



STARTERS

NANA’S WARM PARKER HOUSE ROLLS 8
salted honey butter

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

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

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

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

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

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

DRY AGED MEATBALLS 22
mushroom demi, truffle ricotta

WAGYU FILET BEEF TARTARE* 25
“thousand layer” potato pavé,
herbed crème fraîche, chives

THICK CUT BACON 16
nueske’s bacon, maple, black pepper

JUMBO SHRIMP COCKTAIL 26
horseradish, classic cocktail sauce

OYSTERS ON THE HALF SHELL* MKT
east or west coast, atomic horseradish
cocktail sauce, champagne mignonette

HANDHELDS

PRIME DIP 21
melting cheese, horseradish cream,
caramelized onion, au jus, fries

RAY’S DOUBLE STACK BURGER 18
white american cheese, garlic aioli, red onion,
pickles, sesame bun, fries

LOBSTER ROLL MKT
hot–butter poached, brioche roll, fries

CRISPY CHICKEN CUTLET 19
swiss, lettuce, tomato, cherry peppers,
calabrian aioli, caesar dressing, ciabatta, fries

TURKEY CLUB 22
housemade brined & roasted turkey,
nueske’s bacon, swiss, lettuce, tomato,
truffle honey mustard, fries

NASHVILLE HOT FRIED FISH SANDWICH 22
slaw, dill pickle, garlic aioli, sesame bun, fries

BLACKENED FISH TACOS 20
black beans, jalapeño avocado crema, slaw,
cilantro, fries

LOBSTER MAC & CHEESE our signature since 1984 26

MAC & CHEESE 14

WHIPPED POTATOES 14

FRIES 10

TRUFFLE FRIES 15

CREAMED SPINACH 14

SOUPS & SALADS

CHARLESTON SHE-CRAB SOUP 14
sherry crème fraîche

FRENCH ONION SOUP 14

CLASSIC CAESAR 15
romaine, sourdough breadcrumb,
parmesan-reggiano

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

FARMHOUSE SALAD 14
kale, wild rice, spiced sweet potato, apple,
goat cheese, sunflower seeds, balsamic vinaigrette

STEAKHOUSE SALAD* 22
ny strip, arugula, blue cheese, caramelized onion,
roasted red pepper, balsamic vinaigrette

LOBSTER COBB 39
bibb lettuce, nueske’s bacon, egg, avocado, tomato,
corn, cheddar, avocado ranch dressing

COMPLEMENT YOUR SALAD
chicken 8 ~ shrimp 10 ~ salmon* 12 ~ steak* 14

ENTRÉES

FISH & CHIPS 26
beer battered haddock, malt aioli, dill, lemon

CHICKEN PAILLARD 24
thinly pounded & grilled, olive, fennel, capers,
bitter green salad, parmesan-reggiano

LUMACHE ALLA VODKA 29
housemade vodka sauce, calabrian chili,
basil, parmesan-reggiano

FAROE ISLAND SALMON RISOTTO* 28
parmesan-reggiano, kale, lemon beurre blanc

SEARED YELLOWFIN TUNA* 45
#1 sesame crusted tuna, misoyaki glaze,
shiitake mushrooms, napa cabbage, yuzu

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

STEAK FRITES* 38
sliced ny strip, housemade au poivre, fries

PETITE FILET MIGNON* 8 oz 60

SIDES

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.