



THE ULTIMATE SEAFOOD EXPERIENCE

CHILLED SEAFOOD TOWER MKT

maine lobster, freshly shucked cold water oysters, 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)

COLD-WATER OYSTERS* MKT

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

STARTERS

ARTISANAL BREAD BASKET *seasonal focaccia, pretzel, raisin walnut, lavash, banner 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, ray's 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, zoe's bacon, hollandaise* 20

SPINACH & ARTICHOKE FONDUE *monterey jack, aged parmesan, crispy pita chips* 15

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

LOADED STATESBORO BLUE CHEESE CHIPS *house-made potato chips, statesboro blue cheese, scallions, tomatoes, applewood smoked 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 SALAD *mixed greens, romaine, candied pecans, cranberries, red grapes, mutsu apples, red onion, green goddess dressing* 15

CLASSIC CAESAR *romaine lettuce, herb crouton crumble, aged parmigiano reggiano, caesar dressing* 14

STEAKHOUSE WEDGE *iceberg, zoe's candied bacon, statesboro blue cheese, scallions, tomatoes, balsamic* 13

SPINACH SALAD *baby spinach, arugula, endive, sweet pickled peppers, marcona almonds, oranges, champagne vinaigrette* 14

COMPLEMENT YOUR SALAD

SALMON* 10 ~ GRILLED CHICKEN 7 ~ JUMBO SHRIMP 10 ~ STEAK* 12 ~ SCALLOPS 16

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, butter-toasted 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 *whipped potatoes, asparagus, roasted corn relish, creole mustard
beurre blanc* 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, house-made new orleans bbq butter sauce,
cheddar jalapeño grits* 38

CHARBROILED STEAKS

- NEW YORK STRIP* *14 oz* 49
- DELMONICO RIBEYE* *16 oz* 56
- CENTER CUT FILET MIGNON* *8 oz 59 / 12 oz 74*
- NY STRIP & SHRIMP* 56
14 oz ny strip, new orleans bbq butter, crispy onions
- BONE-IN COWBOY RIBEYE* *22 oz* 74
- 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*

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

*We do not guarantee steaks ordered
'medium well or above'.*

SHAREABLE SIDES

- CROQUETTES 10
aged manchego
- TWICE BAKED POTATO 10
golden brown
- SOUFFLÉ PRALINE SWEET POTATO 10
*madagascar vanilla bean, candied pecan
streusel, marshmallow*
- TRUFFLE PARMESAN FRITES 15
aged parmigiano reggiano, truffle
- WHIPPED POTATOES 10
chive garnish
- CREMINI MUSHROOMS 10
confit, gremolata
- LOBSTER MAC 25
lobster, four cheese mac
- 4-CHEESE MAC 10
southern style
- CREAMED SPINACH 10
bechamel, parmesan, pernod
- BRUSSELS & CAULIFLOWER 10
lightly crisped, sweet onion gastrique
- FIRE ROASTED ASPARAGUS 10
hollandaise sauce
- CORN CRÈME BRÛLÉE 10
sweet corn, turbinado sugar

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