



FROM OUR RAW BAR

OYSTERS ON THE HALF SHELL* MKT

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

JUMBO SHRIMP COCKTAIL 25

horseradish, classic cocktail sauce

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 95

new orleans "bbq" shrimp, crispy calamari, roasted calabrian oysters, jumbo lump crab cakes, crispy lobster bites (serves 4-6 guests)

STARTERS

NANA'S WARM PARKER HOUSE ROLLS *salted honey butter* 6

PIMENTO FRITTERS *original ray's 1984 recipe, jalapeño jelly* 16

BURRATA *marinated heirloom tomato, basil oil, balsamic glaze, grilled sourdough* 17

NEW ORLEANS "BBQ" SHRIMP *bayou butter, boursin grit cake, green onion* 19

JUMBO LUMP CRAB CAKE *roasted corn & pepper salad, whole grain mustard sauce, calabrian chili & basil oil* 26

AHI TUNA TARTARE* *#1 yellowfin tuna, avocado, cucumber, wonton, sesame yuzu ponzu* 18

CALAMARI "FRITTO MISTO" *flash-fried, baby vegetables, ray's aioli* 18

DRY AGED MEATBALLS *mushroom demi, truffle ricotta* 22

WAGYU FILET BEEF TARTARE* *"thousand layer" potato pavé, herbed crème fraîche, chive* 24

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

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 *iceberg, nueske's bacon, tomato, blue cheese* 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



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 jumbo lump, 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 PARM FRITES 15
- 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

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