



beginnings

LOADED KETTLE CHIPS 7

blue cheese crumbles, scallions, bacon, tomato, melted smoked gouda

SALT & PEPPER CALAMARI 10

jalapeno ranch

BAKED CRAWFISH & BAY SHRIMP CREOLE DIP 9

tortilla chips

LEMON PEPPER GULF OYSTERS 12

golden fried, horseradish dijon dipping sauce

EAST MEETS WEST TARTAR 14

Ahi tuna, sweet chili sauce, cucumber, red onion, jicama,
wonton, fried egg, bacon

salads & soups

WEDGE SALAD 6

blue cheese, bacon, tomatoes,
blue cheese dressing

WATERFRONT SALAD 6

cucumber, onion, egg,
carrot, tomato, brown sugar
sherry vinaigrette

SIGNATURE GUMBO 6

WHITE BEAN SOUP 4

CAESAR SALAD 10

house made croutons, shaved parmesan, crispy caper blossoms

add: GRILLED CHICKEN 6

GRILLED JUMBO SHRIMP 10

CRISPY OYSTERS 6

CRAB CAKE 6

TOMATO SALAD 13

roma tomato, buffalo mozzarella, romaine, red onion,
white balsamic vinaigrette

BEET SALAD 12

roasted beets, goat cheese crumbles, arugula, walnut vinaigrette

JUMBO SHRIMP QUINOA SALAD 21

cucumbers, tomatoes, spinach, red bell pepper, kalamata olives,
lemon honey vinaigrette

lunch favorites

RAFFA'S BURGER 9

American cheese, shredded lettuce, beefsteak tomato, chopped white onion, pickles, special sauce, house made French fries

BEEF AND CHEDDAR SANDWICH 11

shaved ribeye, sautéed mushrooms, house cheese sauce, fried onion strings, house made French fries

BUFFALO CHICKEN SANDWICH 10

fried chicken, celery slaw, blue cheese dressing, house made French fries

GRILLED CHICKEN BLT WRAP 9

bacon, lettuce, tomato, ranch dressing, house made French fries

SESAME CHICKEN WRAP 9

lightly fried sesame chicken, romaine lettuce, carrots, cucumber, wasabi ranch dressing, house made French fries

SHRIMP AND GRITS 11

bacon, scallions, wild mushrooms, Dr. Pepper sauce

CHICKEN FRIED STEAK 14

mashed potatoes, Tasso ham gravy, golden onion strings

SESAME GLAZED SALMON 14

sautéed spinach, mandarin oranges, orange ginger sauce, candied almonds

PESTO CHICKEN PENNE 10

basil pesto, sun dried tomatoes, mushrooms, toasted pine nuts

AMALFI SHRIMP 14

jumbo gulf shrimp, artichokes, wild mushrooms, chili, broccoli, linguine, parsley garlic butter

mains

FILET MIGNON 25

mushroom and green peppercorn demi glace, chef vegetables

POST OAK SMOKED PORK CHOP 22

hock braised collards, sweet potato gratin, Carolina sauce

NEW YORK STRIP 24

R1 house steak sauce, chef vegetables

BLACKENED REDFISH 23

shrimp, crab, and creole tomato butter sauce, chef vegetables