

ENJOY YOUR EXPERIENCE

# IN STYLE

WITH APPS, SOUPS AND SALADS

THAT WILL HAVE YOU

# PUTTING

# ON THE RITZ

## APPETIZERS

**Steamed Clams** 12

White wine, garlic, lemon and butter  
broth, served with side of bread

**Fried Calamari/Fried Shrimp** 13/15

**Chive Mussels** 13

Roasted garlic, leeks, tumeric, yellow curry, cream,  
white wine

**The Cutting Board** 16

Assorted premium cheese, olives, seasonal  
fruit, served with Savannah Bee Co. honey

**Lobster and Shrimp Roll** 15

Crispy spring roll with lobster and shrimp,  
pineapple seafood vinaigrette

**Beef Carpaccio** 15

Thinly sliced & pan seared, served with  
ponzu sauce, cucumber, seaweed salad

**Chive Mixed Grill for Two** 25

Grilled buffalo, prawns, and scallops

**Chive Sea Platter for 2 or 4\*** 59/85

Chilled selection of the ocean's finest  
(lobster, clams, king crab legs, mussels, wild  
shrimp, crawfish)

## SOUPS

**She Crab Soup** 11

Hand picked Dungeness and blue crab, sherry

**Sweet Potato with Lobster Soup** 13

## SALADS

**Japanese Mushroom Salad** 11

Shiitake mushrooms, hearts of palm, ponzu  
vinaigrette, sumiso sauce

**Caesar Salad** 12

Prosciutto, roasted walnuts

**Mango and Arugula Salad** 13

Mango, arugula, avocado, cucumber, roasted  
walnuts

ADD SIDE SALAD WITH YOUR ENTRÉE FOR \$7

\* CONSUMING RAW OR UNDER COOKED SEAFOOD, POULTRY OR MEAT CAN  
INCREASE YOUR RISK FOR FOODBORNE ILLNESS

NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM YOUR SERVER OF ANY  
ALLERGIES. A SERVICE GRATUITY OF 20% WILL BE ADDED TO ALL PARTIES  
OF 6 OR MORE. A \$25 CAGE FEE WILL BE APPLIED TO ANY OUTSIDE DESSERT.  
OUR COKAGE FEE IS \$35

HERE AT CHIVE

ENJOY

THE MOST AMAZING

FOOD

IN STYLE

WITH COLD PLATES

TANTALIZING PING

AND A SUCCULENT

RAW BAR

HANDCRAFTED FOR YOU



### PING

Asian inspired, slow cooked, grilled delicacy

Squid	12
Quail	13
Octopus	13
Prawns (head on)	15
Scallops	15
Lobster	15
Steak <small>Grassfed from Hunter Cattle</small>	15
Buffalo	17
Lamb	18
Wagyu Kobe Steak	19

### RAW BAR/COLD PLATES

Sashimi*	16
Tuna Ceviche* <small>Assorted fresh fruit, sesame seeds on top of seaweed salad, minced mint, and cilantro</small>	16
Shrimp Cocktail <small>Served with housemade cocktail and horseradish sauce</small>	17
Lobster on the Ritz <small>Lobster cocktail</small>	19
Chilled Oysters <small>Seasonal</small>	6 PC MP / 12 PC MP

\* CONSUMING RAW OR UNDER COOKED SEAFOOD, POULTRY OR MEAT CAN INCREASE YOUR RISK FOR FOODBORNE ILLNESS

ITS THE

# BEE'S KNEES

## THE CATS PAJAMAS

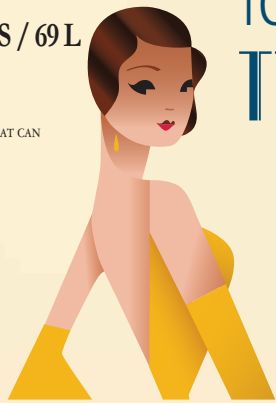
# PLATES

THAT WILL BLOW YOUR MIND

<b>Salmon*</b> Served over mixed greens	14 S / 20 L	<b>Free Range Chicken Breast</b> Grilled airline chicken with red curry and seasonal vegetables	19
<b>Flounder &amp; Crab</b> Served over sauteed spinach	15 S / 20 L	<b>All Natural Pork Tenderloin</b>	19
<b>Crab Cake</b> Mother of crab cake, fried green tomato	15 S / 20 L	<b>Filet Mignon</b> Grassfed beef from Hunter Cattle	20 S / 30 L
<b>Striped Bass</b> Pan seared drizzled with red curry sauce Stuffed + 5	15 S / 22 L	<b>Miso Marinated Duck Breast</b> Marinated and served over vegetables	21
<b>Ocean's 5</b> Gang Phet Talay, noodles, clams, mussels, shrimp, scallops, crab in a red curry broth	16 S / 20 L	<b>Lamb Chop</b> Grassfed, marinated and grilled with red curry sauce	29
<b>Dungeness Crab</b> Hand-picked Dungeness crab, avocado, seasonal fruit, minced mint, and cilantro	17	<b>Buffalo Tenderloin</b>	29 S / 39 L
<b>Lobster &amp; Edamame Risotto</b>	18 S / 30 L		
<b>Prawn Risotto</b> Grilled prawns, edamame, asparagus, cherry tomatoes	19		
<b>Chilean Sea Bass</b> Pan seared on top of orzo with spinach, mushrooms, and tomatoes	20 S / 30 L		
<b>Sea Scallops</b> Pan seared over seasonal veggies	25		
<b>Ahi Tuna*</b> Pan seared tuna over a bed of sautéed spinach with red curry and lemon caper sauce	29		
<b>Alaskan King Crab</b>	49 S / 69 L		

A GLASS OF  
**WINE**  
 CAREFULLY SELECTED  
 TO COMPLIMENT  
 THAT DISH

\* CONSUMING RAW OR UNDER COOKED SEAFOOD, POULTRY OR MEAT CAN INCREASE YOUR RISK FOR FOODBORNE ILLNESS



LIVING HIGH

EASY AS PIE  
HAVE A  
ROARING  
GOOD TIME

LET THEM EAT CAKE

## DESSERT

### **Tuxedo Bomb**

Chocolate sponge cake, white and milk chocolate  
mousse in a soft chocolate shell

*Light and airy*

### **Chocolate Marquis**

A dense velvety dark chocolate mousse atop a  
chocolate sponge cake

*Rich and decadent*

### **Ivory Creme Brulee Cheesecake**

Creamy vanilla bean cheesecake coated with a  
sweet caramelized sugar

*Sweet and simple*

### **Key Lime Layered Mousse Cake**

Light fluffy layers of key lime mousse and vanilla cake  
with a key lime glaze

*Sweet and tart*

### **Sorbet**

Strawberry & Mango

Dessert Martinis, Cognac, Ports, Digestifs, & More