



FROM OUR RAW BAR

OYSTERS ON THE HALF SHELL* MKT

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

JUMBO SHRIMP COCKTAIL 25

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 6
salted honey butter

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

SOUPS & SALADS

SEAFOOD GUMBO 15
andouille sausage, okra, white rice

CHARLESTON SHE CRAB SOUP 13
sherry crème fraîche

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

CLASSIC CAESAR 14
romaine, sourdough breadcrumb, parmesan-reggiano

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

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



SIGNATURE SEAFOOD

- HORSERADISH CRUSTED BLACK GROUPER* 46
atomic horseradish butter cracker crust, seasonal vegetables, dijonnaise
- BLACKENED REDFISH PONTCHARTRAIN 38
jumbo lump crab, new orleans bbq butter, cheddar jalapeño grits
- FAROE ISLAND SALMON OSCAR * 45
jumbo lump crab, béarnaise, whipped potatoes, asparagus
- SHRIMP AND GRITS 39
shrimp, andouille sausage, roasted corn relish, jalapeño cheddar jack grits, shrimp & beer broth
- JUMBO LUMP CRAB CAKES* 47
jumbo lump, roasted corn relish, creole mustard beurre blanc, whipped potatoes, asparagus
- COLOSSAL SEARED SCALLOPS* 48
lemon butter, chef's choice risotto
- SEAFOOD PLATTER* 52
broiled, chef's catch of the day, shrimp, colossal scallops, crab cake, whipped potatoes
- add 7 oz cold water lobster tail 28*

Ray's on the River serves top quality Certified Angus Beef that is wet-aged 21-28 days to reach ultimate tenderness and taste, brushed with whole butter and charbroiled to your preferred temperature.

RAY'S SIGNATURE STEAKS

- PETITE FILET MIGNON* 8 oz 60
- FILET MIGNON* 12 oz 76
- NEW YORK STRIP* 14 oz 52
- DELMONICO RIBEYE* 16 oz 59
- BONE-IN COWBOY RIBEYE* 22 oz 76

DAILY FISH MARKET

- broiled, blackened, or grilled.
served a la carte with choice of
fresh chimichurri, salsa cruda,
or lemon-butter sauce*
- FAROE ISLAND SALMON* 35
- ALASKAN HALIBUT* 41
- HAWAIIAN MAHI* 32
- BLACK GROUPER* 40
- TWIN LOBSTER TAILS 7 oz Tails 58

CHEF'S WHOLE FISH* 55

crab stuffed

STEAK ENHANCEMENTS

- DAY BOAT SCALLOPS* 26
- OSCAR STYLE 15
- COLD WATER LOBSTER TAIL 28
- BLUE CHEESE 3
- NY STATE FOIE GRAS* 21
- BLACK GARLIC PUREE 15
- SAUCE ENSEMBLE 8
- BONE MARROW BUTTER 12

CHEF'S SELECTIONS

- NEW YORK STRIP* & SHRIMP 62
14 oz ny strip, new orleans bbq beer butter, shrimp, crispy onion garnish
- PEPPERCORN NEW YORK STRIP* 54
14 oz ny strip, courvoisier au poivre
- SURF & TURF* MKT
8 oz filet mignon, 7 oz cold water lobster tail
- PORCINI-RUBBED BONE-IN RIBEYE* 75
25 year aged balsamic
- AUSTRALIAN HERITAGE LAMB* 55
all natural, ranch raised, cherry port wine demi-glace, whipped potatoes

*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.