

SUSHI

CHESAPEAKE ROLL | \$18

Lump Crab Meat | Cucumber | Fire-Roasted Corn Salsa | Old Bay Sauce featuring Petit Manseng

VINEYARD ROLL | \$16

Smoked Salmon | Cranberry & Almond Goat Cheese | Citrus Beet Sauce | Crushed Pistachio | Scallion | SideWay's Gastrique

SPICY TUNA ROLL | \$15

Blackened Seared Ahi Tuna | Cucumber | Spicy Mayo | Pineapple Salsa infused with Willie's White

RIVERSIDE FAVORITES

CHILLED CRAB DIP | \$18

| Served with herb crostini |

ROASTED RED HUMMUS | \$12

Fire-roasted red pepper & Parmesan hummus | Served with herb crostini

SUSHI BURRITO | \$16

Blackened seared tuna | Smoked Salmon | Cucumber | Arugula | Spicy Mayo | Sesame Ginger Dressing | Pineapple Salsa | Pickled red onion

WRAPS

SERVED WITH CHIPS

WATERFRONT | \$18

Lump Crab | Mozzarella | Old Bay Sauce featuring Petit Manseng | Arugula | Balsamic Reduction | Fire-Roasted Corn Salsa | Scallion

FARMHOUSE | \$18

(FARM-TO-TABLE EXCLUSIVE)

Chipotle & Red Wine Braised Lamb | Mozzarella | Goat Cheese | Arugula | Fire-Roasted Corn Salsa | Hot Honey | Pickled red onion | Chipotle Mayo

PEPPERONI & ROASTED RED | \$15

Mozzarella | Pepperoni | Fire-Roasted Red Bell Pepper | Arugula Tomato-Basil Aioli

GREENS

HONEY CHICKEN CAESAR | \$15

Blackened Honey glazed chicken | Vibrant Greens | Shredded Parmesan Cheese | Cucumber | Tuscan Caesar Dressing

AHI TUNA SALAD | \$15

Blackened Seared Ahi Tuna | Vibrant Greens | Cucumber | Roasted Red Peppers | Pickled Onions | Sesame Ginger Dressing