin olive oil $11

Smoked Eggplant Baba Ghanoush
Charred eggplant, tahini, pomegranate, mint $12

Whipped Greek Feta with Hot Honey
Greek feta, chili honey, sesame, dill $13

Roasted Carrot
Hot honey, crema $9

Roasted Ruby Beets
Herbed feta $9

Tzatziki
Strained yogurt, cucumber, garlic, dill, mint $9

Spreads Trio
Choice of any three of the above $22

STARTERS

Tuna Crudo
Yellowfin tuna, house pickles, cucumber, spicy lime dressing, avocado $21

Little Neck Clams or Mussels
One dozen clams or mussels steamed with olive oil, herbs, lemon, butter, shaved chorizo $16

Burrata & Tomato
Puglian burrata, heirloom tomato, basil oil, toasted pistachio, pomegranate, sea salt $17

Spicy Agean Meatballs
Chimichurri $16

Grilled Spanish Octopus
Greek olive oil, Calabrian pepper, sweet pepper, lemon, garlic, pearl potato $16

Fried Halloumi
Roasted peach, pan-fried halloumi, hot honey, toasted pistachio, pomegranate, mint $13

Arancini
Stuffed with burrata and spinach, served with a spicy romesco sauce $13

SALADS

Add to any salad: chicken $9, grilled shrimp $12, salmon $13

Horiatiki – Greek Village Salad
Tomato, cucumber, red onion, kalamata, oregano, slab of Greek feta, oregano vinaigrette $15

Caesar alla Rize
Little gem, white anchovy, parmigiano, garlic crouton $16

BEVERAGES

$3 each

Club Soda • Spite • Coke • Diet Coke
Coke Zero • Cranberry • Lemonade

Note: Menu items are updated frequently as we source the freshest and best quality ingredients.

FROM THE SEA

Pan Seared King Salmon
Truffled lentils, roasted corn, baby spinach, saffron honey gastrique — $34

Alaskan Halibut Acqua Pazza
Tomato, roasted corn, zucchini, capers, pearl potatoes, light herbed tomato broth — $36

Grilled Jumbo Shrimp Kabobs
Six jumbo shrimp, herbed pearl couscous, blistered tomato, onion, kalamata olives, garlic, Greek feta — $32

Whole Roasted Branzino
Roasted zucchini, Potatoes, lemon, herbs, olive oil, chimichurri — $42

Mediterranean Seafood Stew
Clams, mussels, shrimp, saffron-tomato broth — $38

FROM THE LAND

Chicken Milanese
Sautéed golden brown, slow roasted tomato, arugula and shaved parmesan — $29

Chicken Lemoni
Slow roasted plum tomatoes, Myer lemon, spinach, artichokes, avgolemono sauce — $29

Grilled Harrisa Baby Lamb Chops
Smoked eggplant and spiced zucchini — $34

Beef Kabobs (Keftedes)
Spicy tzatziki, calabrian chili oil, pan seared zucchini — $34

Mixed Grill
Grilled lamb, Greek beef kabobs, zucchini, roasted tomato — $40

PASTA

Add to any pasta: chicken $9, grilled shrimp $12, salmon $13

Linguine alle Vongole
Littleneck clams or mussels, white wine, garlic, parsley, chili — $28

Cacio e Pepe
Bucatini, pecorino romano, cracked black paper, black truffle, black garlic — $24

Short Rib Housemade Pappardelle
Slow-braised ragù, parmigiano-reggiano, chives — $32

Lobster Spaghetti
Roasted Maine lobster in a creamy lobster bisque — $44

Sautéed Shrimp Vodka Rigatoni
Garlic ricotta, basil, baby spinach — $34

Spicy Seafood Puttanesca Buccatini
Mussels, Shrimp, Clams, Spicy marinera, capers, olives, hot peppers, spaghetti — $35

SIDES

$9 each

Lemon Potato • Spinach
Roasted Tomatoes • Roasted Zucchini

Dolci

Our pastry selection changes daily, made in house. Please as your server about todays dolci.

Coffee or Hot Tea	$5
Single Espresso	$4
Double Espresso	$6

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES.
*PRICES ARE SUBJECT TO CHANGE WITHOUT NOTIFICATION