



THE ULTIMATE SEAFOOD EXPERIENCE

CHILLED SEAFOOD TOWER MKT

maine lobster, oysters on the half shell, king crab legs, colossal shrimp cocktail, jumbo lump crab meat (serves 4-6 guests)*

HOT SEAFOOD PLATTER 85

ray's new orleans bbq shrimp, crispy calamari, oysters rockefeller, jumbo lump crab cakes, crispy lobster bites (serves 4-6 guests)

OYSTERS ON THE HALF SHELL* MKT

east or west coast, atomic horseradish cocktail sauce, champagne mignonette

STARTERS

ARTISANAL BREAD BASKET *seasonal focaccia, pretzel, raisin walnut, lavash, whipped honey butter* 7

PIMENTO GOAT CHEESE FRITTERS *house-made pepper jelly* 15

HOUSE SMOKED FISH DIP *smoked salmon, olive oil, horseradish, fresh herbs, everything spice baguette* 14

CRISPY CALAMARI & SHRIMP *point judith calamari, pickled sweet peppers, louis sauce* 22

COLOSSAL SHRIMP COCKTAIL *atomic horseradish cocktail sauce* 21

JUMBO LUMP CRAB CAKE *creole mustard beurre blanc, roasted corn relish* 20

OYSTERS ROCKEFELLER *spinach, bacon, hollandaise* 20

THICK CUT BACON *nueske's bacon, maple, black pepper* 14

AHI TUNA POKE* *avocado, red onion, lime, macadamia nuts, citrus ponzu, cilantro, sesame, shrimp crackers* 18

LOADED STATESBORO BLUE CHEESE CHIPS *house-made potato chips, statesboro blue cheese, scallions, tomatoes, nueske's bacon* 15

NEW ORLEANS BBQ SHRIMP *bbq butter, crispy leeks, boursin grit cake* 18

CAPRESE FLATBREAD *fresh burrata, house-made marinara sauce, torn basil* 15

TENDERLOIN STEAK TARTARE* *capers, shallots, atomic horseradish aioli, house-made chips* 20

SOUPS & SALADS

BISTRO FRENCH ONION SOUP *sherry, gratinéed & gruyère* 12

SEAFOOD GUMBO *andouille sausage, okra, white rice* 15

RAY'S GREENS *bibb lettuce, fennel, radish, herbs, mustard vinaigrette* 14

CLASSIC CAESAR *romaine, sourdough breadcrumb, parmesan-reggiano* 14

1984 WEDGE *baby gem, nueske's bacon, tomato, blue cheese, ranch* 15

COMPLEMENT YOUR SALAD

CHICKEN 7 ~ SHRIMP 10 ~ SALMON* 11 ~ STEAK* 12

MAIN STAPLES

STEAKHOUSE MEATLOAF (limited) *ribeye, and ny strip, red wine demi-glace, brûléed gouda, smoked aioli, pickled red onion, whipped potatoes* 28

HOMESTEAD FARMS SHORT RIB *whipped potatoes, cipollini onions, baby carrots, bbq red wine demi-glace, crispy onion ring* 42

CHICKEN PICCATA *springer mountain farms chicken, lemon butter caper sauce, garlic butter, angel hair pasta, pecorino cheese, fresh herbs* 34

COMEBACK BURGER* *brisket burger, big boy sauce, cheddar cheese, lettuce, onion, brioche bun, fries* 19

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*



FRESH MARKET SEAFOOD

- HONEY GLAZED SALMON* *faroe island, local honey, quinoa & farro, sautéed kale, roasted cauliflower* 38
- SHRIMP & GRITS *andouille sausage, roasted corn relish, jalapeño cheddar jack grits, shrimp & beer broth* 36
- JUMBO LUMP CRAB CAKES *roasted corn relish, creole mustard beurre blanc, whipped potatoes, asparagus* 42
- HORSERADISH CRUSTED GROUPER* *horseradish cracker crust, brussels sprouts, dijonnaise* 46
- SHRIMP SCAMPI LINGUINE *sautéed shrimp, garlic, herbs, white wine & olive oil, grated pecorino cheese* 35
- BLACKENED REDFISH PONTCHARTRAIN* *jumbo lump crab, new orleans bbq butter, cheddar jalapeño grits* 38

Ray's at Killer Creek serves top quality Certified Angus Beef that is wet-aged 21-28 days to reach ultimate tenderness and taste.

RAY'S SIGNATURE STEAKS

- PETITE FILET MIGNON* 8 oz 59
- FILET MIGNON* 12 oz 74
- NEW YORK STRIP* 14 oz 49
- DELMONICO RIBEYE* 16 oz 56
- BONE-IN COWBOY RIBEYE* 22 oz 74
- NY STRIP & SHRIMP* 56
14 oz ny strip, new orleans bbq butter, crispy onions
- HERB CRUSTED PRIME RIB* 40
slow roasted, au jus, atomic horseradish, whipped potatoes

*complimentary choice of house-made sauce:
béarnaise, courvoisier au poivre, chimichurri or
red wine demi-glace*

SIDES

- LOBSTER MAC & CHEESE 25
our signature side since 1984
- MAC & CHEESE 14
aged gouda, cheddar, sourdough breadcrumbs
- WHIPPED POTATOES 14
- POMMES FRITES 10
- TRUFFLE PARMFRITES 15
- JUMBO ONION RINGS 14
garlic aioli
- CREAMED SPINACH 14
- BRUSSELS 12
bacon & shallot jam
- MAPLE GLAZED CARROTS 15
brown butter, slivered almonds
- STEAKHOUSE CREMINI MUSHROOMS 12
- CREAMED CORN 12
- ROASTED ASPARAGUS 12
hollandaise

JOIN US FOR OUR ICONIC BRUNCH BUFFET EVERY SUNDAY FROM 10AM-2PM