

Small Plates

Salt & Pepper Calamari jalapeno ranch 12

Orange Chile Chicken Tenders 12

Fried Oysters dijon honey mustard 15

Grilled Brie rosemary spiked Melba sauce, caramelized onion, garlic crostini 14

Smoked Brisket and Cheddar Wontons Back Pew BBQ sauce, house made pickled vegetables.... 11

Crab Cake beurre blanc, capers, tomatoes.... 15

Southern Style Shrimp and Grits tri-peppers, Tasso ham garlic sauce 13.5

Soups & Salads

Hearty White Bean Soup with Tasso ham cup 4 / bowl 7

Chicken and Andouille Gumbo with steamed rice cup 5 / bowl 9

Wedge Salad blue cheese, bacon, tomatoes, blue cheese dressing 7

Caesar Salad caper blossoms, shaved parmesan, house croutons 6

Waterfront Salad tomato, egg, carrots, cucumber, red onion, brown sugar sherry vinaigrette 6

Greek Salad tomatoes, cucumbers, olives, feta, pepperoncini 8

add to any salad - grilled jumbo shrimp (5) 10 - grilled chicken (6 oz) 6

Beet Salad watermelon radish, goat cheese, candied pecans, spring mix, frisee,
brown sugar sherry vinaigrette 14

Jumbo Shrimp Quinoa Salad cucumbers, tomatoes, spinach,
red bell pepper, kalamata olives, lemon honey vinaigrette 21

Raffa's Burger Smoked cheddar and brisket burger, house made pickles,
BBQ aioli, lettuce, tomato 14

Pastas

Capretto Chicken

breaded chicken, penne, sun dried tomatoes, goat cheese, pine nuts, lemon garlic cream 18

Chicken Alfredo

penne pasta, parmesan cream 15

Pasta Carbonara

pappardelle, pancetta, peas, bacon jam, sous vide egg, shaved parmesan 18

Cajun Pasta

jumbo grilled shrimp, penne, Andouille, onion, tomato, bell pepper, creole mustard sauce 22

Cioppino

scallops, calamari, lump crab, mussels, shrimp, white wine tomato broth, pappardelle 28

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness*

Mains

Orange, Ginger, and Almond Crusted Halibut
citrus beurre blanc, jumbo lump crab, shrimp 34

Petite Asian Glazed Salmon
spinach, mandarin oranges, orange ginger sauce, candied almonds 16

Stuffed Flounder
crab stuffed, shrimp, lemon beurre blanc 22

Blackened Redfish
sautéed shrimp, crabmeat, tomato butter sauce 25

Sea Scallops scallops, miso cream, chive oil, house made Sriracha,
kim chi risotto 34

Grilled Ribeye (14 oz) 27

Filet Mignon (8 oz) 28

*Ribeye, Filet, and Veal Chop served with vegetable du jour and choice of sauce:
RI House Steak Sauce - Mushroom Green Peppercorn Demi - Béarnaise*

Bulgogi Flat Iron
Korean BBQ sauce, kim chi risotto, house made pickled vegetables 22

House Made Chicken Fried Steak
mashed potato, Tasso gravy, golden onion rings 19

Mediterranean Chicken
parmesan risotto, sundried tomato, capers, mushrooms, olives, red onion,
panko breadcrumbs, beurre blanc 17

Raffa's Angus Prime Rib (Available Wednesday - Saturday, After 5 pm limited availability)
mashed potatoes, vegetables du jour, au jus, horseradish cream sauce 25

Table Sides

Mashed Potatoes 5

Parmesan risotto 7

Smoked Gouda Mac 7

Sautéed Button Mushrooms 7

Pork Caramelized Brussels Sprouts 8

French Fries 6

Spinach Aglio E Olio 7

Asparagus 7

Mains

Orange, Ginger, and Almond Crusted Halibut
citrus beurre blanc, jumbo lump crab, shrimp 34

Petite Asian Glazed Salmon
spinach, mandarin oranges, orange ginger sauce, candied almonds 16

Stuffed Flounder
crab stuffed, shrimp, lemon beurre blanc 22

Blackened Redfish
sautéed shrimp, crabmeat, tomato butter sauce 25

Sea Scallops scallops, Miso cream, chive oil, house made sriracha,
kim chi risotto34

Grilled Ribeye (14 oz) 27

Filet Mignon (8 oz) 28

*Ribeye and Filet served with vegetable du jour and choice of sauce:
R1 House Steak Sauce - Mushroom Green Peppercorn Demi - Béarnaise*

Bulgogi Flat Iron
Korean BBQ sauce, kim chi risotto, house made pickled vegetables 22

House Made Chicken Fried Steak
mashed potato, Tasso gravy, golden onion rings 19

Mediterranean Chicken
parmesan risotto, sundried tomato, capers, mushrooms, olives, red onion,
panko breadcrumbs, beurre blanc 17

Raffa's Angus Prime Rib (Available Wednesday - Saturday, After 5 pm limited availability)
mashed potatoes, vegetables du jour, au jus, horseradish cream sauce 25

Table Sides

Mashed Potatoes 5
Parmesan Risotto 7

Smoked Gouda Mac 7
Sautéed Button Mushrooms 7
Pork Caramelized Brussels
Sprouts 8

Spinach Aglio E Olio 7
Asparagus 7