

Cafe Rio Appetizer Menu

Cold Starters

<i>Chilled Oysters on the Half Shell served with a champagne mignonette - half/ dozen</i>	\$12.5/\$25
<i>Dungenous Crab Avacado Shooter</i>	\$13
<i>Pacific Oyster Shooter with a spicy habanero sauce</i>	\$2.5
<i>Bay Shrimp Cocktail</i>	\$ 9
<i>Prawn Cocktail ala Classic Rio with cocktail sauce and lemon</i>	\$11.5
<i>Olive Melange with Point Reyes blue cheese and garlic crostini</i>	\$10

Hot Starters

<i>Ahi Tuna, seared with white, black & green sesame seeds, wasabi, pickled ginger, & spicy kimchee</i>	\$18.5
<i>Rock Shrimp Beignets served with Poblano chiles & roasted sweet corn relish</i>	\$14
<i>Calamari and Peppadew Chiles fried with a lemon basil aioli</i>	\$10
<i>Café Rio Crab Cakes with basil aioli and tomato pesto</i>	\$11.5
<i>Mussels with sauvignon blanc, garlic shallots, lemon, butter, & fresh herbs</i>	\$16
<i>Manilla Clams sautéed with white wine, garlic, basil & butter</i>	\$18
<i>-add Linguine</i>	\$2.5

Larger Plates

<i>Café Rio Burger 8 oz. of Angus beef, caramelized onions, apple wood smoked bacon, & white cheddar cheese served with fried shoestring potatoes</i>	\$13
<i>Dry-Rubbed Flat-Iron Steak, drizzled with balsamic vinegar & Brentwood corn, extra-virgin olive oil, & served with rosemary roasted garlic mashed potatoes</i>	\$23
<i>with a glass of Chianti</i>	\$28

Salads

<i>Vine Ripe Tomato Salad, marinated green bean & fresh mozzarella</i>	\$9.5
<i>Ahi Tuna Nicoise Salad, pan seared tuna, green beans, hard boiled eggs, Cucumber, nicoise olives, tomatoes, & anchovy vinaigrette</i>	\$14
<i>Café Rio Caesar, romaine hearts, parmesan cheese, house made Caesar dressing – add bay shrimp \$3.5 -grilled chicken \$3</i>	\$8
<i>Café Rio House Mixed Baby Organic Lettuce Salad</i>	\$13.5
<i>The Louie, crisp lettuce, avocado, hard boiled egg & garden cucumbers & tomatoes</i>	w/crab \$20 w/shrimp \$16 loaded \$27.5