



FROM OUR RAW BAR

OYSTERS ON THE HALF SHELL* MKT

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

JUMBO SHRIMP COCKTAIL 26

horseradish, classic cocktail sauce

CHILLED SEAFOOD TOWER MKT

maine lobster, oysters on the half shell, snow crab clusters,
colossal shrimp cocktail, jumbo lump crab meat*

HOT SEAFOOD PLATTER MKT

*new orleans “bbq” shrimp, crispy calamari, roasted calabrian oysters,
jumbo lump crab cakes, crispy lobster bites*

STARTERS

NANA’S WARM PARKER HOUSE ROLLS	<i>salted honey butter</i>	8
PIMENTO FRITTERS	<i>original ray’s 1984 recipe, jalapeño jelly</i>	17
DEVEILED EGGS	<i>prosciutto, chive, evoo</i>	12
CALAMARI “FRITTO MISTO”	<i>flash-fried, baby vegetables, ray’s aioli</i>	19
JUMBO LUMP CRAB CAKE	<i>roasted corn & pepper, whole grain mustard sauce, calabrian chili, basil oil</i>	28
NEW ORLEANS “BBQ” SHRIMP	<i>bayou butter, boursin grit cake, green onion</i>	19
BURRATA	<i>marinated heirloom tomato, basil oil, balsamic glaze, grilled sourdough</i>	18
AHI TUNA TARTARE*	<i>#1 yellowfin tuna, avocado, cucumber, wonton, sesame yuzu ponzu</i>	21
LOADED BLUE CHEESE CHIPS	<i>blue cheese, bacon, tomatoes, scallions</i>	14
PEI MUSSELS	<i>‘nduja, calabrian chili, sourdough</i>	18

SOUPS & SALADS

CHARLESTON SHE-CRAB SOUP	<i>sherry crème fraîche</i>	14
CLASSIC CAESAR	<i>romaine, sourdough breadcrumb, parmesan-reggiano</i>	15
1984 WEDGE	<i>iceberg, nueske's bacon, tomato, blue cheese</i>	15
RAY’S GREENS	<i>bibb lettuce, fennel, radish, herbs, mustard vinaigrette</i>	14



SEAFOOD

SALMON OSCAR* *jumbo lump crab, béarnaise, whipped potatoes, asparagus* 40

BLACKENED REDFISH *rock shrimp, succotash, lemon beurre blanc, scallion* 38

HORSERADISH CRUSTED BLACK GROUPER *atomic horseradish cracker crust, seasonal vegetables, dijonnaise* 52

SHRIMP & GRITS *bbq butter, bacon, corn, scallion* 32

SEARED DIVER SCALLOP RISOTTO* *wild mushroom, truffle, parmesan* 56

RAY’S SPECIALTIES

SHORT RIB RAVIOLI *veal demi, tomato, ricotta, parmesan* 32

BACON WRAPPED MEATLOAF *whipped potatoes, veal demi, crispy shallots* 32

STEAK FRITES* *9 oz ny strip, chimichurri, maître d’ butter, fries* 42

HALF ROASTED CHICKEN *chili creamed corn, shishito peppers, scallion* 31

SHRIMP FETTUCCHINE *scampi butter, lemon, breadcrumbs, parmesan* 32

RAY’S DOUBLE STACK BURGER *white american cheese, red onion, pickles, garlic aioli, fries* 21

HAND CUT STEAKS

PETITE FILET MIGNON* *6 oz* 50

FILET MIGNON* *8 oz* 60

NEW YORK STRIP* *14 oz* 64

DELMONICO RIBEYE* *16 oz* 72

DRY-AGED BONE-IN COWBOY RIBEYE* *22 oz*..... 88

ENHANCEMENTS

TRUFFLE BUTTER 8

BLUE CHEESE BUTTER 6

AU POIVRE SAUCE 6

BÉARNAISE 6

CRAB OSCAR 18

SEARED DIVER SCALLOPS* 26

LOBSTER TAIL *6oz* 32

“BBQ” SHRIMP 14

SHAREABLE SIDES

LOBSTER MAC & CHEESE *our signature since 1984* 26

MAC & CHEESE 14

WHIPPED POTATOES 14

FRIES 10

. TRUFFLE FRIES 15

CREAMED SPINACH 14

TWICE BAKED POTATO 15

bacon, sharp cheddar, sour cream, chive

BRUSSELS *bacon & shallot jam* 14

MAPLE GLAZED CARROTS 15

brown butter, slivered almonds

STEAKHOUSE CREMINI MUSHROOMS 14

CREAMED CORN 14

ROASTED ASPARAGUS *hollandaise* 14

*CONSUMING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES YOUR RISK OF FOOD-BORNE ILLNESS.
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES, AND WE WILL DO OUR BEST TO ACCOMMODATE THEM.