



STARTERS

Shrimp Corn Chowder \$8

Lump meat Crab Cake
over greens with remoulade \$15

Warm Vegetable Salad
fresh vegetables sautee, over lettuces, house vinaigrette dressing \$11

Mesclun Green Salad
cranberries, spiced pecans, shaved parmesan, vinaigrette dressing \$9

Fishers Island Oysters
served on the half shell with mignonette sauce \$3.50ea.



MAINS

Filet of Flounder Alexander
*rolled with crabmeat and shrimp, chive shallot buerre blanc with house
vegetables and jasmine rice \$25*

Raffetto's Pappardelle
with shrimp and scallops in a light lobster cream sauce \$23

Panko-crusted Breast of Chicken
rolled with chèvre, roasted red pepper and basil, voluté sauce \$22

Grilled Lemongrass Hanger Steak
roquefort sauce, roast vegetable, scalloped potatoes \$25

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 \$24*



HOMEMADE DESSERTS

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

Stumptown French press coffee: *single pot \$3, large pot \$7*