

APPETIZERS

Cajun Grilled Shrimp

With chipotle dipping sauce. Ten

Stuffed Roasted Peppers

Roasted peppers stuffed with prosciutto and fresh mozzarella, topped with provolone and seasoned herb crumb. Broiled with garlic infused olive oil. Ten

C.C. Calamari

Fried calamari with spicy cherry peppers and our house marinara. Ten

Maryland Crab Cakes

Panko crusted with creamy Dijon mayo. Nine

Sausage Stuffed Mushrooms

Baked in garlic butter with aged provolone cheese. Eight

Celtic Cheese Wedges

Hand breaded mozzarella sticks served with marinara or melba. Eight

Artichoke Dip

A creamy blend of artichoke hearts and Parmesan cheese with a hint of garlic. Baked to golden brown. Eight

Bruschetta

Grilled Tuscan bread rubbed with olive oil and garlic, topped with a fresh mozzarella, tomato and basil compote. Nine

Scallops wrapped in Bacon

Teriyaki glazed with horseradish sauce. Twelve

Catfish Nuggets

Cornmeal crusted with chipotle and Baja dipping sauces. Nine

Crab Stuffed Portabella

With oven roasted tomato served over creamed spinach with goat cheese gratiné. Nine

Outer Banks Shrimp & Crab Bisque

A McGreivey's classic, velvety smooth and laced with Dry Sac sherry. Cup...Four Bowl...Six

Chicken & Andouille Gumbo

Pan-braised chicken with Louisiana andouille sausage and fresh vegetables in a chicken stock with dark roux and brown rice. Cup...Three Bowl...Four

French Onion au Gratin

Served traditional style with provolone and Swiss cheese. Seven

Roasted Red Pepper Tomato Soup

Finished with cream and fresh basil
Cup...Three Bowl...Four

Rhode Island Littlenecks

Simply steamed with drawn butter. Served with garlic toast points. Nine

Shrimp Quesadilla

Roasted pepper, avocado and scallion with melted Jack cheese. Served with chipotle dipping sauce. Ten

Coconut Shrimp

Jumbo shrimp dipped in beer batter, rolled in coconut, deep fried golden brown and served with spicy citrus marmalade. Nine

Shrimp Cocktail

Colossal cold poached shrimp with traditional sauce. Nine

Caesar Salad

Traditional recipe with croutons, Parmesan cheese and our special Caesar dressing. Three (substitute for house salad)



MAIN COURSE

Naked Steak

Hand cut New York strip. Grilled to your specifications. Served au jus with no need for other adornments. Twenty-two

McGreivey's Cioppino

Jumbo shrimp, scallops, littleneck clams and lobster in a rich tomato-herb broth. Twenty-four

Crab Stuffed Haddock

Broiled with lemon basil buerre blanc. Twenty-one

Steak Al Forno

Sirloin steak topped with roasted red and hot cherry peppers, basil, roasted garlic and tomato sauce. Topped with broiled fresh mozzarella. Eighteen

Cajun Jambalaya

The most famous rice dish in Louisiana history. A mélange of vegetables with sausage, chicken, shrimp and tomato, in a rich stock. Eighteen

Jack Daniels Steak

Char-grilled 8oz. sirloin with Jack Daniels glaze and beer battered onion rings. Seventeen

Sirloin and Shrimp Combo

Marinated sirloin steak char-broiled to your liking with a trio of jumbo shrimp scampi. Twenty-one

Cedar Plank Salmon

Fresh Atlantic salmon roasted on a cedar plank to impart a subtle, woody flavor, finished with a balsamic mustard glaze. Twenty-one

Roast Duckling

Oven roasted half duck with honey plum glaze. Twenty-one

Steak Dianne

Pan seared tournedos with woodland mushrooms and shallots bathed in a brandy Dijon demi-cream. Twenty-four

Grilled Chicken Artichoke

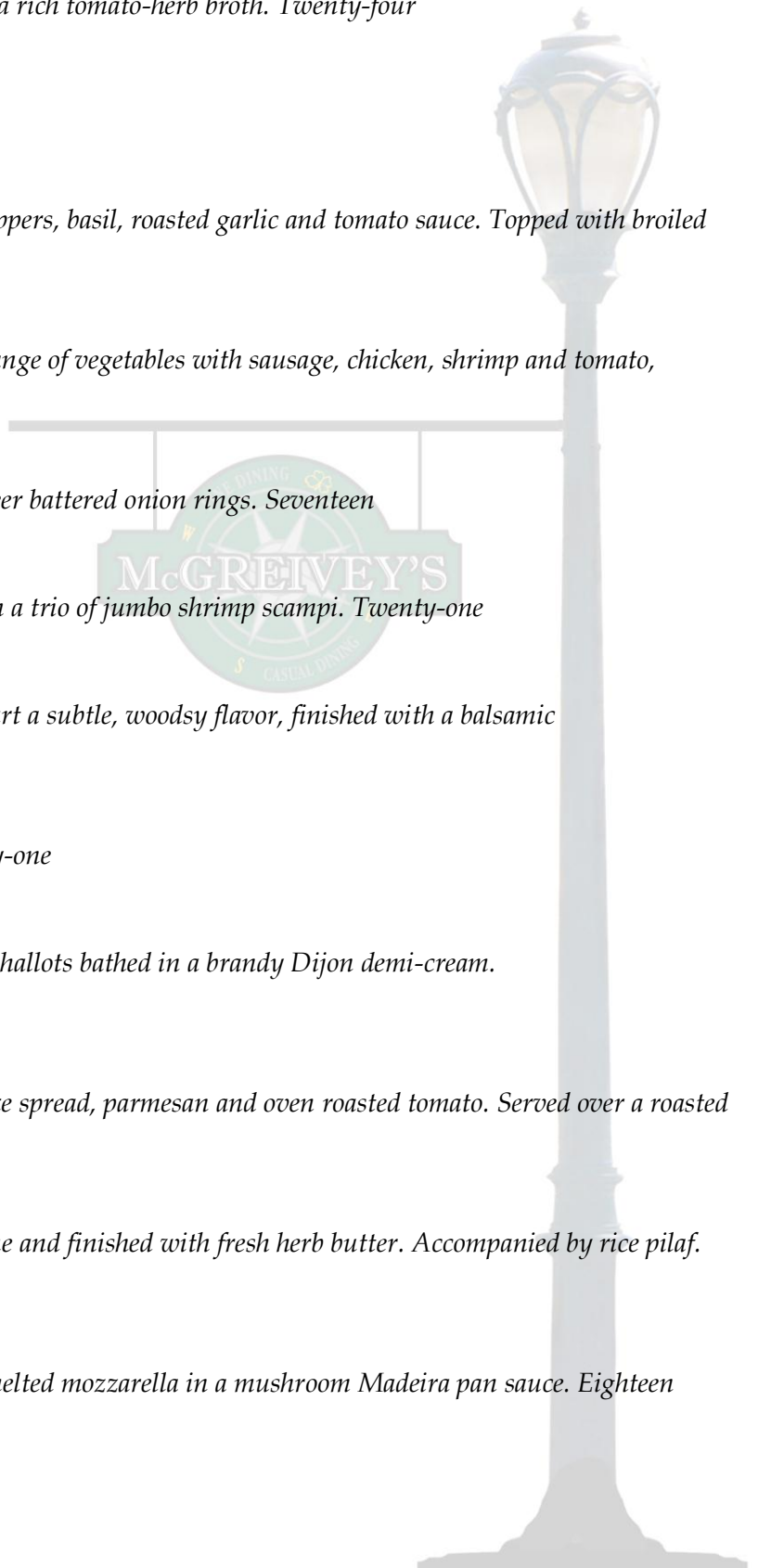
Marinated grilled chicken topped with spinach artichoke spread, parmesan and oven roasted tomato. Served over a roasted garlic cream sauce. Eighteen

Shrimp Scampi

Large shrimp sautéed with lemon, garlic and white wine and finished with fresh herb butter. Accompanied by rice pilaf. Nineteen

Chicken Madeira

Bronzed chicken topped with prosciutto, spinach and melted mozzarella in a mushroom Madeira pan sauce. Eighteen



MAIN COURSE

Garlic-Grilled Scallops, Shrimp and Chicken

*Skewered, marinated then basted with garlic-herb butter.
Twenty-one*

Filet Napoleon

*Grilled petite filet and shrimp served atop a crispy crab
cake with brandy tomato demi-glaze. Twenty-four*

Java Crusted Pork Tenderloin

*With special rub of coffee, brown sugar and spices. Served with
Guinness Stout glaze. Eighteen*

Iron-Seared Delmonico

*Charred 18oz. Choice rib-eye finished with melted
chipotle butter. Twenty-three*

Scallops and Goat Cheese Gratiné

*With spinach and roasted red pepper cream.
Twenty-three*

Broiled Seafood Platter

*Haddock, shrimp and scallops simply broiled and served
with a lemony basil butter sauce. Twenty-one*



PASTAS

Lobster Ravioli

With shrimp, spinach and plum tomato in a sherry Newburgh sauce. Twenty-Four

Hibachi Steak & Noodles

*Sliced teriyaki sirloin with onions, peppers, shitake mushrooms and broccoli in a soy steak sauce over lo mein.
Nineteen*

Linguini Pescatore

Shrimp, scallops, clams and lobster in a tomato herb broth over linguini. Twenty-Four

Penne with Vodka Sauce

*Sautéed chicken in pink vodka crème sauce. Seasoned with roasted garlic, prosciutto and fresh basil tossed with penne
pasta. Nineteen*

Rigatoni with Sausage & Eggplant

Finished with fresh mozzarella and basil. As hearty and rustic as it is tasty. Eighteen

Tuscan Chicken

*Whole wheat penne tossed with spinach, artichoke and roasted red pepper in a basil chardonnay sauce. Topped with grilled
Balsamic chicken and feta. Eighteen*

Shrimp and Scallops

With broccoli in a roasted garlic cream sauce. Served with Rigatoni. Nineteen

Our Mission

To provide the community, in which we live, a restaurant and catering service that delivers exceptional food and drink with enthusiastic service at reasonable prices. The Riley family takes great pride in offering a clean, friendly and fun environment for our guests and staff that consistently exceeds expectations.

We support local farms and the Waterford Harbor Market.

Hours:

Monday - Thursday
11:30am - 9:00pm

Friday and Saturday
Pub Menu: 11:30am - Midnight
Dinner Menu: 5:00pm - 10:00pm

Sunday

Brunch offered for Holidays and larger parties
Pub Menu 1:00pm - 9:00pm
Dinner Menu: 5:00pm - 9:00pm



Published prices reflect cash prices. Use of credit card will revert back to our non-discounted rate which is 2%