

Wine

Menu Sampling. Over 30 wines offered by the glass

Sparkling

NV Cristalino Brut Cava, Spain
1999 Schramsberg Blanc de Blancs, Napa

White

2002 Bonny Doon, Pacific Rim Dry Riesling, Santa Cruz
2002 Dry Creek Fumé Blanc, Sonoma
2001 Chappellet Chenin Blanc, Napa
2002 Honig, Sauvignon Blanc, Napa
2002 Palacio de Menade, Cuevas de Castillo, Rueda, Spain
2002 Gramona Gessami, Penedes, Spain
2003 Elk Cove Vineyards Pinot Gris, Oregon
2002 Morgadio Albariño, Rias Baixas, Galicia, Spain
2003 Adler Fels Russian River Gewürztraminer, Sonoma
2003 Txomin Txaniz Txakolina, Basque Country, Spain
2002 Condes de Albrei Albariño, Rias Baixas, Galicia, Spain
2000 Don Miguel Vineyard "Marimar Torres" Chardonnay, Russian River Valley
2002 Lusco Albariño, Rias Baixas, Galicia, Spain
1999 Sebastiani Chardonnay, Dutton Ranch, Russian River Valley
2000 Stony Hill Chardonnay, Napa Valley.
2001 Grgich Hills Chardonnay, Napa Valley

Reds

2001 Osborne Solaz, Tierra de Castilla, Spain
1999 Lorinon, Crianza, Rioja, Spain
2001 Montes Reserve Cabernet Sauvignon, Curico, Chile
2000 Hawk Crest Cabernet Sauvignon, by Stag's Leap Wine Cellars
2002 Schug Pinot Noir, Sonoma Valley
1998 Marques de Murrieta Ygay Reserva, Rioja, Spain
1995 Marques de Caceres Reserva, Rioja, Spain
1999 Dehesa La Granja, Zamora, Spain
2001 Catena Malbec, Argentina
2001 Saintsbury Pinot Noir, Carneros
2000 Tinto Pesquera, Ribera del Duero, Spain
1999 Mauro, Castilla y Leon, Spain
1998 Alion, Ribera del Duero, Spain
2000 Catena Alta Zapata Malbec, Angelica Vineyards, Mendoza, Argentina
1990 Vega Sicilia "Unico", Ribera del Duero, Spain

Zagat Survey 2004- New Orleans Restaurant & Nightlife

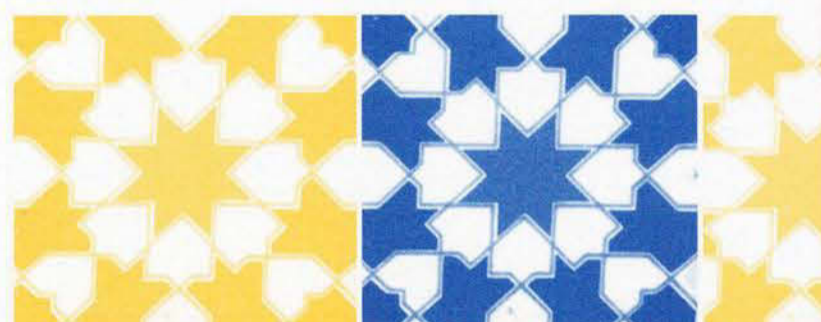
"Some of the "most creative food in town" is served at this "wonderful" "piscatorium" in the Warehouse District where the "adventurous" dishes have a strong Spanish and Latin accents, including a "great assortment of ceviches" and "divine Serrano-wrapped tuna" wash down by "excellent" "affordable" wines; the staff's "friendly" and the setting's "casual", and even if it gets a bit "noisy" at times that may be because "chef-owner Adolfo Garcia makes the fish positively sing"

c 10/2007



Rio Mar

a seafood destination



Monday-Friday
Lunch 11:30am-2:00pm

Monday-Thursday
Dinner 6:00pm-10:00pm

Friday & Saturday
Dinner 6:00pm-11:00pm

Sunday
Closed



800 South Peters St., New Orleans, LA 70130
Corner of South Peters and Juila St.
In the Historic Warehouse District, two blocks from the Morial Convention Center.

For reservations call 504.525.FISH (3474)
www.riomarseafood.com

For parties of 10 or more as about our group menu.

Tapas

Menu

Cold 4

- Jamon Serrano- Air dried Spanish ham
- Chorizo Riojano- Air dried garlic paprika sausage
- Chorizo Catalan- Pork sausage w/ peppercorns
- Boquerones- White anchovies in vinegar
- Marinated olives
- Chilled Avocado soup

Hot 4

- Empanadas de atun- Albacore tuna pies
- Bacalaitos- Salt cod fritters
- Patatas Bravas- Fried potatoes w/ spicy tomato sauce
- Fried oysters "al ajillo" w/ garlic & parsley sauce

Pressed Sandwiches 5

Small warm crispy french bread sandwiches

- Choripan- Spanish sausage w/ tomato
- Jamon w/ Manchego- Spanish ham & cheese
- Eggplant & Peppers- Eggplant & roasted peppers
- Spanish Muffaletta- Olive salad, ham, chorizo, & cheese

From the grill 6

- Squid steak with olive salad
- Octopus Galician style- Octopus with paprika & olive oil
- Fish of the day w/ caper tomato relish
- Grilled assorted seafood Romesco- Shrimp, mussels, clams, fish grilled w/ red peppers & almonds
- Salmon Escabeche- Chilled fresh pepper relish
- Hanger steak w/ onions & yuca fries
- Arroz con mariscos- Short grain rice, shrimp, squid & mussels
- Grilled blood sausage 8

Salads 6

- Avocado Caesar w/ fried oysters- Romaine lettuce & avocado sauce
- Smoked tuna Español- Baby greens, olives & capers
- Avocado, hearts of palm & crawfish

Dinner

Menu

Soups

- Spanish style garlic soup 5
- Avocado Gazpacho w/ crabmeat 6

Ceviches

- Ecuadorian- Shrimp, tomato & citrus juices 6
- Panamanian- Fish, habanero peppers & lime 6
- Ceviche Tasting- tasting portions of all four ceviches 16

Salads

- RioMar House Salad- Baby greens sherry vinaigrette & Manchego cheese 5
- Fried Gulf oysters, grilled corn & Serrano ham 7
- Hearts of palm, avocado & grapefruit 6

Appetizers 6

- Garlic steamed mussels w/ chorizo
- Grilled calamar steak saffron alioli
- Bacalaitos- Spanish style cod fritters

Arroz 15

Rice dishes made w/ short grain Valencian rice & the freshest available seafood.

- Gulf shrimp w/ garlic & saffron
- Littleneck clams & chorizo w/ parsley
- Calamar en su tinta- (squid, squid ink & garlic)

Main Courses

- "The original" Serrano ham wrapped in tuna-Chickpea puree, Romesco sauce 21
- Zarzuela de mariscos- Selection of seafood in a saffron broth 19
- Louisiana Gulf shrimp "al ajillo"- Garlic, parsley & extra virgin olive oil 16
- Escabeche of Gulf fish- Grilled fish w/ peppers, olives & caper relish 16
- Pan Roasted Boneless Rainbow Trout- Wrapped in scallions w/ Serrano ham & red wine butter 18
- Grilled Hanger Steak- 14 oz. cut, yuca fries & Argentine chimichurri 22
- Grilled Double Cut Pork Chop- Dried fig reduction, caramelized onion mashed potatoes 19