

SMALL PLATES

- SALT & PEPPER CALAMARI jalapeno ranch 10
- BAKED CRAWFISH AND BAY SHRIMP CREOLE DIP tortilla chips 9
- LEMON PEPPER GULF OYSTERS fried golden, horseradish Dijon dipping sauce 12
- GRILLED BRIE rosemary spiked Melba sauce, caramelized onion, garlic crostini 13
- SOUTHERN SHRIMP AND GRITS bacon, scallions, wild mushrooms, Dr. Pepper sauce 12
- CHILI CHICKEN TENDERS chili orange glaze, cool wasabi dipping sauce 8
- TEXAS BLUE CRAB CAKES tomatoes, capers, lemon butter sauce 12
- EAST MEETS WEST TARTAR Ahi tuna, sweet heat chili sauce, cucumber, red onion, jicama, wonton, fried egg, bacon 14

SOUPS & SALADS

- HEARTY WHITE BEAN SOUP with Tasso ham cup 4 / bowl 7
- SIGNATURE SEAFOOD GUMBO ... cup 6 / bowl 9
- WEDGE blue cheese, bacon, tomatoes, blue cheese dressing 6
- CAESAR SALAD caper blossoms, shaved parmesan, house croutons 5
- WATERFRONT SALAD tomato, egg, carrots, cucumber, red onion, brown sugar sherry vinaigrette 6
- add to any salad ~ grilled jumbo shrimp (5) 10 ~ grilled chicken (6 oz) 6*
- BEET SALAD roasted beets, arugula, goat cheese, walnut vinaigrette 12
- TOMATO SALAD roma tomatoes, buffalo mozzarella, romaine, red onion, white balsamic vinaigrette 13
- JUMBO SHRIMP QUINOA SALAD cucumbers, tomatoes, spinach, red bell pepper, kalamata olives, lemon honey vinaigrette 21

RAFFA'S BURGER American cheese, shredded lettuce, beefsteak tomato, chopped white onion, pickles, special sauce, house made French fries 14

PASTAS

- CAPRETTO CHICKEN
breaded chicken, sun dried tomatoes, goat cheese, pine nuts, lemon garlic cream 18
- DIVER SCALLOPS A LA PLANCHA
Sun dried tomato, spinach, pappardelle and basil pesto cream sauce 30
- AMALFI SHRIMP
jumbo gulf shrimp, artichokes, wild mushrooms, chili, broccoli, linguini, parsley garlic butter 22
- CHICKEN ALFREDO
penne pasta, parmesan cream 15
- LOBSTER RAVIOLI
house made ravioli, lump crab, peas, carrots, marinated tomatoes, panko breadcrumbs, parmesan, lobster cream sauce 26

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

MAINS

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

RAINBOW TROUT

jumbo lump crab, roasted peanuts, capers, tomato, parsley and sherry brown butter 24

SIGNATURE BEEF MARBLE RANCH WAGYU

FILET MIGNON (6 OZ) 39

GRILLED RIBEYE (14 OZ) 26

FILET MIGNON (8 OZ) 27

NEW YORK STRIP (14 OZ) 26

Certified Angus Beef, served with chef's vegetable and choice of sauce:

R1 House Steak Sauce ~ Mushroom Green Peppercorn Demi ~ Buerre Fondue

POST OAK SMOKED PORK CHOP

hock braised collards, sweet potato gratin, Carolina sauce 24

AUSTRALIAN LAMB PORTERHOUSE HOTCHPOTCH

asparagus, baby carrot, peas, pearl barley, mint lamb au jus 35

SHINER BRAISED BEEF SHORT RIB

garlic mashed potato, toasted corn succotash, crispy sweet potato 25

CHICKEN FRIED STEAK

garlic mashed potato, Tasso gravy, golden onion rings 16

MEDITERRANEAN CHICKEN

parmesan risotto, sundried tomato, capers, mushrooms, olives, red onion, panko breadcrumbs, buerre blanc 17

RAFFA'S ANGUS PRIME RIB (AVAILABLE WEDNESDAY - SATURDAY, AFTER 5 PM)

slow cooked and hand-sliced, mashed potatoes, chef vegetables, au jus, horseradish cream sauce 24

TABLE SIDES

GARLIC MASHED POTATOES 5

GLAZED BABY CARROTS 6

SWEET POTATO GRATIN 6

GOUDA MAC 7

SHERRIE WILD MUSHROOMS 6

PORK CARAMELIZED BRUSSELS SPROUTS 6

BUTTERED SPINACH & PARMESAN 5

CRISPY CREOLE POTATO 5

TOASTED CORN SUCCOTASH 6

ASPARAGUS 5