Jose Mendin Debuts His First Fort Lauderdale Restaurant, Rivertail

Focused on seafood-centric fare

by Olee Fowler | @oleefowler | Jan 3, 2020, 9:00am EST

Jose Mendin | Rivertail/Official Press Photo

Pubbelly empire mastermind **Jose Mendin** has officially crossed the Miami/Fort Lauderdale county line with his latest restaurant, **Rivertail** (305 South Andrews Avenue).

Marking his first seafood-focused restaurant, Rivertail offers up an array of inventive dishes. Starters include options like yellowtail ceviche tacos, broiled oysters topped with kimchi and Cheez-its, plantain

mofongo, lobster rolls, chowder, and scallop escargot. For larger dishes, guests can expect crab boils, Brazilian stew, curry striped bass, along with plenty of fish and steak options prepared to the guest's liking. An extensive raw bar is also on hand, with a variety of happy hour specials including $1 oysters, $2 peel and eat shrimp, and $3 medium stone crab claws from 4 to 7 p.m. every Wednesday to Friday.

Left: broiled oysters concha, Right: crab doughnuts | Rivertail/Official Press Photo

Rivertail's beverage program by Diego Filet features a mix of classic and updated cocktails. Newcomers include the Sea Smoke made with dark rum, cinnamon, and pineapple; and the Green Machine made with gin, basil, and cucumber. Updated classics like the vegan Pisco sour made with foam bitters in lieu of the traditional egg whites, and the Monkey Penicillin created with Scotch, lemon, and honey ginger agave.

Located on Fort Lauderdale's riverfront, the space was designed by Big Time Design Studio, and features several vignettes including indoor and outdoor bars, lounge areas, communal seating surrounded by living walls, and a raw bar.

Rivertail is now open Wednesday to Sunday from 4 p.m. to midnight. For more information call 954-306-2665.

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