



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, 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* 17

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

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

JUMBO LUMP CRAB CAKE *roasted corn & pepper, whole grain mustard sauce, calabrian chili, basil oil* 27

AHI TUNA TARTARE* *#1 yellowfin tuna, avocado, cucumber, wonton, sesame yuzu ponzu* 19

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, chives* 25

THICK CUT BACON *nueske’s bacon, maple, black pepper* 15

SOUPS & SALADS

FRENCH ONION SOUP 14

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



RAY’S SIGNATURE STEAKS

PETITE FILET MIGNON* 8 oz	60
FILET MIGNON* 10 oz	74
NEW YORK STRIP* 14 oz	64
DELMONICO RIBEYE* 16 oz	72
DRY-AGED BONE-IN COWBOY RIBEYE* 22 oz	88
TOMAHAWK* 36oz (serves 2)	168
DRY-AGED PORTERHOUSE* 30oz (serves 2)	162

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

SEAFOOD

HORSERADISH CRUSTED BLACK GROUPER <i>atomic horseradish cracker crust, seasonal vegetables, dijonnaise</i>	52
SEARED YELLOWFIN TUNA* <i>#1 sesame crusted tuna, misoyaki glaze, shiitake mushrooms, napa cabbage, yuzu</i>	42
SEA BASS <i>braised white beans, tomato broth, kalamata olives, basil oil, crispy artichoke</i>	49
RED SNAPPER <i>baby potatoes, garlic oil, pickled red onions, chorizo, snapper fumet, basil pesto</i>	54
FAROE ISLAND SALMON OSCAR* <i>jumbo lump crab, béarnaise, whipped potatoes, asparagus</i>	45
ROASTED BRANZINO <i>sautéed fennel, squash, zucchini, green beans, meunière</i>	38
SEARED DIVER SCALLOP RISOTTO* <i>parmesan-reggiano, kale, lemon beurre blanc</i>	56

RAY’S SPECIALTIES

BONE-IN VEAL MILANESE <i>frisée, radicchio & arugula salad, parmesan-reggiano, meunière</i>	49
STUFFED AIRLINE CHICKEN <i>bell & evans organic, truffle mushroom stuffing, cipollini onions, hen of the woods, celery root purée, demi-glace</i>	36
CAMPANELLE ALLA VODKA <i>housemade vodka sauce, calabrian chili, basil, parmesan-reggiano</i>	28
“THE” WAGYU BURGER* <i>10 oz, cabot cheddar, caramelized onions, mustard garlic aioli, doux south pickles, brioche, matchstick fries</i>	32
add thick cut nueske’s bacon	3

SIDES

LOBSTER MAC & CHEESE <i>our signature since 1984</i>	26	BRUSSELS <i>bacon & shallot jam</i>	14
MAC & CHEESE	14	MAPLE GLAZED CARROTS	15
WHIPPED POTATOES	14	<i>brown butter, slivered almonds</i>	
FRIES	10	STEAKHOUSE CREMINI MUSHROOMS	14
TRUFFLE FRIES	15	CREAMED CORN	14
CREAMED SPINACH	14	ROASTED ASPARAGUS <i>hollandaise</i>	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.