



## APPETIZERS

### MARYLAND STYLE CRAB CAKES

lump crabmeat  
roasted corn salsa rémoulade sauce  
- 14 -



### TEMPURA ARTICHOKES

light batter/ artichoke hearts  
lemon garlic aioli  
- 12 -

### MARGHERITA FLATBREAD

tomato sauce / mozzarella cheese basil oil  
- 10 -

### CRISPY JUMBO SHRIMP

light tempura, seaweed salad, spicy mayo  
- 13 -

### CRUNCHY AVOCADO "FRIES"

breaded west coast avocados  
herb lemon dressing  
- 12 -

## RAW BAR



### CHILLED OYSTERS\* 6 / 12

mignonette sauce/ lemon  
- 15 / 28 -



### LITTLENECK CLAMS\* 6 / 12 cocktail

sauce / lemon  
- 12 / 22 -



### JUMBO SHRIMP COCKTAIL\*

chilled white shrimp / cocktail sauce  
lemon  
- 15 -



### CHILLED SEAFOOD COMBO chilled

clams & oysters  
1/2 maine lobster / jumbo shrimp  
- 28 -

## SOUP & SALAD



### SHERRIED LOBSTER BISQUE

classic bisque / maine lobster meat / herb oil  
- 9 -

### SOUP OF THE DAY

chef's featured preparation  
- 7 -

### CAESAR SALAD

hearts of romaine / romano cheese seasoned  
croutons / creamy garlic dressing  
- 9 -

### WEDGE SALAD

iceberg lettuce / crisp bacon  
chopped tomato / bleu cheese dressing  
- 10 -

### APPLE ARUGULA SALAD

granny smith apples/ baby arugula  
dried cranberries / gorgonzola / almonds  
white balsamic vinaigrette  
- 11 -

## ENTREES

### EGGS ANY STYLE \*

choice of meat / breakfast potato  
fruit garnish  
- 11 -

### OPEN-FACED STEAK SANDWICH\*

marinated sliced steak / caramelized onions  
mozzarella cheese / french fries  
- 18 -



### AVOCADO SCRAMBLE BURRITO

scrambled eggs / west coast avocado  
breakfast potato / pico de gallo  
- 12 -

### RISTEGIO'S BURGER\*

crisp bacon / white cheddar roasted tomato  
/ french fries  
- 16 -

### BUTTERMILK PANCAKES

maple syrup / fruit garnish  
- 10 -

### HAM & CHEESE OMELETTE \*

lyonnaise potato / fruit garnish  
- 11 -

### TRADITIONAL FRENCH TOAST

orange-vanilla scented/ maple syrup Fruit  
garnish  
- 10 -

### CHICKEN MILANESE\*

baby arugula / tomato / pecorino / pickled  
onions / white balsamic vinaigrette  
- 16 -



### SEA SCALLOP SALAD\*

baby arugula / house vinaigrette  
tomato / cucumber / pickled onion  
- 18 -



### BLACKENED SHRIMP SALAD\*

baby greens / tomato / carrots / pickled  
onions / cucumbers  
herb vinaigrette  
- 19 -



### GRILLED CHICKEN SALAD

apple / dried cranberry / baby greens  
almonds / mango vinaigrette  
-17-

### EGGS BENEDICT \*

poached eggs / grilled ham  
hollandaise sauce/ potato/ fruit garnish  
-14 -



### RICHARD LANZA

Chef / Proprietor

### RISTEGIO'S SIGNATURE DISHES

\*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or under cooked fish, meat, shellfish or fresh shelled eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 20% gratuity on parties of 8 or more.