

THE RESTAURANT

AT THE RALEIGH

RAW BAR

****OYSTERS 18/36**
mignonette, cocktail sauce

****CORVINA CEVICHE 14**
aji amarillo, sweet potato, choclo

OCTOPUS MEDITERRANEAN 16
'greek salad', lemon-oregano vinaigrette, feta

SPICY TUNA TAQUITOS 14
tuna tartar, spicy mayo, avocado mousse

****TUNA POKE 15**
ponzu, avocado, hazelnut

SHRIMP COCKTAIL 21
lemon aioli, cocktail sauce

****RALEIGH PLATTER 105**
12 oysters, ceviche, tuna poke, shrimp cocktail, tuna taquitos, accompaniments

SNACKS

TAHINA HUMMUS 12
grilled lavash, vegetable crudites

CHIPS & GUAC 10

SHORT RIB EMPANADA 14
pickled green apple, roasted tomato aioli

SHISHITO PEPPERS 9
bonito flakes, yakitori sauce, toasted sesame

CRISPY BRUSSELS SPROUTS 12
bacon, almonds, white balsamic glaze

TRUFFLE FRIES 12
fine herbs, parmesan

CONFIT CHICKEN WINGS 10
spicy honey mustard

SWEET AND SOUR PORK BELLY 14
pickled pineapple and peppers, toasted peanuts

LOBSTER ROLL STEAMED BUNS 18
lobster and crab, ginger dressing, scallions

WAGYU SLIDERS 14
foie gras mousse, pickled shallots

PASTA

MUSHROOM TAGLIATELLE 20
yuzu soy, fine herbs, truffle butter

SEAFOOD ORECCHIETTE 24
rock shrimp, mussels, tomato sofrito, lemon bread crumbs

SANDWICHES

CHICKEN BLT 16
bacon, smoked paprika aioli, sesame seed brioche

TURKEY CLUB 15
pickled green apple, herb aioli, toasted sourdough

BLACKENED MAHI SANDWICH 18
smashed avocado, braised red cabbage, ciabatta

WAGYU BURGER 18
8oz, herb aioli, lto, sesame seed brioche

FISH TACOS 18
grilled mahi, pickled cabbage, cilantro aioli, radish served with chips and guac

CRISPY CHICKEN SANDWICH 17
kimchee- honey, sweet and sour onions, cole slaw

*substitute truffle fries, side caesar, or fruit for \$3

SALADS

CLASSIC CAESAR 12
aged parmesan, country croutons

PANZANELLA 14
heirloom tomato, white soy, stracciatella cheese

GREEK 14
grilled romaine, cucumber, mediterranean olives, feta cheese

*add grilled chicken 5, shrimp 12, tuna 11, salmon 11

ACCOMPANIMENTS

FINGERLING POTATO 'TOSTONES' 13
smoked paprika aioli, manchego cheese

ELOTE 6
roasted corn, tomato aioli, queso fresco, tajin

ROASTED MUSHROOMS 12
yuzu soy, fine herbs, truffle butter

GRILLED ARTICHOKE HEARTS 13
salsa verde, pancetta, lemon

EXECUTIVE CHEF JOSH ELLIOTT

ALL PRICES ARE SUBJECT TO PREVAILING SALES TAX.
A SERVICE CHARGE OF 18% WILL BE ADDED TO ALL CHECKS
*CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF A FOODBORNE ILLNESS.
**CONSUMER INFORMATION: THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS.

MEAT & FISH

10oz CHURRASCO MEYERS RANCH, CO 31
oyster mushroom salad, chimichurri

WHOLE BRANZINO A LA PLANCHA 31
blistered shishito & sweet pepper vinaigrette, almonds

JUMBO LUMP CRAB CAKE 14
pomegranate, green apple, herb aioli

ROASTED KING SALMON 24
crispy brussels sprouts, lemon aioli

ROAST CHICKEN 23
charred broccolini and artichokes,
paprika aioli, cipollini onions jus