Ruffino's ON THE RIVER

APPETIZERS

CRABMEAT CHEESECAKE *Blue crab, Italian cheeses, Creole meunière, Hollandaise* | ***17***

SEAFOOD ARANCINI *Gulf shrimp and blue crab risotto, mozzarella and parmesan, vodka tomato cream* | ***18***

WHIPPED RICOTTA *Toasted pine nuts, basil oil, Za'atar, focaccia* | ***14***

BEEF CARPACCIO *Thinly shaved beef tenderloin, pickled mustard seeds, citrus & horseradish aioli, crispy capers, Grana Padano, focaccia* | ***20***

POLPETTE *House-made meatballs, marinara, truffle oil, Grana Padano, focaccia* | ***16***

WOOD OVEN-ROASTED OYSTERS *Fresh Gulf oysters, tasso garlic butter, Romano cheese* | ***16*** *(GF)*

SMOKED TOMATO BUTTER OYSTERS *Fire roasted fresh Gulf oysters, smoked tomato butter, Calabrian chili, toasted almonds, Grana Podano* | ***18*** *(GF)*

BOCCONI DI FORMAGGIO *Fried mozzarella, tomato & pork marmalade, Italian salsa verde, toasted pine nuts* | ***14***

LOBSTER RAVIOLI *Tomato and tasso cream, charred green onion relish, chili oil* | ***18***

CURRY LEAF-CRUSTED TUNA *Edamame and jalapeño purée, chili garlic crunch, pickled ginger, Korean chili flake* | ***19***

SOUP & SALADS

CRAB & CORN BISQUE *Creamy crab stock, jumbo lump blue crab, sweet white corn* | ***14***

CAESAR *Romaine, Caesar dressing, croutons, parmesan* | ***10***

BLUE CHEESE WEDGE *Baby iceberg, blue cheese dressing, cherry tomatoes, bacon, gorgonzola* | ***11*** *(GF)*

SENSATION *Romaine, tangy gorgonzola vinaigrette, pistachios, crispy prosciutto, cucumbers* | ***11*** *(GF)*

SPINACH CELEBRATION *Spinach, balsamic vinaigrette, candied pecans, red onions, cherry tomatoes, feta* | ***11*** *(GF)*

FIRE ROASTED CAESAR *Charred romaine, Caesar dressing, Grana Podano, bonito flakes, crushed croutons* | ***14***

WOOD FIRED PIZZA

– Crispy 10" thin crust New York-style pizza from our wood-burning oven – Cauliflower pizza crust available upon request | ***2***

MEAT PIZZA *– Pepperoni, Italian sausage, prosciutto, provolone & mozzarella, marinara* ***16***

SUPREMA PIZZA *– Pepperoni, Italian sausage, prosciutto, mushrooms, onions, bell peppers, black olives, provolone & mozzarella, marinara* ***18***

CHEF'S FEATURE PIZZA *– Our culinary team's weekly creation* ***18***

PROSCIUTTO BIANCO *– Truffle cream, prosciutto, arugula, balsamic glaze, Grana Podano* ***18***

Add-Ons

Grilled Chicken 8 | Sautéed Jumbo Gulf Shrimp 13 | Jumbo Lump Blue Crab 14 | Curry Leaf Crusted Tuna 13 | Marinated Anchovies 6

STEAKS & CHOPS

FILET *Cut in-house, herb butter, mashed potatoes*
8 oz 50 *(GF)* | ***12 oz 60*** *(GF)*

16 oz RIBEYE *Cut in-house, herb butter, mashed potatoes* | ***55*** *(GF)*

20 oz DRY-AGED PORK CHOP *Creamy braised collard greens, tomato agrodolce* | ***48*** *(GF)*

OSSOBUCO *Braised veal shank, saffron polenta cake, roasted carrots, pomodoro bianca* | ***58*** *(GF)*

WAGYU STEAKHOUSE BURGER *House-made wagyu patty, caramelized onions, fontina, bone marrow aioli, bacon jam, brioche bun, truffle fries* | ***19***

SEAFOOD

FISH KATIE *Fresh Gulf catch, jumbo lump blue crab, creole meunière, Hollandaise, grilled asparagus* | ***38***

CEDAR PLANK CATCH *Fresh Gulf catch, pesto, tomatoes, balsamic reduction, mashed potatoes* | ***35*** *(GF)*

SEAFOOD FRA DIAVOLO *Blue crab, Gulf shrimp & clams, spicy saffron-tomato broth, pappardelle, saffron aioli* | ***34***

CHILEAN SEABASS *Calabrian chili & miso beurre blanc, sautéed spinach, mushrooms & edamame, herb oil* | ***60*** *(GF)*

BLUE CRAB GNOCCHI *Jumbo lump blue crab, pancetta beurre blanc, blistered tomatoes, spinach, chili oil* | ***30***

ITALIAN

MARSALA *Rich Marsala wine reduction with mushrooms, fresh herbs, capellini*
Veal 32 | Chicken 26 | Eggplant 22

PARMESAN *House marinara, Italian cheese blend, capellini*
Veal 28 | Chicken 21 | Eggplant 19

LASAGNA *Wagyu beef blend, fresh pasta, provolone, ricotta, and parmesan, Ruffino's sauce* | ***22***

SPAGHETTI & MEATBALLS *House-made meatballs, Ruffino's sauce* | ***22***

RUFFINO'S BOLOGNESE *Ground lamb, ribeye & filet, pancetta, Ruffino's sauce, rigatoni, mint gremolata* | ***32***

Finishing Touches *Blue Crab Imperial 16 | Oscar Style 20 Jumbo Lump Blue Crab 14 | Blue Cheese Crust 6 | Sauteed Gulf Shrimp 13 | Smoked Tomato Butter 2 | Tasso Butter 2*

SIDES

Sweet Chili Glazed Brussels Sprouts ***9*** | *Roasted Potatoes* ***7*** | *Sautéed Broccolini* ***9*** | *Grilled Asparagus* ***9***
Whipped Yukon Potatoes ***6*** | *Truffle Fries* ***5*** | *Side Pasta* ***5*** | *Braised Collard Greens* ***8***

(GF) Gluten-Friendly Dish | Proudly featuring Poupart's breads and 1836 premium Angus Beef | 20% Gratuity Added to Parties of 10 or More

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Ruffino's

When Ruffin Rodrigue opened Ruffino's in 1998, he wasn't chasing restaurant trends. He was chasing something deeper—a feeling. The kind you get when the lights are just right, the wine flows easily, and laughter fills the room. A place where South Louisiana could come together, raise a glass, and truly celebrate life.

That mission was born from Ruffin's own story—from digging graves with his father to playing football under the lights of Tiger Stadium. He understood how fragile life can be and how beautiful it becomes when we slow down and celebrate the moments that matter.

Today, Ruffino's is led by his wife, Alison Rodrigue, who carries the torch of Ruffin's vision with grit, grace, and a relentless drive to make every guest feel like family. Under her leadership, Ruffino's continues to evolve—but the heart remains the same.

In the words of Ruffin himself, ***"Whether it's the food we serve or the service we provide, our goal is to ensure a remarkable experience for our guests that will always be remembered."***

– Ruffin Rodrigue

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