



## STARTERS

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

## ENTRÉES

### SHRIMP & GRITS 24

andouille sausage, roasted corn relish, jalapeño cheddar jack grits, shrimp & beer broth

### FAROE ISLAND SALMON OSCAR\* 31

jumbo lump crab, béarnaise, whipped potatoes, asparagus

### SHRIMP SCAMPI LINGUINE 24

sautéed shrimp, garlic, herbs, white wine & olive oil

### JUMBO LUMP CRAB CAKE 30

jumbo lump, roasted corn relish, creole mustard beurre blanc, whipped potatoes, asparagus

### HORSERADISH CRUSTED BLACK GROUPER\* 46

atomic horseradish butter cracker crust, seasonal vegetables, dijonnaise

## SIDES

### LOBSTER MAC & CHEESE 25

our signature side since 1984

### MAC & CHEESE 14

aged gouda, cheddar, sourdough breadcrumbs

### WHIPPED POTATOES 14

### POMMES FRITES 10

### TRUFFLE PARM FRITES 15

### CREAMED SPINACH 14

### BRUSSELS 12

bacon & shallot jam

### MAPLE GLAZED CARROTS 15

brown butter, slivered almonds

### STEAKHOUSE CREMINI MUSHROOMS 12

### CREAMED CORN 12

### ROASTED ASPARAGUS 12

hollandaise

## SOUPS & SALADS

### CHARLESTON SHE CRAB SOUP 13

sherry crème fraîche

### SEAFOOD GUMBO 15

andouille sausage, okra, white rice

### CLASSIC CAESAR 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 dressing

### COMPLEMENT YOUR SALAD

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

## HANDHELDS

### PRIME DIP 19

swiss cheese, horseradish cream, au jus, fries

### BLACKENED FISH TACOS 20

pico, cabbage slaw, baja sauce, fries

### BLACKENED SALMON BURGER\* 17

faroe island salmon, garlic aioli, sliced avocado, pickled onion, tomato, bibb lettuce, brioche bun, fries

### CRISPY FISH SANDWICH 22

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

### MOTHER CLUCKER 17

crispy chicken breast, garlic aioli, cherry peppers, shredded lettuce, brioche bun, fries

### RAY'S BRISKET BURGER\* 18

aged cheddar, bacon, bibb lettuce, tomato, doux south pickles, brioche bun, fries

### COMEBACK BURGER\* 19

brisket burger, big boy sauce, cheddar cheese, lettuce, onion, brioche bun, fries

### LOBSTER ROLL MKT

served hot - butter poached, brioche roll, fries