

Small Plates

- Street Corn charred corn, red peppers, crema, cotija cheese, avocado mousse, roasted ribeye 15
- Salt & Pepper Calamari jalapeno ranch 12
- Orange Chile Chicken Tenders 12
- Spanakopita sautéed spinach, feta cheese, phyllo dough 12
- Fried Oysters Dijon honey mustard 15
- Grilled Brie rosemary spiked melba sauce, caramelized onion, garlic crostini 14
- Crab Cake beurre blanc, capers, tomatoes.... 15
- Southern Style Shrimp and Grits tri-peppers, Tasso ham garlic sauce 13.5
- Korean Riblets tempura fried riblets, Korean BBQ sauce, red cabbage and cilantro slaw 15

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 - Hanger steak (4oz).... 12*
- Texas Niçoise Steak Salad hanger steak, arugula, green beans, asparagus, baby red potatoes, white balsamic vinaigrette, cotija cheese, tomatoes, boiled egg...21
- Beet Salad goat cheese, candied pecans, spring mix, frisee, brown sugar sherry vinaigrette 15
- Jumbo Shrimp Quinoa Salad cucumbers, tomatoes, spinach, red bell pepper, kalamata olives, lemon honey vinaigrette 21

Steakhouse Blend Burger Kaiser roll, smoked cheddar, house pickled red onions, shredded lettuce, house pickles, grilled tomato, smoked miso aioli, French fries 14

Pastas

- Capretto Chicken
breaded chicken, penne, sun dried tomatoes, goat cheese, pine nuts, lemon garlic cream 18
- Chicken Alfredo
penne pasta, parmesan cream 16
- Wild Mushroom Pappardelle
Roasted wild mushrooms, mushroom stock, parmesan, pickled beach mushrooms, confit garlic 21
- 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

Pan Seared Sea Scallops

red curry, herbs, Israeli couscous, butternut squash34

Petite Asian Glazed Salmon (5oz)

spinach, mandarin oranges, orange ginger sauce, candied almonds 16

Stuffed Flounder

crab stuffing, shrimp, lemon beurre blanc 23

Blackened Redfish

sautéed shrimp, crabmeat, tomato butter sauce 27

Herb Crusted Halibut

red pepper almond Rome sco sauce, braised fennel & leeks.... 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 - Béarnaise*

Chicken Under A Brick

half chicken, creamy grits, heirloom carrots.... 22

Double Bone Pork Chop (20oz)

sautéed rainbow chard, baked sweet potato, pork au jus 30

House Made Chicken Fried Steak

mashed potato, Tasso ham gravy, golden onion strings 20

Hanger Steak

pickled squash & herbs salad, smoked butternut squash puree 23

Mediterranean Chicken

parmesan risotto, sundried tomato, capers, mushrooms, olives, red onion,
panko breadcrumbs, beurre blanc 18

Raffa's Angus Prime Rib (Available Wednesday - Saturday, After 5 pm limited availability)

mashed potatoes, vegetables du jour, au jus, horseradish cream sauce 26

Table Sides

Mashed Potatoes 5

Parmesan Risotto 7

Heirloom Carrots 8

Smoked Gouda Mac 7

Sautéed Button Mushrooms 7

Crispy Brussels Sprouts 8

Spinach Aglio E Olio 7

French Fries 6

Asparagus 7

Creamy Grits 7