



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 salted honey butter 8

PIMENTO FRITTERS original ray’s 1984 recipe, jalapeño jelly 17

DEVEILED EGGS prosciutto, chive, evoo 12

CALAMARI “FRITTO MISTO” flash-fried, baby vegetables, ray’s aioli 19

JUMBO LUMP CRAB CAKE roasted corn & pepper, whole grain mustard sauce, calabrian chili, basil oil 28

NEW ORLEANS “BBQ” SHRIMP bayou butter, boursin grit cake, green onion 19

BURRATA marinated heirloom tomato, basil oil, balsamic glaze, grilled sourdough 18

AHI TUNA TARTARE* #1 yellowfin tuna, avocado, cucumber, wonton, sesame yuzu ponzu 21

LOADED BLUE CHEESE CHIPS blue cheese, bacon, tomatoes, scallions..... 12

PEI MUSSELS ‘nduja, calabrian chili, sourdough 18

SOUPS & SALADS

CHARLESTON SHE-CRAB SOUP sherry crème fraîche 14

CLASSIC CAESAR romaine, sourdough breadcrumb, parmesan-reggiano 15

1984 WEDGE iceberg, nueske's bacon, tomato, blue cheese 15

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



SEAFOOD

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

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

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

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

SEARED DIVER SCALLOP RISOTTO* *parmesan-reggiano, kale, lemon beurre blanc* 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* 38

HALF ROASTED CHICKEN *chili creamed corn, shishito peppers, scallion* 34

HEIRLOOM TOMATO RISOTTO *parmesan, crème fraîche, basil* 29

RAY’S DOUBLE STACK BURGER *white american cheese, red onion, 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.