



STARTERS

Shrimp Corn Chowder \$8

Lump meat Crab Cake
over greens with remoulade \$14

Steamed Mussels Meunière \$12
Garlic, white wine, broth with jullienne vegetables

Mesclun Green Salad
cranberries, spiced pecans, shaved parmesan, vinaigrette dressing \$8

Fishers Island Oysters
served on the half shell with mignonette sauce \$3ea.



MAINS

Flounder Française
*floured and sautee in lemon & caper sauce, with house vegetables and
jasmine rice \$23*

Raffetto's Pappardelle
with shrimp and scallops in a light lobster cream sauce \$20

Grilled Lemongrass Hanger Steak
roquefort sauce, house vegetable, roasted potato \$23

Basque-Style Paella For Two
little neck clams, mussels, chicken, chorizo, shrimp in a classic pan \$46

Cioppino Fish Stew
*flounder, shrimp, clams, mussels, calamari, scallops over rice, garlic crou-
ton, spicy lobster tomato broth \$23*



HOMEMADE DESSERTS

Flourless Chocolate Cake, Fresh Pie, or nightly specials \$7

Stumptown French press coffee
single pot \$3, large pot \$6