

SMALL PLATES

- SALT & PEPPER CALAMARI jalapeno ranch 12
- THAI CHICKEN WINGS green papaya salad, peanut dipping sauce 12
- FRIED OYSTER BLT rémoulade, bacon, baby arugula, tomatoes 15
- GRILLED BRIE rosemary spiked Melba sauce, caramelized onion, garlic crostini 14
- SOUTHERN STYLE SHRIMP AND GRITS tri-peppers, Tasso ham garlic sauce 13.5
- SMOKED BRISKET AND CHEDDAR WONTONS Back Pew BBQ sauce, house made pickled vegetables.... 11
- DUCK CONFIT parmesan polenta, raspberry and port wine reduction, frisee salad.... 12
- FRIED BURRATA fra Diavolo sauce, garlic crostini.... 15
- CAULIFLOWER AND WILD MUSHROOM DIP crimini mushrooms, smoked cheddar garlic crostini.... 10

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
- NAPA CABBAGE SALAD red onion, snow peas, bean sprouts, tomatoes, Sriracha dressing.... 7
- add to any salad ~ grilled jumbo shrimp (5) 10 ~ grilled chicken (6 oz) 6*
- BEET SALAD watermelon radish, blue cheese, candied pecans, watercress, frisee, baby arugula, 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
- fettuccini pasta, parmesan cream 15
- PASTA CARBONARA
- pappardelle, pancetta, bacon jam, sous vide egg, shaved parmesan 18
- CAJUN PASTA
- jumbo grilled shrimp, penne, Andouille, onion, tomato, bell pepper, creole mustard sauce 22
- GREEN PEA AND MINT NAGE
- Scallops, fettuccini, green peas, red and yellow bell pepper 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 buerre 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

BRONZINO Petite bronzino, scallops, miso cream, chive oil,
house made Sriracha, kim chi risotto 34

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 ~ Bearnaise*

BULGOGI FLAT IRON
Korean BBQ sauce, kim chi risotto, house made pickled vegetables 22

BABY BACK RIBS
1/2 rack 16 Full rack 24
house made Back Pew BBQ sauce, coleslaw, french fries

VEAL CHOP (11 OZ)
wild mushroom and pinto bean ragout, parmesan polenta 34

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, buerre blanc 17

RAFFA'S ANGUS PRIME RIB (AVAILABLE WEDNESDAY - SATURDAY, AFTER 5 PM)
mashed potatoes, vegetables du jour, au jus, horseradish cream sauce 25

TABLE SIDES

MASHED POTATOES 5
BLACK PEPPER PASTA 7
FRENCH FRIES 6

SMOKED GOUDA MAC 7
SAUTÉED BUTTON MUSHROOMS 7
PORK CARAMELIZED BRUSSELS SPROUTS 8

SPINACH AGLIO E OLIO 7
BACON FAT BRAISED KALE 6
ASPARAGUS 7