



STARTERS

- NANA'S WARM PARKER HOUSE ROLLS 6

salted honey butter
- SEAFOOD GUMBO 15

andouille sausage, okra, white rice
- PIMENTO FRITTERS 16

original ray's 1984 recipe, jalapeño jelly
- BURRATA 17

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 26

roasted corn & pepper salad, whole grain mustard sauce, calabrian chili & basil oil
- AHI TUNA TARTARE* 18

#1 yellowfin tuna, avocado, cucumber, wonton, sesame yuzu ponzu
- CALAMARI "FRITTO MISTO" 18

flash-fried, baby vegetables, ray's aioli
- DRY AGED MEATBALLS 22

mushroom demi, truffle ricotta
- WAGYU FILET BEEF TARTARE* 24

"thousand layer" potato pavé, herbed crème fraîche, chive
- THICK CUT BACON 14

nueske's bacon, maple, black pepper
- JUMBO SHRIMP COCKTAIL 25

horseradish, classic cocktail sauce
- OYSTERS ON THE HALF SHELL* MKT

east & west coast

SALADS

- CAESAR SALAD 14

romaine, sourdough breadcrumb, parmesan-reggiano
- FARMHOUSE SALAD 14

kale, wild rice, spiced sweet potato, apple, goat cheese, sunflower seeds, balsamic vinaigrette
- THAI SALAD 15

napa & red cabbage, romaine, carrot, bell pepper, radish, sesame, thai peanut dressing
- STEAKHOUSE SALAD* 21

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
- COMPLEMENT YOUR SALAD

chicken 7 ~ shrimp 10 ~ salmon* 11 ~ steak* 12

SANDWICHES

- MOTHER CLUCKER 17

crispy chicken breast, garlic aioli, cherry peppers, shredded lettuce, brioche bun, fries
- COMEBACK BURGER* 19

brisket burger, big boy sauce, cheddar cheese, lettuce, onion, brioche bun, fries
- BLACKENED SALMON BURGER* 17

faroe island salmon, garlic aioli, sliced avocado, pickled onions, sliced tomato, bibb lettuce, brioche bun, fries
- CRISPY FISH SANDWICH 22

lightly crisped market fish, fresh coleslaw, garlic aioli, red onion, brioche bun, fries

BRUNCH FAVORITES

- POACHED LOBSTER BENEDICT* 35

english muffin, creamed spinach, rich hollandaise, poached eggs, topped with caviar
- BENEDICT LORRAINE* 22

english muffin, creamed spinach, seared tomato, poached eggs, rich hollandaise
- CRAB CAKE BENEDICT* 25

english muffin, jumbo lump crab cakes, poached eggs, rich hollandaise
- STEAK FRITES & EGGS* 38

sliced ny strip, house-made demi-glace, sunny side up eggs, fries
- GARDEN OMELET* 20

tomato, goat cheese, onion, avocado, fresh herbs, mushroom, tomato gravy, served with artisan green salad
- JUMBO LUMP CRAB OMELET* 28

farm fresh eggs, brie cheese, cherry tomatoes, served with artisan green salad
- LOBSTER OMELET* 30

farm fresh eggs, butter poached lobster, topped with rich hollandaise & chives, served with artisan green salad
- SHRIMP & GRITS 24

andouille sausage, roasted corn relish, jalapeño cheddar jack grits, shrimp & beer broth
- ADULT BISCUITS & GRAVY* 20

buttery biscuits, mushroom gravy, crispy fried chicken breast, sunny side up egg
- MIXED BERRY CREPES 18

lemon cream, mixed berry compote, fresh whipped cream
- SMOKED STEAK HASH* 24

pan gravy, herb roasted potatoes, smoky bbq sauce, pickled red onion, sunny side up eggs
- AVOCADO TOAST 22

artisan sourdough, tomato, prosciutto, sunny side up egg, sea salt
- BANANAS FOSTER FRENCH TOAST 24

caramelized bananas, pecans, sweet brown sugar butter sauce, spiced dark rum
- CHALLAH FRENCH TOAST 20

vanilla & cinnamon, fresh fruit, pecans, orange brandy butter, maple syrup
- SIDES
- STONE GROUND GRITS 6
- CHICKEN SAUSAGE 7
- CINNAMON ROLLS 8
- BUTTERMILK BISCUITS 7
- APPLEWOOD SMOKED BACON 8
- POTATO PANCAKE WITH CRÈME FRAÎCHE 7
- 2 EGGS ANY STYLE* 6

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